

# Wine list



## Light & Bright Whites

### Llano Pinot Grigio

Texas \$10 | \$35  
Fragrant wine with fresh fruit aromas of melon, white flowers, and ripe apple.

### Italo Cescon Pinot Grigio

Delle Venezie, Italy \$11 | \$38.5  
Dry and crisp, ripe, aromatic fruit, with hints of orange zest

### Adama HER Chenin Blanc

Western Cape, South Africa \$11 | \$38.5  
Bold & Fresh with strong tropical and stone fruit aroma that signals creamy apple and lingering green melon.

### Maysara Biodynamic Arsheen Pinot Gris Fall Creek Vintners Sauvignon Blanc


Willamette Valley, OR \$12.5 | \$44  
Fragrant aromas of jasmine, spiced pear, green apple, honeydew, and white peach. The palate is crisp with notes of green apple, mandarin and balanced acidity

### Nora Albarino

Spain \$11.5 | \$40  
delicate nose, highlighting aromas of apple, ripe citrus, stone fruit and apricot on a floral background. In the mouth it is very fresh, with fantastic acidity with a long creamy finish.

### Kenwood Sauvignon Blanc

Sonoma County \$10 | \$35  
Fresh with aromas of lemongrass, honey dew melon and coriander. The palate has bright acidity and a slightly oily texture with notes of guava.

Texas  \$12 | \$42  
Layers of crisp, zippy aromas redolent of green apples with a hint of honey provide a mouth-filling, medium-bodied wine.

### Emmolo Sauvignon Blanc

Napa Valley, California \$11.25 | \$39  
Bright Citrus, crisp acidity, zesty kumquat and mouth watering freshness on the finish.

### Kumusha Sauvignon Blanc

South Africa \$11 | \$38.5  
Zippy and fresh with tropical fruit aromas jumping out of the glass. Notes of melon, passion fruit and guava make this wine absolutely moreish.

## Heartier Whites

### Diora Chardonnay

Monterey, California \$10 | \$35  
tropical aromas of pineapple that mingle with toasted oak and hints of ripe apricot, creme brûlée and pear

### Nugan Estate Chardonnay

Australia \$10 | \$35  
It has aromas of peach and also nectarine, with mixed spice overtones. This Chardonnay presents a rich mouth filling palate of stone fruit biscuit and yeast notes.

### Blange Arneis

Piemonte, Italy \$15 | \$52.5  
It is a pleasant medium-bodied white, fresh and fragrant. The nose is mineral and intensely fruity, with clear hints of ripe pear and green apple

### The Mill Keeper White Blend

Napa Valley, California \$11.5 | \$40.5  
This blend of fresh, lively Sauvignon blanc and round, fruity Chardonnay is highly versatile and incredibly balanced. Notes of tropical fruit and pleasant minerality are enhanced by a crisp, vibrant acidity from start to finish

## Rose All - Day

### Nola Grace Rose

California \$10 | \$35  
Flavors and aromas include strawberry, melon and rose petals. Crisp and Bright acidity.

### Belle Glos Rose of Pinot Noir

Sonoma County \$13 | \$45.45  
crisp and refreshing, with vibrant acidity that balances the wine's sweetness. The flavors of fresh red berries with a slight tart finish

### Llano Estacado Signature Rose

Texas \$10 | \$35  
An expression of what classic rosé should be: fruity, aromatic, and Crisp.

### Lescalo Rose

Texas \$11 | \$38.5  
Sweet peach and cherry mingle with tangy citrus, playfully teasing the senses while the floral fruit notes linger in the aftertaste.

## Sweeties

### Dulcis Moscato D'Asti

Italy \$7.5 | \$26  
Delicate, aromatic, slightly sparkling, Sweet & fresh

### Mosketto Sweet Red

Piedmont, Italy \$9 | \$31  
Refreshingly sweet with juicy flavors of raspberry, pomegranate and cherry

### Karl Josef Riesling

Mosel, Germany \$8.5 | \$30  
Crisp Wine with characteristic of lime and green apple fruit flavors. Minerally with refreshing acidity.

### Llano Gewurztraminer

High Plains, Texas \$12 | \$42  
Bouquet of sweet lychee fruit, honeyed tropical fruit, and fresh cut flowers

### Dolce Fiore Lambrusco

Italy \$12 | \$42  
Crisp, Semi Sweet, intense fruity notes, with elegant sparkle

### Vignoli Di' Stefano

Piedmont, Italy \$13 | \$45.5  
Sweet melon, honeysuckle, orange blossoms and jasmine on the nose.

