

Sip WINE GARDEN

Wine List

White

light & bright

ITALO PINOT GRIGIO \$11 | \$38.5

Italy

LLANO PINOT GRIGIO \$10 | \$35

Texas

SAN SIMEON SAUVIGNON BLANC

Paso Robles, CA

\$11 | \$38.5

MT. FISHTAIL SAUVIGNON BLANC

Marlborough, New Zealand

\$12 | \$42

BEZEL SAUVIGNON BLANC \$13 | \$45

California

ABADIA DE SAN CAMPIO ALBARINO

Spain

\$9 | \$31

ESTI! ESTI! ESTI! WHITE BLEND

Italy

\$9 | \$31

heartier whites

SAN SIMEON CHARDONNAY \$11 | \$35

Paso Robles, CA

BRICOLA CHARDONNAY \$11 | \$35

Italy

BEZEL CHARDONNAY \$13 | \$45

California

Sweeties & Bubbles

CERRATO MOSCATO D'ASTI \$12.5 | \$44

Italy

MOSKETTO SWEET RED \$9 | \$31

Piedmont, Italy

PACIFIC RIM SWEET RIELSING \$7.5 | \$26

Columbia Valley, Washington

KARL JOSEF RIELSING \$8.5 | \$30

Mosel, Germany

PALADIN PROSECCO \$11 | \$38

Veneto, Italy

GRAHAM BECK BRUT ROSE \$15 | \$52.5

Western Cape, South Africa

Roses all day

PALE ROSE \$11.5 | \$40

Provence

DAOU ROSE \$12 | \$42

Paso Robles, Calif



Big & Bolds

EL VALOR Y LA GRACIA TEMP \$8.5 | \$29

Spain

EL RECIO TEMPRANILLO \$18 | \$63

Spain

ANTIGAL 1 MALBEC \$12 | \$42

Argentina

BIG RED MONSTER CABERNET SAUVIGNON \$12.5 | \$44

Paso Robles, California

LAPIS LUNA CABERNET SAUVIGNON \$11 | \$38

Lodi, California

UPPER CUT CABERNET SAUVIGNON \$10 | \$35

Napa Valley, CA

DRUMHELLER MERLOT \$8.5 | \$30

Washington

ROCCA DELLE MACIE CHIANTI \$15 | \$52.5

Italy

SHATTER GRENACHE \$15 | \$52.5

France

0 - 61 RED BLEND \$11.5 | \$40

Paso Robles, California

SERIAL RED BLEND \$15 | \$52.5

Paso Robles, California

Lighter Reds

ANGELINI PINOT NOIR \$8.5 | \$29

California

LEYDA PINOT NOIR \$10.5 | \$36.5

Italy

PALADIN SALBANELLO RED BLEND \$11 | \$38.5

Italy

CERETTO DOLCETTO D' ALBA \$13 | \$45.5

Italy

OMEN ZINFANDEL \$13 | \$45.5

California

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PLOYEZ - JACQUEMART CHAMPAGNE \$98

France

PERRIER JOUET BLANC DE BLANC \$135

France

ROMBAUER CHARDONNAY \$78

Napa Valley, California

STAAGS LEAP PETIT SIRAH \$78

Napa Valley, California

LLANO VIVIANO RED \$86

Texas

BELLE GLOS TELEPHONE & CLARK PINOT NOIR \$68

Santa Rita Hills, California

CAYMUS CALIFORNIA CABERNET SAUVIGNON \$86

California

CAYMUS CABERNET SAUVIGNON \$118

Napa Valley, California

SILVER OAK CABERNET SAUVIGNON \$108

S
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Red

Sip WINE GARDEN

Signature Cocktails

Jalapeno muddled in watermelon liqueur and blended with Lalo Tequila, zesty fresh lime juice and hint of orange liqueur

\$11 SPICY WATERMELON MARG



PINK BUFFALO \$11

Fresh Lemon juice mixed with cranberry juice, Buffalo Trace Bourbon Whiskey topped with ginger beer.

