



SHAREABLES

\$10 | Chips & Salsa

homemade salsa rojo & corn tortilla chips

(GF) *Gluten Free tortilla chips available upon request.*

\$12 | Trio Dip

homemade salsa rojo, guacamole, & elote street corn dip with corn tortilla chips

(GF) *Gluten Free tortilla chips available upon request.*

Wine Pairings - 4R Albariño or Club 4R pairing Estate Vignier

\$11 | Pepper Jelly Goat Cheese

goat cheese, jalapeño or red pepper jelly, buttery crackers.

(GF) *Gluten Free crackers available upon request.*

Wine Pairing: Jalapeño: 4R Malbec - Red Pepper: 4R Trebbiano

\$12 | Bruchetta

chopped tomatoes, mozzarella, italian seasoning, olive oil, balsamic glaze, on baguette bread

\$26 | Chef's Charcuterie

three assorted meats, specialty cheeses, olives, pickles, marinated mozzarella dried fruits, sweet treat, served with an assortment of crackers

(GF) *Gluten Free crackers available upon request.*

\$12 | Hummus Infusion

classic hummus and a red pepper hummus, pita bread, veggies.

Wine Pairings - 4R Ranch Red or Club 4R pairing Cabernet Franc

\$12 | Warm Spinach & Artichoke Dip

spinach, artichoke, cajun spices, parmesan, mozzarella, pita chips.

(GF) *Gluten Free crackers or chips available upon request.*

Wine Pairing: 4R Ranch Red or Trebbiano

ENTREE

\$17 | Tavern Pizza

12" crispy yet tender crust, red tomato sauce, and three cheese blend.

Cheese - classic tavern pizza with three cheese blend.
pairs with 4R Sauvignon Blanc

Pepperoni - three cheese blend & zesty italian pepperoni
pairs with 4R Ranch Red

Sausage - three cheese blend & savory italian sausage
pairs with 4R Tempranillo

Supreme - three cheese blend, bell peppers, onions, mushrooms, pepperoni & italian sausage
pairs with 4R Malbec

Veggie - three cheese blend, bell peppers, onions, mushrooms
pairs with 4R Albariño

\$14 | Barbacoa Sliders

Three beef barbacoa sliders, ancho chile sauce, tomato, avocado, served with a side of corn tortilla chips and salsa verde.

(GF) *Gluten Free tortilla chips available upon request.*

Wine Pairings - Tempranillo or Club 4R pairing: Wine Maker's Reserve

\$14 | Carnitas Tacos

Two Pork Tacos, flour tortillas, queso fresco, cilantro served with a side of corn tortilla chips and salsa rojo.

(GF) *Gluten Free tortilla chips available upon request.*

Wine Pairings - Malbec or Club 4R pairing: Meritage

\$12 | Caprese Salad

spring salad mix, cherry tomatoes, marinated mozzarella, olive oil and balsamic glaze.

DESSERTS

\$18 | Wine & Chocolate Pairing

four chocolate truffles paired with 4R wines

\$8 | Gelato or Sorbet

Chocolate Ganache

Raspberry Sorbet

Mango Sorbet - *make it spicy - add chamoy & tajin*

\$18 | Wine & Macaron Pairing

five macarons paired with 4R wines

\$12 | Tiramisu

coffee infused ladyfingers, mascarpone, espresso, 4R Portejas infused chocolate sauce.

\$5 | Wedding Cookies & Churros

sugar cookies covered in powder sugar & mini churros paired with chocolate dipping sauce infused with 4R Portejas



WINE FLIGHTS

(Five 1.5oz. Pours)

\$18 | Dry White Flight

Effervesce - Trebbiano - Sauvignon Blanc - Albariño - Roussanne

\$18 | Dry Red Flight

Malbec - Ranch Red - Tempranillo - Cabernet Sauvignon - Petit Verdot

\$18 | Dry Mixed Flight

Sauvignon Blanc - Albariño - Malbec - Ranch Red - Cabernet Sauvignon

\$18 | Sweet Flight

Hooch - Bullberry - Nectar - Nectar Nero - Portejas

(Three 1.5oz. Pours)