## Bubbles

### Graham Beck Brut Rose

Western Cape, South Africa \$15 | \$52.5  
raspberries, cherries and a few secondary whiffs of minerality. A lively mousse, but fine in the mouth, with subtle red berry flavors enlivened by bright acidity

### Paladin Prosecco

Veneto, Italy \$11 | \$38  
Savory & Persistently Acidic with aromas of apple, pear, & blood orange

### Lubanzi Sparkling Rose

South Africa \$11 | \$38  
palate that is crisp and tastes of wild cherries & ripe summer strawberries.

### Scharffenberger Brut

Mendocino County, California \$15 | \$55  
Meyer lemon and Granny Smith apples bring a nice tartness to the mid-palate, leading to a clean, bright finish

## Wine Flights

White Wine Flight	\$20
Red Wine Flight	\$24
Mixed Wine Flight	\$22
BARTENDERS CHOICE	\$25

## Extras:

Mimosas	\$6	Frozen Sangria	\$12
Sangria	\$9	Topochico Seltzer	\$5
Alcohol Free Wine	\$9		



# Wine list

## Big & Bold Reds

### Rivallana Tempranillo

Spain \$8.50 | \$29  
Intense oak-aged Rioja with flavors of cherries, plums and vanilla.

### El Valor y La Gracia Tempranillo

Castilla La Mancha, Spain \$8.5 | \$29  
Dry and spicy with notes of cedar, tobacco and apple leave you with a long finish of oak and black pepper.

### Fall Creek GSM

Texas \$18 | \$63  
Medium-bodied compote of tart cherry, currant, and red plum with an underpinning of mushrooms, earthy savoring, and chalk lingering on the finish of this well-structured wine

### Llano Merlot Cellar Reserve

Texas \$16.5 | \$58  
Black fruits, mixed with toasty oak and herbal nuances. Tannins are weighty but soft with pleasant texture and lengthy finish.

### Airfield Estates Merlot

Yakima Valley, Washington \$12.5 | \$43  
full-bodied and robust with secondary flavors of smoked caramel, dark cherry, vanilla, and espresso with hints of toasted oak.

## Lighter Reds

### Paul Ponnelle Pinot Noir

France \$11.5 | \$40  
Classic Pinot Noir aromas of strawberry and cherry with hints of minerals. Dry and medium-bodied, with bright red fruit flavors and a clean finish

### Boen Pinot Noir

California \$10.5 | \$37  
Bright ruby-red color and delivers a silky smooth mouthfeel with subtle tannins. On the nose, the wine boasts ripe cherry, raspberry, and strawberry aroma


### The Omen Pinot Noir

Rouge Valley, Oregon \$13 | \$45.5  
Dark Cheery aromas with a touch of cranberry and baking spices

### One Stone Cabernet Sauvignon

Paso Robles \$13.5 | \$47  
Juicy, with flavors of plum, black cherry, sage and caramel.

### Lapis Luna Cabernet Sauvignon

Lodi  \$11 | \$38  
Dark fruits with light touches of spice and blueberry, with ripe cherries and a mouthfeel that's firm, velvety and satisfyingly smooth.

### San Simeon Cabernet Sauvignon

Paso Robles \$15 | \$52.50  
Notes of blackberry and ripe plum, followed by touches of cocoa and cedar, and a long finish underpinned by fine-grained tannins and solid acidity.

### Annabella Cabernet Sauvignon

Napa Valley, \$15 | \$52.5  
Aromas of red currants, black plum, and rich saddle leather. In the mouth, the broad and weighty tannins carry flavors of blueberries and cocoa powder.

### Durigutti Malbec Classico

Mendoza, Argentina \$11.5 | \$40  
Dark cherries, blueberries, plums, lavender, earth & cloves on the nose. Medium-bodied w/ velvety tannins.

### Frey Organic Red Blend

California \$9 | \$31  
medium bodied, well balanced, and smooth, with a bright garnet hue. The finish is crisp and fruity

### Montes Alpha Syrah

Chile \$12 | \$42  
Aromas of ripe blackberries, figs, hints of leather and dark chocolate. The palate is well balanced with bright acidity, smooth tannins..

