



SHAREABLES

Perfect Pairing \$12 | Crab Cake Bites
golden-breaded arancini filled with crab meat, spring onion, red bell pepper, garlic, basil, and mozzarella, served with a zesty remoulade dipping sauce. *Pairs with 4R Albariño*

Chef's Charcuterie

Personal (for 1) \$12 - selection of assorted meats, specialty cheeses, dried & fresh fruit, served with crackers

Small (for 2) \$28 | Large (for 4-6) \$45
selection of assorted meats, specialty cheeses, pickles, olives, dried fruits, chocolate, served with an assortment of crackers
GF *Gluten Free crackers available upon request.*

\$8 | Chips & Salsa

homemade salsa rojo with corn tortilla chips
GF *Gluten & Grain Free tortilla chips available upon request.*

\$11 | Hummus Infusion

classic hummus and a basil pesto hummus, toasted pita, & fresh veggies.

\$11 | Pepper Jelly Goat Cheese

goat cheese, jalapeño & red pepper jelly, buttery crackers.
GF *Gluten Free crackers available upon request.*

\$12 | Warm Spinach & Artichoke Dip

spinach, artichoke, cajun spices, parmesan, mozzarella, served with a side of homemade salsa rojo, sour cream & tortilla chips.
GF *Gluten Free crackers or chips available upon request.*

ENTREES

\$10 | Spring Salad
winter leaf mix, dried cranberries, goat cheese crumbles, candied praline pecans, apple slices, champagne vinaigrette
pairs with 4R Effervesce

\$3 | Cup of Broccoli Cheddar Soup

\$6 | Bowl of Broccoli Cheddar Soup
creamy soup made with broccoli florets, carrots, topped with sharp cheddar cheese, crunchy croutons & sprinkle of herbs.
pairs with 4R Melange Blanc

PIZZAS

12" crispy yet tender crust, red tomato sauce, and three cheese blend.
parmesan, red pepper flakes and Ranch upon request
\$1 | add jalapenos or banana peppers

\$16 | Cheese - classic tavern pizza with three cheese blend.
pairs with 4R Malbec

\$18 | Pepperoni - three cheese blend & zesty Italian pepperoni.
pairs with 4R Cabernet Franc

\$18 | Veggie - three cheese blend, bell peppers, onions, & mushrooms. *pairs with 4R Roussanne*

\$9 | Gourmet Grilled Cheese

parmesan crusted Italian bread, melted together with classic cheddar, smoked gouda and provolone. Served with chips.
pairs with 4R Sauvignon Blanc or Malbec

\$12 | Italian Meatball Panini

Italian meatballs, melted provolone, parsley, fresh grated parmesan, on a toasted garlic butter sandwich. Served with chips.
pairs with 4R Ranch Red

\$14 | Gravel Grinder Panini

ham, pepperoni, genoa salami, provolone, banana peppers, red onion, tomato, sub sandwich dressing, salt, pepper, ciabatta bread

Chip Options: GF Kettle Chips, Cheetos, Doritos Nacho Cheese, Fritos Chili Cheese

\$18 | Sausage - three cheese blend & savory Italian sausage
pairs with 4R Ranch Red

\$20 | Supreme - three cheese blend, bell peppers, onions, mushrooms, & zesty Italian pepperoni. *pairs with 4R Tempranillo*

\$20 | Meat Lover's - three cheese blend, grass fed ground beef, ground pepperoni, & ground Italian sausage.
pairs with 4R Cabernet Sauvignon

DESSERTS

\$12 | Tiramisu
coffee infused ladyfingers, mascarpone, espresso, drizzled with 4R Portejas infused chocolate sauce.
pairs with 4R Portejas

\$8 | Caramel Apple Puff

a delicate, flaky puff pastry with sweet cinnamon spiced apples, drizzled with homemade caramel sauce infused with 4R Cream Portejas & dusted with powdered sugar. *pairs with 4R Mulled Wine.*

\$8 | Lava Bundt Cake

a mini chocolate bundt cake filled with a molten chocolate center, drizzled with homemade fudge sauce infused with 4R Portejas & dusted with powdered sugar. *pairs with 4R Chocolate Portejas*



WINE FLIGHTS

(Five 1.5oz. Pours)