\$18 | Portejas Flight

Cream Portejas - Portejas - Chocolate Portejas

HARD CIDERS

\$9 | Fiona Apfél

Hard apple cider finished in a Mouvedre Barrel. 7% ABV

\$9 | Hot Tropic

Infused pineapple into apple base. 7% ABV

4ROZEN RITAS

\$9 | Senorita Wine-A-Rita

Margarita inspired frozen cocktail with 4R Albariño, Trebbiano, lime, lemon

***Make it spicy - add chamoy and tajin*

\$9 | Peach Bellini Wine-A-Rita

4R Sauvignon Blanc, Trebbiano, Nectar, peach

***Make it spicy - add chamoy and tajin*

SPECIALTY DRINKS

★ \$12 | Freedom Mimosa

4R Effervesce, lemonade, grenadine topped with a freedom pop!

\$12 | Mimosa

4R Effervesce & your choice of juice

orange, grapefruit, cran-pom, white cranberry, pineapple, apple, grape

\$43 | Build Your Own Mimosa

4R Effervesce & your choice of three (3) mini juice carafes

orange, grapefruit, cran-pom, white cranberry, pineapple apple, grape

\$12 | Strawberry Paloma

4R Albariño, grapefruit juice, honey syrup, strawberries, club soda

\$12 | Cherry Blossom

4R Nectar Nero, cherry syrup, lemon juice, lemon lime soda

\$12 | Glass of Sparkling Bullberry

Our cult favorite 4R Bullberry wine on tap

NON-ALCOHOLIC

\$8 | Mocktails

★ Freedom Lemonade Pop!

lemonade, cherry syrup topped with a freedom pop!

Strawberry No-loma

grapefruit juice, honey syrup, strawberries, club soda

Cherry No-lossom

strawberry puree, cherry syrup, lemon juice, lemon lime soda

Bluebonnet No-mosa

4R Effervesce, lemonade, blueberry syrup

\$3 | The Basics

Soda Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Sprite, Club Soda

Juice Orange, Grapefruit, Cran-Pom, White Cranberry, Apple, Grape

Lemonade Original, Strawberry Lemonade

Other Snapple Peach Tea, Capri Sun

\$3 | Hot Drinks

Coffee Espresso, Donut Shop, Decaf, Pumpkin Spice, Holiday Blend

Tea English Breakfast

Cocoa Chocolate, Pumpkin Spice



Brunch

\$30 | Brunch Board for Two

includes breakfast meats & cheese paired with hardboiled eggs, fruit, yogurt parfait, crostini with jams & honey

\$15 | BYOB - Build Your Own Brunch Board

Choose 3

Blueberry Sausage

Brie Cheese

Yogurt parfait

Hickory Ham

3 Hard Boiled Eggs

Cherry Tomatoes

Fresh Fruit

Strudel - ask server for flavors

\$17 | Breakfast Pizza

tavern crust cheese pizza topped with bacon, scrambled eggs and mozzarella cheese

A LA CARTE

\$4 | *Fresh Fruit Cup*

\$8 | *Strudel*

\$6 | *Yogurt Parfait*

\$6 | *Three hard-boiled eggs*

\$8 | *Blueberry Sausage links with crostini*



Brunch beverages



WINE FLIGHTS

- \$18 | *Dry Red Flight*
Malbec - Ranch Red - Tempranillo - Cabernet - Petit Verdot
- \$18 | *Dry White Flight*
Effervesce - Trebbiano - Sauvignon Blanc - Albariño - Roussanne
- \$18 | *Dry Mixed Flight*
Sauvignon Blanc - Albariño - Malbec - Ranch Red - Cabernet
- \$18 | *Sweet Flight*
Hausfrau Hooch - Bullberry - Nectar - Nectar Nero - Portejas

SPECIALTY DRINKS & COCKTAILS

- \$12 | *Mimosa*
- \$43 | *Build Your Own Mimosa*
- Bottle of Effervesce with choice of 3 juice options
- \$10 | *Wine-a-Rita*
- Peach Bellini or Blueberry Pomegranate
- \$12 | *Wine Cocktails*
- Freedom Mimosa, Cherry Blossom, Strawberry Paloma
- \$9 | *Hard Cider*
- Fiona Apfel, Hot Tropic

