

## LIGHT BITES & DELIGHTS

### TAPAS

#### French Brie & Fig Crostini - 16

*Imported French brie and fig jam. Garnished with sliced almonds and a side of grapes.  
Pairs excellent with a sharp Chardonnay.*

#### Marinated Olives - 10

*Marinated kalamata & castelvetrano olives blended with feta and red pepper flakes. Pairs well with bright, crisp and dry Sauvignon Blanc, Vihno Verde or Rose.*

#### Olive Tapenade Hummus - 12

*Tapenade of Kalamata and green olives, capers, roasted bell peppers, garlic and steamed chickpeas. Served with vegetables. Pairs excellent with a Malbec or Cabernet Sauvignon.*

#### Classic Bruschettas - 12

*Mozzarella, cherry tomato, garlic, olives, basil & balsamic glaze over toasted baguettes. Pairs best with a Shiraz.*

#### Coconut Shrimp - 16

*Served on a bed of arugula and a side of apricot chili sauce  
Recommended with a Pinot Grigio, Cava, or Chardonnay.*

#### Patatas Bravas - 12

*Sautéed potatoes in smoked paprika and garlic blend.  
Drizzled in our spicy Iberia sauce and chives. Complimented best by an Albariño or Vihno Verde.*

#### Burrata & Roasted Garlic Tomato - 16

*A true delicacy! served with garlic crostini.  
Pairs excellent with a Pinot Noir or Shiraz*

#### Prosciutto Bruschettas - 16

*Burrata baked on garlic crostini, with crispy prosciutto, topped with arugula and shaved parmesan.  
Complimented perfectly by a Sauvignon Blanc, Merlot, or Cabernet Sauvignon.*

#### Tapa de Vino - 10

*A mini charcuterie lid to top your glass of wine.  
Your choice between sweet or savory.*

### ARTISAN PIZZA

#### Fig Prosciutto -16

*Fig preserve, mozzarella-provolone and baked prosciutto, topped with arugula and shaved parmesan. This delicate combination pairs with a light Italian wine.*

#### Margherita - 15

*An olive oil & garlic blend infuse the base of a thin flatbread crust, topped with fresh mozzarella, tomatoes, & sea salt.  
Recommended with a Pinot Grigio or Pinot Noir.*

#### Mediterranean - 16

*Basil pesto, garlic, fresh mozzarella, shallots, kalamata olives, sun-dried tomatos, feta cheese, & red pepper flakes.  
Pairs well with oaked white wine.*

#### Pepperoni - 12

*Mozzarella-provolone topped with goat cheese and hot honey drizzle. Try it with a bold shiraz!  
Add pickled jalapeño + 1.75*

#### Monte Alteza - 16

*Spanish chorizo, pepperoni, and prosciutto over mozzarella-provolone. Topped with marinated Kalamata olives and red pepper flakes. Perfectly pairs with a Spanish Tempranillo or Argentinian Malbec!*

#### Spinach & Feta - 14

*A white base topped with mozzarella-provolone, feta, shallots, garlic, spinach and olive oil drizzle. Add chicken + 3  
Recommended with a light crisp white wine.*

#### Vaquero - 16

*Sweet honey bbq base topped with mozzarella, provolone, honey glazed chicken, arugula & shaved parmesan.  
Pairs well with an earthy Malbec.*

#### Three Cheese Alfredo - 14

*A creamy homemade alfredo sauce, mozzarella, provolone parmesan, spinach, shallots and roasted garlic & thyme.  
Best paired with a Pinot Grigio, or Sauvignon Blanc.  
Add chicken + 3*

MADE WITH LOVE AND THE FINEST QUALITY INGREDIENTS

## LIGHT BITES & DELIGHTS

### SALADS

#### Strawberry Arugula Salad - 14

*Baby arugula, strawberries, blueberries, apples, almonds, feta and shallots topped with raspberry vinaigrette.*

#### Caprese Salad - 14

*Grape tomatoes, mozzarella, basil and balsamic glaze.  
Served with a side of garlic crostini.*

#### Cranberry Pecan Salad - 14

*Mixed greens, apples, dried cranberry, dried figs, grapes, feta & pecan, with raspberry vinaigrette.*

#### Greek Salad - 14

*Fresh cucumbers, shallots, feta, kalamata olives, grape tomatos and an olive oil drizzle with salt & pepper to taste.*

#### Soup & Salad Combo - 16

*A soup and salad of choice (8 ounce servings)*

#### Mexican Pasta Salad - 12

*Tri colored pasta, celery, mixed vegetables, sweet corn & jalapeño, served with crackers on a bed of greens.*

### CHARCUTERIE & DELI

#### French Garden - 32

*French Brie, Havarti, fig preserve, dried & fresh fruits, chocolate covered almonds, prosciutto & pepperoni.*

#### Pipe Creek Sunset - 32

*Chipotle gouda, jalapeño pepper jack, salami, pepperoni & Spanish chorizo, fresh fruits, olives & salted almonds.*

#### Texas Chili Soup - 8 (8oz) | 12 (16oz)

*A hearty Texas staple! Ground beef, pinto beans, carrots, smoked paprika, green peppers, onion, garlic & tomatos.  
Served with garlic crostini.*

#### Chicken Pot Pie Soup - 8 (8oz) | 12 (16oz)

*Patatos, carrots, celery, peas, onion & light cream sauce!  
Served with crostini.*

#### Abuelita's Chicken Salad - 13

*Made fresh daily with oven roasted honey chicken, celery, grapes, green onions, apples, dill pickles, dijon sauce!*

**Ask us about our Gluten Free options!**

*Ask us about our wine memberships!*

### NON-ALCOHOLIC

#### CRAFT MOCKTAILS - 8

*Lavender Lemon Drop Martini  
Key Lime Margarita  
Watermelon Margarita  
Strawberry French 75  
Shirley Temple  
Heinekken or Clausthaler (0 proof beer)*

#### SOFT BEVERAGES - 3

*Coca-Cola, Diet Coke, Dr.Pepper, Sprite  
Topo Chico, Club Soda, Ginger Ale  
Coffee (Regular)*

### DESSERT

#### Tiramisu - 9

*Ladyfinger biscuits soaked in espresso, layered between rich mascarpone cream and dusted with cocoa.*

#### Basque Cheesecake - 10

*Crafted with cream cheese, heavy cream, eggs, and a caramelized exterior, our soufflé'd cheesecake is the lightest and most delectable of all cheesecakes.*

#### Tuscan Citrous Cake - 10

*Made with extra virgin olive oil, cage-free eggs, lemon with orange juice and zest to add a citrus punch, and glaze to shimmer like an Italian sunset.*