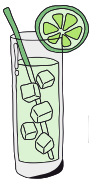
House Made Tres Leches Cream shaken with Titos Vodka, Espresso & Coffee Liqueur

TITOS TRES ESPRESSO MARTINI \$12



PRICKLY PEAR PALOMA \$10

Flavors of Prickly pear vodka, tequila, grapefruit topped with Club Soda



PEACH FIZZ RANCH WATER \$10

Ice Cold Topo Chico topped with Lalo Tequila, peach nectar & Fresh Lime Juice



Cocktails

Festive Menu



Vodka with a splash of sour apple

\$7 SOUR APPLETINI

ROCK-ARITA

Tequila, sweet Melon liqueur, zesty lime and kiss of agave, garnished with a jalapeno **\$7**



TROPICAL MARTINI \$10

Pineapple Malibu with a splash of orange & tropical flavors

\$7

smooth gin, sweet melon flavor of Midori, with an added tangy kick of lime, and a touch sweetness

SPRING SMASH



MINI VAYKAY

\$10 Tangy lime juice, coconut cream, malibu & our house cream. Its a tropical vaykay in a glass

Classic Cocktails

BUFFALO BLACKBERRY SMASH \$10

STRAWBERRY MARGARITA \$8

HOUSE LIME MARGARITA \$8

WHISKEY SOUR \$7

BELINI | STRAWBERRY OR PEACH | \$9

HOUSE SANGRIA \$9



MIMOSA TOSPY TOWER \$60

99 OZ OF BOOZINESS (FOR PARTIES OF 6 OR MORE)

BOOZE IT UP, BABE! \$35

(1) BOTTLE OF CHAMP WITH (1) JUICE

Non Alcoholic Cocktails

CLASSIC LIME MARGARITA WITH SPIRITLESS AGAVE 55 \$10

POMEGRANATE LIMEADE SPRITZ \$8

CRAN ORANGE SPRITZER \$8

KENTUCKY MULE W/ SPIRITLESS KENTUCKY 74 \$10

POLO BUCK W/ SPIRITLESS KENTUCKY 74 \$10



Boozy Brunch

Sip
WINE GARDEN

MILLER LITE \$7 |
American Lager | ABV 4.2% | Illinois

MICHELOB ULTRA \$7 |
Light Lager | ABV 4.2% | Missouri

COORS LIGHT (PINT) \$7 |
American Lager | ABV 4.2% | Colorado

BUDLIGHT (PINT) \$7 |
American Lager | ABV 4.2% | Missouri

**BE
ER**

Draft Beer

12 OZ | 24 OZ

DOS XX \$7 | \$12
Import | ABV 4.2%

ALEX MEIXNER POLKA PILS \$8 | \$14
German style lager | ABV 4.6% | New Braunfels

ALSTADT KOLSCH \$8 | \$14
German Kolsch | ABV 4.8% | Fredericksburg

TWISTED X MCCONAUHAZE \$8 | \$14
Hazy IPA | ABV 6.5% | Austin, TX

GUADALUPE BREWING CHOCOLATE STOUT \$8 | \$14
stout | ABV 7.2% | New Braunfels

YUENGLING FLIGHT \$7 | \$12
Light Beer | ABV 4.2% | USA

LIVE OAK HEFEWEIZEN \$8 | \$14
HEFE | ABV 5.3% | Austin, TX

SCOTCH ALE GUADALUPE BREWING \$8 | \$14
Scotch Ale/ Wee Heavy | ABV 8.1% |

Happy Hour

menu

Wednesday- Friday 4 PM - 6 PM

Wine

\$2 OFF Wine by the Glass

Half Off Sangria

\$15 Featured Wine Flight

(2 White Wines & 2 Red Wines)

BEER

\$2 OFF Beer on Tap

Cocktails

\$5 Lime Margarita

Food

\$2 OFF Hummus Board

\$2 OFF Soft Pretzel

\$2 Bowl of Pretzel Twists

\$5 Chips & Queso

Happier Hours:

Tuesday: HALF PRICED WINE ALL DAY

(limited to open bottles)