NON-ALCOHOLIC

- \$8 | *Mocktail*
- Turn any wine cocktail into a non-alcoholic drink!
- \$3 | *Coffee, Hot Tea, Cocoa*
- Espresso, Breakfast Blend, Decaf, Pumpkin Spice
- English Breakfast Tea
- Chocolate Cocoa, Pumpkin Spice Coca
- \$3 | *Juice*
- Orange, Apple, White Cranberry, Cranberry-Pom, Ruby Red, Lemonade, Strawberry Lemonade, Peach Snapple Tea
- \$3 | *Soda*
- Coke, Diet Coke, Dr Pepper, Diet Dr. Pepper, Sprite, Club Soda





White & Rosé Wines

glass / bottle

Effervesce 🍇 **Sparkling Brut**

13 / 36

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

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

11 / 28

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

2022 Sauvignon Blanc 🇺🇸 **Light-bodied, Dry White**

11 / 28

Dominated by floral aromas that give way to refreshing acidity. Pairs well with light salads, seafood, or goat cheese.

2022 Albariño 🍇 **Light-bodied, Dry White**

11 / 28

True to its Spanish roots, this Albariño has notes of yellow apple and subtle citrus. Pairs well with tapas and seafood.

2022 Roussanne 🇺🇸 **Medium-bodied, Dry White**

11 / 28

Full of rich pear and subtle tropical flavors accented with a hint of oak. The perfect Texas substitute for Chardonnay.

2023 Rosé 🇺🇸 **Light-bodied, Dry Rosé**

10 / 28

Notes of crisp strawberry and honeydew melon create a complex yet approachable Rosé. Pairs well with chicken dishes, soft cheeses and salads.

Nectar 🇺🇸 **Sweet, White**

10 / 26

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

Nectar Nero 🍇 **Sweet, Dessert Rosé**

8 / 19

This seductively sweet rosé is absolutely overflowing with intense cherry blossom and tangerine aromas.



ESTATE GRAPES



TEXAS GRAPES



TEXAS HIGH PLAINS GRAPES



AMERICAN GRAPES

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Red Wines

glass / bottle

Ranch Red **Light-bodied, Dry Red**

12 / 34

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

2021 Malbec **Medium-bodied, Dry Red**

14 / 36

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

2022 Cabernet Sauvignon **Medium-bodied, Dry Red**

14 / 38

Notes of black cherry, black currant, toasted oak, and moderate tannins with a smooth finish.

2022 Tempranillo **Full-bodied, Dry Red**

14 / 42

This Tempranillo is dominated by dark fruit flavors of ripe blackberries supported by oak and firm tannins. It pairs well with tacos, & pepperoni pizza.

2021 Petit Verdot **Full-bodied, Dry Red**

15 / 44

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

Hausfrau Hooch **Semi-Sweet Blackberry & Red Blend**

10/26

Notes of blackberry with a subtle sweet finish.

Bullberry **Sweet Blueberry Wine**

10/26

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

Dessert Wines

glass / bottle

Portejas **Ruby Port Style Red**

10 / 44

Rich notes of dark red fruit, black fruit, and mocha aromas accented with the perfect touch of sweetness.

Cream Portejas **Cream Sherry Style White**

10 / 30

This sweet, sherry-style wine has a rich, creamy texture and flavors of pecan and caramel.

Chocolate Portejas **Port-Style Red**

10 / 44

Rich notes of dark red fruit, black fruit, and mocha aromas balanced perfectly with chocolate.

4R Club Only Wine

glass / bottle

2021 Winemaker Reserve **Full-bodied, Dry Red**

18 / 58

A 50/50 blend of fruit-forward Teroldego & tannic notes of Petit Sirah. Each variety was aged for 9 months in French Oak barrels.

LIMITED PRODUCTION SERIES

2023 Estate Viognier **Full-bodied, Dry White**

13 / 36

Our Estate viognier is rich and creamy with notes of apricot, pineapple, caramel and a hint of oak.

2022 Cabernet Franc **Medium, Full-bodied, Dry Red**

16 / 48

Notes of red plum, pepper, and herbs with moderate tannins

2022 Meritage **Full-bodied, Dry Red**

16 / 48

Notes of black cherry, baking spices, herbs, pepper, and toasted oak with firm yet velvety tannins



ESTATE GRAPES



TEXAS GRAPES



TEXAS HIGH PLAINS GRAPES



AMERICAN GRAPES