



***Bubbly, Sweets & Rose's***

	<b>GLS</b>	<b>BTL</b>
House Sangria Red or White	7	35
Prosecco - Italy: Bubbly, melon fruits, fresh & crisp	10	40
Collevento 921 - Friuli, Italy: Bubbly Pink Prosecco, raspberry, strawberry & light	12	48
Villa Balestra Pink Moscato – Italy: Sparkling, sweet, vibrant red fruits & melons	9	36
Dosman Moscato - Asti, Italy: Sparkling, hints of citrus, sweet, fruity & smooth	12	48
Kiona Riesling - Red Mountain, Washington: Semi-sweet, ripe pear & nectarine	9	36
Apaltagua Carmenere Rose – Maule Valley, Chile: Smokey citrus, spiced tannins with a light strawberry finish	10	40
Ceci Amabile Lambrusco – Italy: Sweet Red, jam flavors and effervescent	11	44

***White Wines***

Antonutti Sauvignon Blanc - Friuli, Italy: Crisp, floral & melons	12	48
Ana Sauvignon Blanc - New Zealand: Herbaceous & crisp with a mineral backbone	13	52
Impero Pinot Grigio – Italy: Clean, crisp, fresh apple & ripe floral notes	7	-
Mt Hector Pinot Grigio – Wairarapa, New Zealand: Balanced notes of pears & melons with a rose petal finish	10	40
Astore Pinot Grigio - Italy: Fruity & balanced with hints of nuts & pears	13	52
Starry Night Chardonnay - Russian River Valley, CA: Apples, pears & vanilla with a warm creamy finish	14	56
Papapietro Perry Chardonnay - Russian River Valley, CA: Hint of minerality & lingering finish of crème brûlée	21	84
Black Oak Chardonnay – Healdsburg, CA: Baked apples, toasty vanilla bean & hint of hazelnuts	10	40

*Interesting Finds:*

Hello World Viognier - Spain: Apples, mangos with a long, crisp finish	11	44
Trifula Blend - Italy: Green apples, melons & stone fruits with a hint of citrus	10	40
Seebrich Grauburgunder – Germany: Dry with peach, apricot & passionfruit notes	9	36

***Red Wines***

Black Oak Pinot Noir – Italy: Cinnamon, nutmeg, & ripe black cherry	11	44
Three Otters Pinot Noir - Willamette Valley, Oregon: Forest fruits, nutmeg, clove & vanilla	14	56
Papapietro Perry Pinot Noir - Russian River Valley, CA: Savory, layered & complex	24	96
Naked Earth Merlot - France: Dark cherries, espresso & chocolate	10	40
Praxis's Merlot – Alexander Valley, CA: Black cherry, figs, blueberries & hints of vanilla & spice on the finish.	12	48
Chianti Classico - Chianti Region, Italy: Dry, smooth, & deep fruits	13	52
Impero Cabernet Sauvignon – Italy: Full, dry & balanced tannins	7	-
Dugal (Mr. Cab) Cabernet Sauvignon – Italy: dark ripe berries, leather, dark chocolate and a touch of cedar	16	64
Vampire Cabernet Sauvignon - Napa Valley, California: Black currant, ripe black cherry & oaky	13	52
Rack & Road – California: Medium body, Rich, ripe blackberry, currant, vanilla	9	36
Hello World Cab Franc – Spain: Herbaceous accents of tobacco & dark spice	11	44
Los Andes - Mendoza, Argentina: Earth notes, peppery & full bodied	13	52
Allamand Malbec – Mendoza, Argentina: Earthy with leather notes & finishes with chocolates and dark fruits	12	48
Casa Primica Tempranillo - Rioja, Spain: Minerals, complex dark ripe fruits & tannins	14	56
Lona Bona Sangiovese – Emilia, Italy: Notes of cherries (dark and ripe) & blackberries with a smooth finish	11	44
Poppone Blend (Pignolo and Merlot) – Italy: Cherries, ripe raisins and roasted figs DELICIOUS!	17	68
Masso Antico Primitivo – Italy: Rich ruby red bouquet, deep ripe fruits & spicy notes	11	44
Chateau Grand Billard Red Bordeaux – Bordeaux, France: Wild ripe berries, black currants and soft tannins	11	44

*Interesting Finds:*

Corvina Verona (the Mrs. to your Mr. Cab Dugal) – Full bodied, velvety & deep ripe fruit forward	14	56
Prunice Super Tuscan - Tuscany, Italy: Cabernet, Sangiovese, layered & complex dark fruits	13	52
Haraszthy Old Vine Zin - Sonoma, CA: Berry, slight smoke, full bodied & balanced	11	44
Papapietro Perry Zinfandel – Dry Creek Valley, CA: Dry, spicy, complex and dark ripe fruits DELICIOUS!	22	88
Sinellno Montepulciano Reserve - Siena, Italy: Intense spices, full bodied & notes of warm vanilla	12	48
Trapani Frappato - Italy: Black cherries, light hints of plum, pomegranates & roasted marshmallows	11	44