Wednesday: \$25 Bottle of Wine & Flatbread

Thursday: Reverse Happy Hour Half Priced

Beer 6 PM - 8 PM

Saturdays: 5 - 7 PM \$ 5 Sangria

Sip WINE GARDEN Foodie Vibes

Shareables

HUMMUS PLATE \$ 10 Hummus served with warm house seasoned pita & small twist pretzels	BREAD & DIP \$9 Warm toasted garlic French bread served with a house made olive and oil dip	WARM LARGE SOFT PRETZEL \$ 9 7 oz Soft Pretzel - Salted Served with Bier Cheese or Cinnamon Served with icing
VEGGIE HUMMUS PLATE \$ 13 Hummus served with warm seasoned pita & an assortment of fresh veggies	ITALIAN BRUSCHETTA \$ 12 Medley of heirloom tomatoes, red onions, fresh mozzarella rounds & Fresh basil dressed in balsamic vinegar & olive oil served w/ toasted crostini's	OH, YOU'RE SO CHEESY BREAD \$ 10 Creamy Garlic Butter, Herbs & Cheese Blend on our house flatbread baked to perfection served with marinara dipping sauce
CHIPS & QUESO \$7 Creamy queso served with chips	SPINACH ARTICHOKE DIP \$12 Creamy spinach & artichoke dip topped with melted mozzarella cheese. Served with warm crostini's.	

Flatbreads

LADY MARGHERITA \$ 14 Mozzarella cheese, heirloom tomatoes, Italian House red Sauce & Fresh Basil	Gluten Free Flatbread +\$5	CALIFORNIA DREAMIN' \$ 18 Mozzarella cheese, crispy chicken, tomatoes, red onion, bacon, avocado, topped with drizzled creamy ranch and raspberry chiptole sauce.
EL CLASSICO \$ 16 Mozzarella cheese, Italian House Red sauce, Calabrese Salami topped with Basil & spicy hot honey		HAWAIIAN CHICKEN FLATBREAD \$ 18 Mozzarella cheese, crispy chicken tossed in our mango habanero sauce, fresh red onion, thin sliced jalapeno wheels, juicy pineapple baked to perfection and finished with a light drizzle of hot honey.
THE WINE & DINE \$ 16 Creamy brie, mozzarella cheese, crispy prosciutto topped with fresh arugula mix & balsamic vinegar		CAPRESE FLATBREAD \$14 Garlic Butter base with fresh mozzarella balls, tomatoes, red onion, fresh basil drizzled with balsamic vinegar & olive oil
MEATY MADNESS \$ 16 Italian House Red sauce with Italian seasonings, mozzarella, Sopressata & Calabrese salami topped with crispy bacon bits.		FIG & GOAT CHEESE FLATBREAD \$15 Spread of fig jam topped with goat cheese crumbles & fresh basil & Raspberry Chipotle

Salads

CAPRESE SALAD add prosciutto + \$3.5 \$ 9 Fresh Arugula topped with red onions, tomatoes, fresh mozzarella balls & basil mixed in olive oil, cracked pepper, pink Himalayan salt & balsamic vinegar	
ITALIAN CHOPPED SALAD \$ 14 Fresh Arugula with chopped soppressata salami, calabrese, cucumbers, fresh mozzarella, cherry tomatoes, red onion avocado	
SPRING SALAD WITH CRISPY CHICKEN \$ 14 Fresh Arugula, fresh blueberries, fresh strawberries, crumbled goat cheese, candied pecans & crispy chicken. Drizzled with Vinaigrette	

Charcuterie board

THE GRAZER BOARD \$ 36 PICK THREE Combine three choices from our list of cheese & meats to create your ultimate tasting board
AGED CHEDDAR GOUDA GOAT CHEESE MANCHEGO CHEESE AGED PROSCIUTTO MOLINARI SOPRESSATA DRY CALABRESE

Dessert

S'MORES PIZZA \$ 12.50 Roasted Marshmallows over a warm flatbread & melted hersheys milk chocolate. Topped with salted pretzel bits & caramel drizzle.
TABLE SIDE S'MORES BAR \$ 12.50 Roast your very own marshmallows over a romantic table side fire. Comes with Hersheys milk chocolate, graham crackers, fresh sliced strawberries & Marshmallows!