



White & Rosé Wines

Effervesce 🍷 Sparkling Brut	13 / 38
Citrus, pear, and floral aromas. The effervescence brings forth light citrus and a smooth, round mouth feel.	
2023 Sauvignon Blanc 🍷 Light-bodied, Dry White	11 / 28
Delicate floral aromas that give way to gentle acidity. Pairs well with light salads, seafood, or goat cheeses.	
2023 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.	
2023 Melange Blanc 🍷 Medium-bodied, Dry White	11 / 28
Rhône-style blend, full of pear, tropical & floral aromas. Well structured with a touch of oak and finishes with a hint of creamy butter.	
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.	
2024 Rosé 🍷 Light-bodied, Dry Rosé	11 / 28
Characterized by crisp strawberry and melon aromas, it proves to be complex yet approachable.	
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

Join the Wine Club

Sign up today and get a buy one, get one glass of wine!

- 4, 6 or 12 Bottle Clubs available in quarterly shipments at 15% or 20% discounts
- Customize your order or receive Winemaker's Selections
- 10% off food
- Exclusive Promotions at Events
- 20% off Wine Education Programs
- Priority Tastings on New Release Wines
- 5 or 10 Free Camp nights (Tent or RV)
- 6, 8 or 12 Free Brambles Mountain Bike Trail Passes
- 10% off GastHaus Stays
- Treat a Friend: Gift 4 Complimentary wine flights to your Non-member guests.
- Opportunity to buy more wine at deeper discounts

Let's get Social

Check us out at 4Rwines.com

Post a review on Google,
Show us that you posted and
Get 50% off a glass of wine.

scan here



Red Wines

Ranch Red 🍷 Light-bodied, Dry Red	12 / 29
Fruit-forward notes of plum and black cherry with a smooth finish.	
2022 Merlot 🍷 Light/Medium-bodied, Dry Red	12 / 36
Aged on neutral oak with a fruit-forward profile with soft tannins. Notes of cherry and blackberry with subtle bay leaf and chocolate finish.	
2022 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 Franc 🍷 Medium, Full-bodied, Dry Red	16 / 48
Notes of red plum, pepper, and herbs with moderate 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.	
2022 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

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 EXCLUSIVE WINES glass / bottle

2022 Winemaker's Reserve 🍷 Full-bodied, Dry Red	18 / 58
4R Winemaker, August Fleitman, crafts this blend from the best wines available from each vintage. Defined by dark red fruit, blackberry, mocha & spice.	

ESTATE GRAPES
 TEXAS GRAPES
 TEXAS HIGH PLAINS GRAPES
 AMERICAN GRAPES



All Day Friday & Saturday
Starts at 1pm Sundays

SHAREABLES

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.

\$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.

\$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.

ENTREES

\$10 | Spring Salad

winter leaf mix, dried cranberries, goat cheese crumbles, candied praline pecans, apple slices, champagne vinaigrette
pairs with 4R Effervesce

\$12 | Fajita Tacos

Two flour tortillas with your choice of fajita beef or fajita chicken with a side of tortilla chips and homemade salsa rojo. Tacos come with side of lettuce, cheese, tomato, onion, sour cream & jalapenos

\$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

\$14 | Gravel Grinder Panini

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

Chip Options: GF Kettle Chips, Classic Lays, Cheetos, Doritos Nacho Cheese, Doritos Cool Ranch

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*

\$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

\$15 | Macaron Pairing

six macarons expertly paired with three 4R wines
Choose a flight: Dry Red, Dry White, Sweet

\$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*



HELLO SPRING

4ROZEN RITAS

\$10 | Strawberry Mango

Chill out with our Strawberry Mango frozen Wine-A-Rita blended with citrus notes of 4R Sauvignon Blanc & our sweet Nectar Nero topped with frozen mango!

\$10 | Peach Bellini

A refreshing twist on the classic, juicy peaches blended with 4R Sauvignon Blanc, & Nectar topped with a peach ring!

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

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



MIMOSAS

\$12 | Bunny Burst Mimosa

4R Effervesce, orange juice, orange simple syrup, garnished with a green sour candy carrot top!

\$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

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

\$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, four mini quiches, 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, Apple turnover, 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 | Mini Quiche Bites Variety (4)
- \$6.00 | Apple Turnover with icing
- \$4.00 | Yogurt Parfait Cup
- \$4.00 | Side of Hashbrowns
- \$3.25 | Side of Bacon (2)





LARGE PARTY MENU

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

To make a Large group reservation please contact us at 940-736-3370 or staff4r@outlook.com

SHAREABLES

\$45 | Large Group Charcuterie

Feeds 4-6 three assorted meats, three specialty cheeses, pickles, dried fruits, chocolate, served with an assortment of 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.

Wine Pairing: 4R Ranch Red or Trebbiano

\$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, 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

PIZZAS

12" crispy yet tender crust, red tomato sauce, and three cheese blend.
parmesan, red pepper flakes and Ranch upon request

\$.50 | add jalapenos or banana peppers

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

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

\$18 | Sausage - three cheese blend & savory Italian sausage. *pairs with 4R Tempranillo*

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

\$18 | Pepperoni - three cheese blend & zesty Italian pepperoni. *pairs with 4R Ranch Red*

\$20 | Meat Lover's - three cheese blend, ground Italian sausage & zesty Italian pepperoni. *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 | 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*

\$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.*

Menu intended for groups of 8+ people. 20% gratuity added to all parties of 8+ people



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.

\$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

4ROZEN RITAS

\$10 | Peach Bellini

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

\$10 | Strawberry Mango

Chill out with our Strawberry Mango frozen Wine-A-Rita blended with citrus notes of 4R Sauvignon Blanc & our sweet Nectar Nero topped with frozen mango!

MIMOSAS

\$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

\$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

\$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

Menu intended for groups of 8+ people. 20% gratuity added to all parties of 8+ people