



Choose any four wines to taste with a flight

White & Rosé Wines

glass / bottle

☐ **Effervesce** 🍇 **Sparkling Brut**

12 / 38

Citrus, pear, and floral aromas with a hint of yeast. The effervescence brings forth light citrus and a smooth, round mouth feel.

☐ **2021 Trebbiano** 🇺🇸 **Light-bodied, Dry White**

10 / 26

Delicate floral aromas accented by citrus notes. Pairs well with seafood, pesto, and Italian cheeses.

☐ **2021 Sauvignon Blanc** 🍇 **Light-bodied, Dry White**

10 / 28

Delicate floral aromas with gentle acidity. Pairs well with light salads, seafood, or goat cheese.

☐ **2021 Albariño** 🇺🇸 **Light-bodied, Dry White**

10 / 28

Lemon and yellow apple with notes of almond on the finish. Pairs well with tapas and seafood.

☐ **2021 Roussanne** 🇺🇸 **Medium-bodied, Dry White**

10 / 28

Rich pear and subtle tropical flavors. Pairs well with brie cheese or chicken and vegetable dishes.

☐ **2020 Roussanne Reserve** 🇺🇸 **Full-bodied, Dry White**

13 / 40

Barrel-fermentation lends a silky texture with notes of apricot, dried herbs and hints of nuttiness.

☐ **2021 Vidal Blanc** 🍇 **Light-bodied, Off-dry White**

10 / 26

Floral aromas with a touch of sweet fruitiness. Pairs well with salty cheeses and fruit desserts.

☐ **Nectar** 🍇 **Sweet, White**

9 / 26

Notes of pear, mandarin orange, and honeysuckle are accented with a sweet finish. Pairs well with soft cheeses and fresh fruit.

☐ **2020 Rosé** 🇺🇸 **Light, Dry Rosé**

10 / 26

Notes of pink grapefruit and passion fruit accented by crisp acidity. Pairs well with light Mexican dishes or soft cheeses.

☐ **Fräulein** 🇺🇸 **Sweet Blush**

9 / 26

Citrus aromas with bright dragon fruit and strawberry flavors.

Red & Dessert Wines on reverse side ➡



**some specialty wines are excluded from tasting flights*

Red Wines

glass / bottle

☐ Ranch Red 🍷 Light-bodied, Dry Red

10 / 32

Fruit-forward notes of plum and black cherry with a smooth finish.

☐ 2020 Malbec 🇹🇽 Medium-bodied, Dry Red

12 / 38

Notes of dark red fruit and plum, accented with a subtle tobacco finish and medium tannins.

☐ 2020 Cabernet Sauvignon 🇹🇽 Medium-bodied, Dry Red

12 / 38

Rich dark red fruit flavors accented with subtle oak and a smooth finish. Pairs well with steak, lamb, and grilled meats.

☐ 2020 Petit Verdot 🍷 Full-bodied, Dry Red

14 / 44

Notes of dried herbs and leather with prominent fruit flavors and a dry finish. Pairs well with grilled flank steak or barbecue.

☐ 2021 Chambourcin 🍷 Light-bodied, Semi-Sweet Red

10 / 28

Fruit forward with a touch of sweetness. Soft and full of fresh cranberry flavors, accented by subtle notes of fresh herbs.

☐ Hausfrau Hooch 🍷 Semi-Sweet Blackberry & Red Wine Blend

9 / 26

Notes of blackberry with a subtle sweet finish.

☐ Bullberry 🍷 Sweet Blueberry Wine

9 / 26

Fresh blueberry flavors with a sweet finish. Pairs with soft cheeses, cheesecake, or salads with fruits and nuts.

Dessert Wines

☐ Portejas 🇹🇽 Port Style Red Wine

12 / 38

Blended from multiple vintages of Texas-grown Touriga Nacional grapes. Tawny and full-bodied with round sweetness.



Flight of 4 Tastings

\$14

Hard Cider

\$8

Wine-a-Rita

\$9

Coffee

\$2

Mimosa

\$11

Soda

\$2

White & Rosé Wines on reverse side ➡

 TEXAS GRAPES

 TEXAS HIGH PLAINS GRAPES

 AMERICAN GRAPES

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Appetizers & Small Plates

Charcuterie Board

Selection of meats, cheeses, breads, fruits, spreads, and other accoutrements

\$21

Smoked Salmon Bruschetta

Recommended pairing Roussane Reserve
Honey-smoked salmon pâté, crostini, chili honey, fresh herbs

\$14

Hummus

Recommended pairing Rosé

Chickpeas, olive oil, tahini, lemon, garlic, and spices, served with pita and fresh vegetables

\$9

Pizzas

Margherita

Recommended pairing Cabernet Sauvignon
Scratch marina, fresh mozzarella, fresh torn basil

\$15

Four Cheese

Recommended pairing Malbec

Scratch marinara, fresh mozzarella, gruyere, smoked provolone, cacio e pepe
Add pepperoni + \$1

\$15

The Calabrese

Recommended pairing Syrah

Scratch marinara, smoked provolone, hot calabrese salami, balsamic honey agrodolce

\$17

Pizza Bianca

Recommended pairing Roussane

Olive oil, fresh mozzarella, house ricotta, fresh herbs

\$15

Sandwiches

Pimento Cheese

Recommended pairing Trebbiano

Scratch pimento cheese and horseradish pickles on a croissant

\$9

The Ranch Hand

Recommended pairing Ranch Red

Selection of meats and cheeses and our house Ranch Hand sauce on ciabatta

\$12

Desserts

Tiramisu

Recommended pairing Fraulein

Espresso-soaked ladyfingers, mascarpone cream, topped with cocoa

\$10

Salted Caramel Gelato

Recommended pairing Albarino

Rich and creamy Italian-style gelato.

\$8