



SHAREABLES

\$28-45 | Chef's Charcuterie

Small (for 2) \$28 | Large (for 4-6) \$45

selection of assorted meats, specialty cheeses, pickles, olives, dried fruits, chocolate covered almonds, 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.

\$10 | Trio Dip

homemade salsa rojo, queso & guacamole with corn tortilla chips

GF Gluten & Grain Free tortilla chips available upon request.

\$15 | Butter Board

Italian seasonings & roasted garlic infused butter & fig jam, honey, walnut infused butter served with warm wheat bread

\$11 | Hummus Infusion

classic hummus and a basil pesto hummus, pita, veggies.

Wine Pairings - 4R Ranch Red or Roussanne

\$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 | 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.

Wine Pairing: 4R Ranch Red or Trebbiano

ENTREES

\$10 | Caprese Salad

spring salad mix, cherry tomatoes, mozzarella pearls, fresh homegrown basil, olive oil and balsamic glaze

\$6 | Bowl of Broccoli Cheddar Soup

creamy soup made with broccoli florets, carrots, topped with sharp cheddar cheese, crunchy croutons & sprinkle of fresh herbs.

\$9 | Gourmet Grilled Cheese

parmesan crusted Italian bread, melted together with classic cheddar, smoked gouda and provolone. Served with chips.

\$2 | Add a cup of broccoli cheddar soup

\$12 | Italian Meatball Panini

Italian meatballs, melted provolone, parsley, fresh grated parmesan, on a toasted garlic butter sandwich. Served with chips.

\$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, Lays Sour Cream & Onion, Lays Barbeque, Cheetos, Doritos Cool Ranch, Doritos Nacho Cheese, Fritos Chili Cheese

PIZZAS

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

parmesan, red pepper flakes and Ranch upon request

\$5.50 | add jalapenos or banana peppers

\$16 | Cheese - classic tavern pizza with three cheese blend.

pairs with 4R Sauvignon Blanc

\$18 | Sausage - three cheese blend & savory Italian sausage

pairs with 4R Tempranillo

\$18 | Pepperoni - three cheese blend & zesty Italian

pepperoni. *pairs with 4R Ranch Red*

\$18 | Veggie - three cheese blend, bell peppers, onions, &

mushrooms. *pairs with 4R Albariño*

\$20 | Supreme - three cheese blend, bell peppers, onions,

mushrooms, & zesty Italian pepperoni. *pairs with 4R Malbec*

\$20 | Meat Lovers- three cheese blend, ground Italian

sausage & zesty Italian Pepperoni.

pairs with 4R Cabernet Sauvignon

DESSERTS

\$12 | Tiramisu

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

\$8 | Campfire S'mores Dip

A spin on classic s'mores! Perfect for sharing! Decadent chocolate and marshmallows toasted, drizzled with 4R Portejas infused chocolate fudge sauce and topped with sprinkles. Side of graham cracker sticks for dipping.

\$8 | Gelato or Sorbet

Vanilla Bean Gelato - topped with chocolate or caramel sauce, almond biscotti & whipped cream

Belgian Dark Chocolate Gelato - topped with chocolate or caramel sauce, cookie stick & whipped cream

Raspberry Sorbet - topped with fresh strawberries, whipped cream and homegrown mint



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

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

NON-ALCOHOLIC

\$8 | Mocktails

Cider Breeze

apple cider, brown sugar cinnamon syrup, topped with club soda with a brown sugar cinnamon rim, garnished with apple slice & cinnamon stick

Carnival Cola

Classic Cola, cherry simple syrup, topped with maraschino cherries

Espresso Cold Brew Latte

espresso cold brew, creamer, vanilla simple syrup, garnished with espresso beans & dark chocolate sauce

SPECIALTY COCKTAILS

\$11 | Mulled Wine

4R Malbec, infused with a homemade mix of cinnamon, nutmeg, and cloves, warmed and garnished with a cinnamon stick

\$12 | Harvest Cheer

4R Effervesce, apple cider, brown sugar cinnamon syrup, with a brown sugar cinnamon rim, garnished with apple slice and cinnamon stick

\$12 | Kalimotxo

4R's spin on the classic cocktail from Spain. 4R Ranch Red, cherry syrup, classic cola, topped with cocktail cherries

\$12 | Espresso Portini

4R Portejas, espresso cold brew, cream, vanilla simple syrup, dark chocolate sauce, garnished with coffee beans

MIMOSAS

\$12 | Mimosa

4R Effervesce & your choice of juice
orange, grapefruit, cran-pom, white cranberry, pineapple, apple, grape

\$12 | Bluebonnet Mimosa

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

\$43 | Build Your Own Mimosa

4R Effervesce & your choice of three (3) mini juice carafes
orange, grapefruit, cran-pom, white cranberry, pineapple, apple, grape

\$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

Tea English Breakfast

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



Brunch



SERVED SUNDAY 10AM-12:30PM

\$18 | Brunch Board

includes four blueberry maple sausage links, maple syrup, three seasoned hard boiled eggs, brie cheese, fig jam, yogurt parfait and toasted crostini

\$1 | Add Strawberry Preserves

\$18 | Breakfast Pizza

*Choice of Cheese or Sausage pizza topped with bacon & scrambled eggs
Hot sauce available upon request | Add Jalapeños \$.50*

A LA CARTE

- \$8.00 | Blueberry Sausage links (3) & crostini
- \$7.50 | French Toast Sticks (8) & Syrup
- \$7.00 | Sausage, Egg Cheese Burrito (2) *side of salsa*
- \$7.00 | Ham & Swiss Croissant
- \$7.00 | Veggie Egg Omelet Bites (4)
- \$6.00 | Cinnamon Roll
- \$6.00 | Hard-boiled eggs (3)
- \$4.00 | Yogurt Parfait Cup



SUNDAY DRINKS

- \$12 | Espresso Portini
- \$12 | Harvest Cheer Mimosa
- \$12 | Mimosa
orange, grapefruit white cranberry, cran-pom, 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



LARGE PARTY MENU

Due to kitchen limitations, we suggest a variety of shared dishes amongst group.

SHAREABLES

\$45 | Large Group Charcuterie

Feeds 4-6 three assorted meats, three specialty cheeses, pickles, dried fruits, chocolate covered almonds, 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.

\$10 | Trio Dip

homemade salsa rojo, queso & guacamole with corn tortilla chips

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classic hummus and a basil pesto hummus, pita, veggies.

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\$20 | Supreme - three cheese blend, bell peppers, onions, mushrooms, & zesty Italian pepperoni

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\$20 | Meat Lovers - three cheese blend, ground Italian sausage & zesty Italian pepperoni. *pairs with 4R Cabernet Sauvignon*

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Menu intended for groups of 8+ people.

Menu for November 29 - December 1



WINE FLIGHTS *(Five 1.5oz. Pours)*

For groups of 8 or more, we kindly ask that all members select the same wine tasting flight, as individual flights are not available for large groups.

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Rotating Flavors - Ask server for current selections

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