\$18 | Dry White Flight

Albariño - Sauvignon Blanc - Melange Blanc - Roussanne - Effervesce

\$18 | Dry Red Flight

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

\$18 | Dry Mixed Flight

Albariño - Roussanne - Malbec - Ranch Red - Cabernet Sauvignon

\$18 | Sweet Flight

Hausfrau Hooch - Bullberry - Nectar - Nectar Nero - Portejas

\$18 | Portejas Flight

Cream Portejas - Portejas - Chocolate Portejas

\$28 | Wine Flight & Personal Charcuterie

Choose a flight from above paired with a charcuterie for one

SPECIALTY COCKTAILS

\$12 | Bramble Rush

Our signature cocktail, inspired by our Mountain Bike Trail! A refreshing blend of 4R Malbec, blackcurrant syrup, and club soda, topped with fresh blackberries and mint.

\$12 | Strawberry Basil Spritz

4R Nectar Nero, lemonade, strawberry puree, fresh basil, topped with club soda & fresh strawberry slices

MIMOSAS

🍀 \$12 | Pot O' Gold Mimosa

4R Effervesce, orange juice, blue curaçao syrup, gold sugar rim, garnished with a rainbow sour candy

\$12 | Bluebonnet Mimosa

4R Effervesce, lemonade, blueberry syrup, garnished with blueberries & lemon

\$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

ON TAP

Rotating draft ciders - Ask server for availability

\$10 | Sparkling Bullberry

A cult Favorite! Our very own Bullberry wine on tap.

\$9 | Fiona Apfel Hard Cider

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

\$9 | Eat-A-Peach Hard Cider

Hard cider bursting with layers of luscious peach flavor. 7% ABV

4ROZEN RITAS

Rotating Flavors - Ask server for current selections

\$10 | CosmoRita

Chill out with our Cosmo-inspired frozen Wine-A-Rita blended with citrus notes of 4R Albariño & our sweet Nectar Nero.

\$10 | Blueberry Pomegranate

A perfect fusion of dark fruit flavors of blueberries & pomegranates blended with 4R Hausfrau Hooch & Sauvignon Blanc.

\$10 | Peach Bellini

A refreshing twist on the classic, juicy peaches blended with 4R Sauvignon Blanc, Trebbiano, Nectar

NON-ALCOHOLIC

\$8 | Mocktails

Easy Rider

Our signature mocktail, inspired by our Mountain Bike Trail! A refreshing blend of blackcurrant syrup, and club soda, topped with fresh blackberries and mint.

Strawberry Basil Lemonade

lemonade, strawberry puree, fresh basil, topped with club soda & fresh strawberry slices

Espresso Cold Brew Iced Latte

espresso cold brew, creamer, vanilla simple syrup, topped with whipped cream & dark chocolate sauce

\$3 | The Basics

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

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

Lemonade Original, Strawberry, Raspberry, Blueberry

Other Snapple Peach Tea, Blood Orange Sparkling Soda

\$3 | Hot Drinks

Coffee Espresso Blend, Donut Shop, Decaf *cream and sugar upon request*
Flavor add in \$.50 *vanilla, brown sugar cinnamon, caramel, dark chocolate*

Tea English Breakfast

Cocoa Classic Chocolate or Pumpkin Spice
topped with whipped cream and sprinkles



Brunch



SERVED SUNDAY 11AM - 1PM

\$20 | Brunch Board

includes four blueberry maple sausage links, maple syrup, veggie egg omelet bites, brie cheese, fig jam, yogurt parfait and toasted crostini

\$1 | Add Strawberry Preserves

\$20 | Sweet Brunch Board

includes four blueberry maple sausage links, four french toast sticks, maple syrup, jumbo cinnamon roll, toasted crostini & strawberry preserves

\$18 | Breakfast Pizza

Choice of Cheese or Sausage pizza topped with bacon & scrambled eggs

Hot sauce available upon request | Add Jalapeños \$.50

\$12 | Burritos & Hashbrowns

Two Sausage, Egg & Cheese Burritos with a side diced potato hashbrowns & homemade salsa rojo

Hot sauce available upon request

A LA CARTE

- \$8.00 | Blueberry Sausage links (4) & crostini
- \$7.50 | French Toast Sticks (8) & Syrup
- \$7.00 | Sausage, Egg Cheese Burrito (2) *side of salsa*
- \$7.00 | Veggie Egg Omelet Bites (4)
- \$6.00 | Cinnamon Roll
- \$4.00 | Yogurt Parfait Cup
- \$4.00 | Side of Hashbrowns
- \$3.25 | Side of Bacon (2)

