

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

BENVOLIO ROSSO RED BLEND \$10 | \$35
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

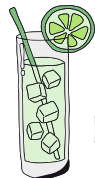
Jalapeno muddled in watermelon liqueur and blended with Lalo Tequila, zesty fresh lime juice and hint of orange liqueur

\$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

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

\$12 TITOS TRES LECHES ESPRESSO MARTINI



MINI VAYKAY \$10

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

Cocktails

Monthly Features



Cool cucumber muddled with Gin & lemon juice and topped with tonic for a crisp & refreshing mouthful

CIBOLO SPRINGS \$8



Vodka, rum, gin, with a splash of peach and topped with Cola

\$9 TEXAS PEACH LONG ISLAND



\$12 PRICKLY & PROUD 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

SUNSETS AT SIP \$8

Bursts of pomegranate & lime with hints of grapefruit juice shaken with tequila for a perfect sunset cocktail.



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

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!