



## WHITES

	GLASS (5 oz)	CARAFE (12 oz)	BOTTLE (\$10 off bottles to go)
2021 Roussanne, Sonoma Valley   <i>Chamomile, White Peach</i>	\$15	\$30	\$48
2019 Viognier, Salomon Vineyard, Sonoma Valley   <i>Orange Peel, Honeysuckle</i>	\$15	\$30	\$48
2021 Chardonnay, Shea Collins Vineyard, Dry Creek Valley   <i>Lemon Zest, Pear</i>	\$15	\$30	\$48

## REDS

	GLASS (5 oz)	CARAFE (12 oz)	BOTTLE (\$10 off bottles to go)
2021 Counoise, Mokelumne River, Lodi   <i>Bright Mixed Berry, Fruit Punch</i>	\$15	\$30	\$48
2019 Grenache, Steel Plow Vineyard, Sonoma Valley   <i>Strawberries, Plum</i>	\$16	\$32	\$53
2019 Rossi Ranch Red Blend, Sonoma Valley   <i>Grenache, Syrah and Mourvèdre   Red fruit, baking spices, earthy</i>	\$17	\$34	\$60
2016 R Five Syrah, Bennett Valley   <i>Candied Cherries, Rosewater, Olive</i>	\$14	\$28	\$45
2016 Trois Cent Neuf Syrah, Sonoma County   <i>Black Cherry, Olive</i>	\$15	\$30	\$50
2009 Syrah, Bennett Valley   <i>Lavender, Bay Leaf, Red Fruit</i>	\$19	\$38	\$75

## TASTING FLIGHTS (2 oz of each wine in each flight | NO substitutions)

RED & WHITE FLIGHT <i>Viognier, Chardonnay, Counoise, Rossi Ranch Red Blend &amp; R Five Syrah</i>	\$25
ALL REDS <i>Counoise, Grenache, Rossi Ranch Red Blend, R Five Syrah &amp; Trois Cent Neuf Syrah</i>	\$25

## SANGRIA \$12

## COCKTAILS (Cocktails are pre batched so no alterations can be made)

Manhattan   <i>Whiskey, vermouth, bitters</i>	\$16
Vesper   <i>Botanical gin, vodka, rosé vermouth</i>	\$16
Sazerac   <i>Rye, bitters, absinthe</i>	\$16

## BEER

East Branch Brewing Co. Riemer Pils   <i>Downingtown 5.3%</i>	\$6
East Branch Brewing Co. Alluvium, IPA   <i>Downingtown 6.6%</i>	\$6.5
Animated Brewing Co. Robot Factory IPA   <i>Coatesville 5%</i>	\$6.5
von C Brewing Co. Midnight in the Priory Schwarzbier   <i>Norristown 4.8%</i>	\$6.5

## OTHER DRINKS

Stateside Seltzers   <i>Orange, Black Cherry</i>	\$5
Soda   <i>Coke, Diet Coke, Sprite, Ginger Ale</i>	\$3
Espresso or Americano   <i>Single/Double</i>	\$3/\$4
Sparkling Water (750ml)	\$6
Hot Tea   <i>Earl Grey, Chamomile, Black</i>	\$4

For the best tasting experience, please refrain from wearing perfumes & strong scents | 25% gratuity will be added to bills when the signed merchant copy is not left | One check per table | Wifi – R FIVE GUEST, PW – syrah247 | TH 4-9, FRI 4-10, SAT 1-10, SUN 1-6 | [rfivewines.com](http://rfivewines.com)



## SWEET AMELIA'S KITCHEN

Husband and Wife team Zack and Karessa Hathway, Downingtown locals, are the dynamic duo behind Sweet Amelia's Kitchen at R Five Wines. Gathering inspiration from their flagship restaurant in Kennett Square, this menu features seasonal, local ingredients. <https://sweetameliasksq.com/>.

### CHEESE & CHARCUTERIE

<b>CHEESE &amp; CHARCUTERIE PLATE</b> Assorted cheeses & meats, breads*	\$34
<b>CHEESE PLATE</b> Assorted winemaker-selected cheeses, breads	\$16 (sm) \$30 (lg)
<b>CHARCUTERIE PLATE</b> Assorted winemaker-selected meats, breads (does not include cheese)*	\$18 (sm) \$35 (lg)
<b>BRIE BRÛLÉE</b> Brûléed wheel of brie served with baguette slices*	\$18

### SMALL PLATES

<b>HUMMUS</b> with preserved lemon, za'atar, crudité, flatbread	\$12
<b>TINY FISH CO. DOVER SOLE IN LEMON OIL</b> cultured butter, house pickles	\$17
<b>BEEF CARPACCIO</b> miso cured egg yolk, ginger scallion sauce, puffed wheat berries	\$17
<b>CITRUS SALAD</b> blistered carrots, coconut yogurt, chervil, agrumato, pistachio	\$15
<b>OYSTER MUSHROOM PASTOR</b> charred leek salsa, pickled radish, almond crema	\$13
<b>RYE BERRY RISOTTO</b> parmesan, crispy kale, black pepper	\$15
<b>GUAJILLO RUBBED QUAIL</b> arrabbiata, mixed greens	\$14

### SEASONAL PIZZAS

<b>CHEESE PIZZA</b> Red sauce, mozzarella & asiago   Add pepperoni	\$16   \$18
<b>WHITE PIZZA</b> Cream sauce, mozzarella, asiago, prosciutto and finished with arugula	\$20
<b>PISTACHIO PIZZA</b> Cream, red onion, mozzarella, pistachios & honey drizzle	\$20
Add mortadella	\$22
<b>STICKY PORK PIZZA</b> garlic sauce, mozzarella, asiago, red onion, honey, scallion	\$22
<b>CLAM PIZZA</b> Red sauce, red sauce, melted leeks, fennel salami	\$24

### DESSERTS

<b>FLOURLESS CHOCOLATE CAKE</b> from La Baguette Magique	\$8
<b>FRENCH APPLE TART</b> vanilla chantilly	\$11

\*gluten free crackers available upon request

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