



Choose any four wines to taste with a flight for \$14

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.

2020 Estate Viognier 🍷 **Full-bodied, Dry White**

40

Rich peach and pear accented by subtle floral aromas. Pairs well with heavier seafood and poultry. **CLUB ONLY**

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.



*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.
- 2019 Syrah** 🍷 **Medium-bodied, Dry Red** 12 / 38
Subtle blue fruit and toasted oak supported by soft tannins. It will elevate lamb and game meats and accentuate spices in the dish.
- 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.

Other Drinks

- Wine-a-Rita** 9
Blueberry Pomegranate, Strawberry Mango or a swirl of both flavors
- Specialty Wine Cocktail** 11
Ask your server about this month's creation
- Mimosa** 11
Ask your server for available juice options
- Hard Cider** 8
Choose from Fiona Apfél or Comfortably Plum by Marker Cellars
- Coffee, Tea, and Soda** 2



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