**Domestic, Import, Local Craft Beer & Drafts**

ASK ABOUT OUR TAP SELECTION

Draft Beers Vary

MICHELOB ULTRA (ABV): 4.20% - Anheuser-Busch	3.75
DOS EQUIS SPECIAL LAGER (ABV): 4.20% - Cervecería Cuauhtémoc Moctezuma, S.A. de C.V.	5.00
MILLER LITE (ABV): 4.20% - Miller Brewing Co.	3.75
BUD LIGHT (ABV): 4.20% - Anheuser-Busch	3.75
MODELO ESPECIAL (ABV): 4.40% - Mexico.	5.00
CRAWFORD BOCK (ABV): 4.50% - Karbach Brewing Co.	5.00
LOVE STREET KOLSCH (ABV): 4.90% - Karbach Brewing Co.	5.00
TWO STEP PILS (ABV): 5.30% - Brazos Valley Brewing	5.00
DALLAS BLONDE (ABV): 5.20% - Deep Ellum Brewery	5.00
WILLIN AMERICAN PALE ALE (ABV): 5.20% - Brazos Valley Brewing	5.00
WATERMELON WHEAT (ABV): 5.30% - Galveston Bay Beer Co.	5.00
BULLSHARK SCOTTISH ALE (ABV): 4.00% - Galveston Bay Beer Co.	5.00
HUSTLI'N BLOND ALE (ABV): 5.40% - Saloon Door Brewery	6.00
CHEAP SUNGLASSES PALE ALE (ABV): 6.00% - Bakfish Brewing	6.00
BLUEBERRY BLONDE (ABV): 6.30% - Galveston Bay Beer Co.	5.00
WHIPSAW DOUBLE IPA (ABV): 8.00% - New Republic Brewing	6.25
RODEO CLOWN DOUBLE IPA (ABV): 9.50% - Karbach Brewing Co.	6.25
RIDICULOUS AF CHOCOLATE PENUT BUTTER STOUT (ABV): 12.00% - Saloon Door Brewery	8.00

**Because Food Pairs with Wine**

SICILIAN MARINATED OLIVE BOWL Locally produced with an age-old Sicilian recipe, served in a warmed bread bowl with herb infused sheep & goat cheese	\$12	BAKED PIZZA WEDGES Baked pastry stuffed with pizza sauce & pepperoni and our three cheese blend!	\$11
TEXAS BLUE CORN CAVIAR Blend of black-eyed peas, corn, tomatoes, onions, cilantro, special dressing, served with ground blue corn tortilla chips	\$9	GOODA HAM SLIDERS (3) Prosciutto & smoked Gouda cheese, grilled on a sweet slider bun with raspberry chipotle sauce, with chips & dill pickle	\$11.50
BRUSCHETTA CLASSICO Home-made Balsamic bruschetta mounded on top of toasted garlic glazed baguettes & sprinkled with grated Romano cheese	\$8	THE ITALIAN SANDWICH A delicious selection of fine meats & melted Alpine artesian cheese sprinkled with oil & vinegar, broiled on a Kaiser bun, with pita chips and a pickle	\$11.50
CAPRESE SALAD Yummy layers of fresh tomatoes, mozzarella cheese & basil, drizzled with a balsamic reduction	\$8	THE GERMAN SANDWICH The perfect amount of applewood smoked bacon mustard, layered corned beef & Swiss, topped with sauerkraut & grilled on a pretzel bun. Served with pita chips & pickle	\$11.50
BAKED BRIE Artesian Triple Cream Brie cheese baked in a buttery croissant pastry, topped with a raspberry chipotle jam & served with fresh seasonal fruit	\$12	CHARCUTERIE BOARD A hand selected assortment of artisan cheeses, fine meats, crackers to go with an in house made orange-jalapeño marmalade & seasonal tasty bits	Lg: \$32 Md: \$22 Sm: \$13
FRIENDS DIP UNCORKED Baked blend of cream cheese, blue cheese, bacon, pepperoni, onion, walnuts & garlic served with pita chips	\$9	TRIFLE Sweet layers of hot brownies, chocolate or vanilla pudding, berries and whipped cream	\$6
FLATBREADS (Topped with Mozzarella) Margherita Style: tomatoes, basil & balsamic glaze Chicken & Pesto: grilled chicken with basil & garlic pesto Chicken & Spinach Artichoke: grilled chicken with spin dip	\$11		