### La Storia Cuvee

California \$18 | \$59.5  
Rich, yet nicely balanced wine that exhibits layers of lush, sweet black fruit flavors and hints of plum and spice.

### LaPostolle Apalta Red Blend

Chile \$12.5 | \$44  
Bold, Silky with a red and black fruit, coffee and chocolate flavors. Good tannins delivering a very good structure.

### Predator Six Spots Red Blend

Lodi, California \$10 | \$35  
A vibrant, sweet bouquet of raspberry jam, caramel and cinnamon toast. Excellent oak integration provides silky tannins and spice

### Duchman Canto Felice Red Blend

Texas \$14 | \$49  
Semi - Sweet Red proprietary blend brings together Texas grown Italian varietals in rapturous flavors of spice and a touch of sweetness. Meaning "Happy Song"

### Sky Fall Red Blend

Washington State \$13 | \$45  
Ripe blueberries, with rich blackberries, & light brown spice. The palate is smooth, juicy, and dark with a balanced structure, & elegant tannins.

### Peirano Estate Zinfandel

Napa Valley, California \$11 | \$38.50  
Sweet ripe black cherries, black licorice, black plums and black pepper with moderate tannins and juicy acidity

### Ed's Smooth Red

Texas \$15 | \$52  
Medium-body, off-dry, proprietary red blend bursting with cherry, blackberry and blueberry flavors.

### Paladin Red Blend

Veneto, Italy \$10.5 | \$37  
Bright fruit rich mid-palate, with a soft and juicy finish that is supple and leaves you wanting more.

## Exclusive Bottle Service

### PLOYEZ-JACQUEMART CHAMPAGNE

Champagne, France \$98

### PERRIER JOUET BLANC DE BLANC

Champagne, France \$135

### RED SCHOONER VOYAGE #11 MALBEC

Argentina \$66

### ANCIENT PEAK CABERNET SAUVIGNON

Paso Robles, CA \$98

### EMMOLO MERLOT

California \$81

### CAYMUS-SUISUN GRAND DURIF SIRAH

Suisun Valley, California \$64

### STAGS' LEAP PETIT SIRAH

Napa Valley, California \$78

### Llano Viviano Red

TEXAS \$86

### BELLE GLOS TELEPHONE & CLARK PINOT NOIR

Santa Rita Hills, California \$68

### WAGNER TRANSIT #2 RED BLEND

Argentina \$66

### CAYMUS CABERNET SAUVIGNON

Napa Valley \$138

### SILVER OAK CABERNET SAUVIGNON

Napa Valley \$132

Please be advised SWG will apply 22% gratuity to parties of 5 or more.



# CRAFT BEER



## Bottles/Cans

Best Maid Sour Pickle Beer	\$6	Austin Eastciders Pineapple Cider	\$6
Sour Pickle Beer   ABV 4.7 %   Fort Worth, TX		Hard Cider   ABV 5.0 %   Austin, TX	
Firestone Walker 805 Cerveza	\$6	Austin Eastciders Texas Honey Cider	\$6
Ale   ABV 4.7%   Paso Robles, CA		Hard Cider   ABV 5.0 %   Austin, TX	
Firestone Walker 805	\$6	Austin Eastciders Texas Blood Orange	\$6
Ale   ABV 4.7 %   Paso Robles		Hard Cider   ABV 5.0 %   Austin, TX	
Weather Souls Hardwood Classic	\$7	Watermelon Pickle Be Lady Martin House	\$8
German Pilsner   ABV 4.9%   San Antonio, TX		Sour   ABV 6.5%   Fort Worth, TX	
Altstadt Hefe	\$6	Bock Slider	\$6
German-Style   ABV 5.2 %   Fredericksburg, TX		Texas Bock   ABV 5.6 %   Fort Worth, TX	
Altstadt Kolsch	\$6	Weather Souls Long Live the King	\$8
German-Style   ABV 4.8 %   Fredericksburg, TX		Porter   ABV 8.5 %   San Antonio, TX	
Altstadt Amber	\$6	Weathered Souls Who's got the Juice	\$8
German-Style   ABV 4.8 %   Fredericksburg, TX		American IPA   ABV 7.9 %   San Antonio, TX	
Karback Love Street	\$6	Weathered Souls Sunday Brunch	\$5
Blonde   ABV 4.8 %   Houston, TX		Stout   ABV 11.5 %   San Antonio, TX	
Shot Gun Texas Blonde	\$6	Michelob Ultra	\$5
American Style Lager   ABV 4.2 %   San Marcos, TX		Light Lager   ABV 4.2 %   Missouri, USA	
Happy Dads	\$5	Karbachtober Fest	\$6
Hard Seltzer   ABV 5%   California		Bavarian Style Kolsch   ABV 5.5 %   Houston	
Dos XX	\$5		
Import   ABV 4.2 %			

