

# Sip WINE GARDEN

## Wine List

### light & bright

ITALO PINOT GRIGIO \$11 | \$38.5  
Italy

LLANO PINOT GRIGIO \$10 | \$35  
Texas

SAN SIMEON SAUVIGNON BLANC \$11 | \$38.5  
Paso Robles, CA

MATUA SAUVIGNON BLANC \$8.5 | \$29  
California

ABADIA DE SAN CAMPIO ALBARINO \$9 | \$31  
Spain

ESTI! ESTI! ESTI! WHITE BLEND \$9 | \$31  
Italy

### 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

90+ LAMBRUSCO \$10 | \$35  
Italy

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

JOEL GOTT ROSE \$9 | \$31  
Central Coast



## 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

SAN SIMEON PETIT SIRAH \$10 | \$35  
Paso Robles, CA

O - 61 RED BLEND \$11.5 | \$40  
Paso Robles, California

SERIAL RED BLEND \$15 | \$52.5  
Paso Robles, California

THE PESSIMIST \$13 | \$45  
Paso Robles, California

## Lighter Reds

ANGELINI PINOT NOIR \$8.5 | \$29  
California

LEYDA PINOT NOIR \$10.5 | \$36.5  
Chile

CERRATO DOLCETTO D'ALBA \$8.5 | \$29  
Italy

PALADIN SALBANELLO RED BLEND \$11 | \$38.5  
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

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Red

White

# Sip WINE GARDEN

## Signature Cocktails

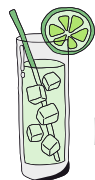
Jalapeno muddled in watermelon liqueur and blended with Lalo Tequila, zesty fresh lime juice and hint of orange liqueur

**\$11** SPICY WATERMELON  
MARG



**PINK BUFFALO \$11**

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



**PEACH FIZZ RANCH  
WATER \$10**

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

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

**TITOS TRES ESPRESSO  
MARTINI \$12**



**MINI VAYKAY \$10**

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

Cocktails

## Festive Menu



fizzy burst of Espolon tequila and grapefruit love, with lime and a hint of salt

**LA PALOMA \$8**



Lemonade spiked with gin and sweetened with strawberry puree  
**SPIKED STRAWBERRY  
\$7 LEMONADE**



**PRICKLY & PROUD  
\$12 MARTINI**

**FRESAS CON CREMA**

Muddled strawberries in our house made sweet crema, lissed with coconut & spiked with spiced Rum. A true Mexican inspired cocktail



**WATERMELON  
MOJITO \$7**  
Watermelon Malibu, muddled fresh mint & strawberries with a splash of lime juice & topped with club soda

**SPICY CUCUMBER MARG**

Fresh Cucumber & jalapenos muddled with agave & fresh lime juice. Shaken with Espolon Tequila & Orange Liqueur



**\$8**

A refreshing twist on the classic Cosmo with Zesty Lemon & juicy Prickly Pear. She is **LOUD & PROUD**

## Classic Cocktails

**BUFFALO BLACKBERRY SMASH \$10**

**STRAWBERRY MARGARITA \$8**

**HOUSE LIME MARGARITA \$8**

**FROZEN MARGARITA \$9**  
SPICY MANGO | STRAWBERRY

**BELINI | STRAWBERRY OR PEACH | \$9**

**HOUSE SANGRIA \$9**



## Non Alcoholic Cocktails

**POMEGRANATE LIMEADE SPRITZ \$8**

**CRAN ORANGE SPRITZER \$8**



## Boozy Brunch

SUNDAYS ONLY

**MIMOSA TIPSY TOWER \$55**  
99 OZ OF BOOZINESS (FOR PARTIES OF 6 OR MORE)

**BOOZE IT UP, BABE! \$28**  
(1) BOTTLE OF CHAMP WITH (1) JUICE

# Sip WINE GARDEN

# BEER

**MILLER LITE**  
American Lager | ABV 4.2% | Illinois

\$7 |

**MICHELOB ULTRA**  
Light Lager | ABV 4.2% | Missouri

\$7 |

**COORS LIGHT (PINT)**  
American Lager | ABV 4.2% | Colorado

\$7 |

**BUDLIGHT (PINT)**  
American Lager | ABV 4.2% | Missouri

\$7 |

## Draft Beer

12 OZ | 24 OZ

**DOS XX**  
Import | ABV 4.2%

\$7 | \$12

**THIRSTY GOAT**  
Amber Ale | ABV 6.8% | Austin, TX

\$8 | \$14

**TWISTED TEA LEMONADE**  
Hard Iced Tea | ABV 5% | Boston

\$8 | \$14

**TWISTED X MCCONAUHAZE**  
Hazy IPA | ABV 6.5% | Austin, TX

\$8 | \$14

**GUADALUPE BREWING HONEY ALE**  
Honey Ale | ABV 7.2% | New Braunfels

\$8 | \$14

**YUENGLING FLIGHT**  
Light Beer | ABV 4.2% | USA

\$7 | \$12

**LIVE OAK HEFEWEIZEN**  
HEFE | ABV 5.3% | Austin, TX

\$8 | \$14

**SCOTCH ALE GUADALUPE BREWING**  
Scotch Ale/ Wee Heavy | ABV 8.1% |

\$8 | \$14

## 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

### VEGGIE HUMMUS PLATE \$13

Hummus served with warm seasoned pita & an assortment of fresh veggies

### CHIPS & QUESO \$7

Creamy queso served with chips

### BREAD & DIP \$9

Warm toasted garlic French bread served with a house made olive and oil dip

### 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

### SPINACH ARTICHOKE DIP \$12

Creamy spinach & artichoke dip topped with melted mozzarella cheese. Served with warm crostini's.

### WARM LARGE SOFT PRETZEL \$9

7 oz Soft Pretzel - Salted Served with Bier Cheese or Cinnamon Served with icing

### 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

## Flatbreads

### LADY MARGHERITA \$14 Gluten Free Flatbread +\$5

Mozzarella cheese, heirloom tomatoes, Italian House red Sauce & Fresh Basil

### EL CLASSICO \$16

Mozzarella cheese, Italian House Red sauce, Calabrese Salami topped with Basil & spicy hot honey

### THE WINE & DINE \$16

Creamy brie, mozzarella cheese, crispy prosciutto topped with fresh arugula mix & balsamic vinegar

### MEATY MADNESS \$16

Italian House Red sauce with Italian seasonings, mozzarella, Sopressata & Calabrese salami topped with crispy bacon bits.

### CALIFORNIA DREAMIN' \$18

Mozzarella cheese, crispy chicken, tomatoes, red onion, bacon, avocado, topped with drizzled creamy ranch and raspberry chipotle sauce.

### 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.

### SPINACH FLATBREAD \$14

Creamy white sauce mixed with Spinach & artichoke topped with mozzarella cheese melted to perfection. Finished with Basil & parmesan cheese.

**Make it Jons Way** add Crispy Bacon & Tomatoes + \$2.50

### 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

### SIPSY SALAD \$13

A bed of arugula topped with avocado slices, heirloom tomatoes, starberries, cucumbers, fresh mozzarella balls & fresh sliced prosciutto. Grazed with olive oil, balsamic vinegar and fresh cracked himalayan salt & pepper.

## 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!