## Beer On Draft

12 OZ | 24 OZ

Live Oak Hefeweizen	\$8   \$14	Longtab Bad Tolz	\$8   \$14
Hefe   ABV 5.3 %   Austin, TX		Festbier   ABV 6 %   San Antonio, TX	
Alstadt Oktoberfest	\$8   \$14	Big Country Stout	\$14   \$20
Marzen   ABV 5.9 %   Fredericksburg TX		Smoked Peacan/Vanilla Stout   ABV 10 %   Fort Worth, TX	
Long Tab Scotch Ale	\$8   \$14	Man Overboard Oktoberfest	\$8   \$14
Scotch Ale   ABV 5.3 %   San Antonio, TX		Marzen   ABV 5.6 %   San Antonio, TX	
Phantom Fighter Long Tab	\$8   \$14	Twisted X McConauHaze	\$8   \$14
Kolsch   ABV 4.9 %   San Antonio, TX		Hazy IPA   ABV 6.5 %   Fort Worth, TX	



# Shareables

# Foodie Vibes



## Hummus Plate

\$ 10

Hummus Served with Warm house seasoned pita bread and small twist pretzels.

## Warm Large Soft Pretzel

\$ 9

7 oz Soft Pretzel served with Warm Bier Cheese

## 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

## Tejas Eggrolls

\$ 12

Crispy flour tortillas, shredded chicken, black beans, corn, jalapeno jack cheese, red peppers & Spinach. Served with Queso. | add Fresh Avocado + \$2.5

## Spinach Artichoke Dip

\$ 12

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

## Italian Stallion

\$ 15

Warm Toasted French bread with crispy chicken patties, house made marinara Sauce and fresh mozzarella cheese served with chips

# Flatbread Pizza

*Cauliflower/Gluten Free Option + \$3.00*

## LADY MARGHERITA

\$ 14

Mozzarella cheese, Italian House Red Sauce, & Fresh Basil

## EL CLASSICO

\$ 16

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

## THE WINE AND DINE

\$ 16

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

## CALIFORNIA DREAMIN'

\$ 18

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

# Charcuterie:



Gluten Free Option + \$4.50 | *Please be advised all boards contain nuts & Fruit*

## Tasting Board

\$ 26

| Pick THREE | Combine three choices from our list of Specialty Cheese to create your ultimate cheese board. (Feeds 1-2 people)

## The Grazer

\$ 36

| Pick THREE | Combine three choices from our list of Cheese & Meats to create your ultimate tasting board. (Feeds 2-4 people)

## Chefs Board

\$ 44

| Pick FIVE | Combine five choices from our list of Cheese & Meats to create your ultimate chefs board. (Feeds 4-6 people)

## Seasonal Salad

### Spring Caprese Salad

\$13

Cherry Tomatoes. Fresh Mozzarella Balls, Fresh Basil, Chopped Red onions on a small bed of arugula. Topped with fresh cracked pepper, Himalayan Salt, Olive Oil & Balsamic Vinegar | add Prosciutto + \$4

JOIN US FOR  
**BRUNCH**  
EVERY SUNDAY  
\$3 MIMOSAS ALL DAY

## A La Carte

Chocolate  
Pretzels

\$3.5

Pretzel Twists

\$3.5

Mixed Nuts

\$3.5

Avocado \$2.5

## Specialty Cheese:

(Add additional cheese : + \$4.50)

Aged Gruyere

Aged Cheddar

Triple Cream French Brie

Gouda

Goat Cheese

## Specialty Cured Meats:

(Add Additional Meat + \$5.00)

Aged Prosciutto

Molinari Sopressata

Dry Calabrese

## Dessert:

Fudge Chocolate Molten Cake w/ Ice

Cream: \$ 9.50

CINNAMON PRETZEL & ICING \$9