

# **SHAREABLES**

#### Chef's Charcuterie

**Personal (for 1) \$12** - selection of assorted meats, specialty cheeses, dried & fresh fruit. and mixed nuts. served with crackers (contains peanuts)

#### Small (for 2) \$28 | Large (for 4-6) \$45

selection of assorted meats, specialty cheeses, pickles, olives, dried fruits, chocolate covered almonds, served with an assortment of crackers

**GF** Gluten Free crackers available upon request.

### \$8 | Chips & Salsa

homemade salsa rojo with corn tortilla chips

GF Gluten & Grain Free tortilla chips available upon request.

#### \$10 | Trio Dip

homemade salsa rojo, queso & guacamole with corn tortilla chips

GF Gluten & Grain Free tortilla chips available upon request.

## \$11 | Hummus Infusion

classic hummus and a basil pesto hummus, pita, veggies.

## \$11 | Pepper Jelly Goat Cheese

goat cheese, jalapeño or red pepper jelly, buttery crackers.

**GF** Gluten Free crackers available upon request.

## \$12 | Warm Spinach & Artichoke Dip

spinach, artichoke, cajun spices, parmesean, mozzarella, served with a side of homemade salsa rojo, sour cream & tortilla chips.

**GF** Gluten Free crackers or chips available upon request.

# **ENTREES**

## \$10 | Winter Salad

winter leaf mix, dried cranberries, goat cheese crumbles, praline pecans, apple slices, champagne vinaigrette

#### \$3 | Cup of Broccoli Cheddar Soup

#### \$6 | Bowl of Broccoli Cheddar Soup

creamy soup made with broccoli florets, carrots, topped with sharp cheddar cheese, crunchy croutons & sprinkle of fresh herbs.

#### \$9 | Gourmet Grilled Cheese

parmesan crusted Italian bread, melted together with classic cheddar, smoked gouda and provolone. Served with chips.

### \$11 | Ham & Swiss Croissant

Country Ham & Swiss cheese wrapped in a flaky croissant, served with a side of kettle chips & dijon mustard.

#### \$12 | Italian Meatball Panini

Italian meatballs, melted provolone, parsley, fresh grated parmesan, on a toasted garlic butter sandwich. Served with chips.

Chip Options: GF Kettle Chips, Cheetos, Doritos Cool Ranch, Doritos Nacho Cheese, Fritos Chili Cheese

# **PIZZAS**

12" crispy yet tender crust, red tomato sauce, and three cheese blend.

parmesan, red pepper flakes and Ranch upon request \$1 | add jalapenos or banana peppers

**\$16** | **Cheese** - classic tavern pizza with three cheese blend.

**\$18** | **Pepperoni** - three cheese blend & zesty Italian pepperoni.

**\$18 | Veggie -** three cheese blend, bell peppers, onions,

& mushrooms.

- **\$18 | Sausage -** three cheese blend & savory Italian sausage
- **\$20 | Supreme -** three cheese blend, bell peppers, onions, mushrooms, & zesty Italian pepperoni.
- **\$20** | **Meat Lovers-** three cheese blend, grass fed ground beef, ground pepperoni, & ground Italian sausage.

## **DESSERTS**

### \$8 | Campfire S'mores Dip

A spin on classic s'mores! Decadent chocolate and marshmallows toasted, drizzled with 4R Portejas infused chocolate fudge sauce and topped with sprinkles. Side of graham cracker sticks for dipping.

#### \$8 | Gelato or Sorbet

Vanilla Bean Gelato - topped with chocolate or caramel sauce, almond biscotti & whipped cream

**Belgian Dark Chocolate Gelato -** topped with chocolate or caramel sauce, cookie stick & whipped cream

#### \$8 | Lava Bundt Cake

a mini chocolate bundt cake filled with a molten chocolate center, drizzled with homemade fudge sauce infused with 4R Portejas & dusted with powder sugar. *pairs with 4R Chocolate Portejas* 

\$2 | Add Gelato

#### \$8 | Caramel Apple Puff

a delicate, flaky puff pastry with sweet cinnamon spiced apples, drizzled with homemade caramel sauce infused with 4R Cream Portejas & dusted with powder sugar. *pairs with 4R Mulled Wine.* 

\$2 | Add Gelato



# WINE FLIGHTS

( Five 1.507, Pours)

## \$18 | Dry White Flight

Albariño - Sauvignon Blanc - Melange Blanc - Roussanne - Effervesce

## \$18 | Dry Red Flight

Malbec - Ranch Red - Cabernet Sauvignon - Tempranillo - Petit Verdot

## \$18 | Dry Mixed Flight

Albariño - Roussanne - Malbec - Ranch Red - Cabernet Sauvignon

## \$18 | Sweet Flight

Hausfrau Hooch - Bullberry - Nectar - Nectar Nero - Portejas

## \$18 | Portejas Flight

Cream Portejas - Portejas - Chocolate Portejas

## \$28 | Wine Flight & Personal Charcuterie

Choose a flight from above paired with a charcuterie for one

## ON TAP

Rotating draft ciders - Ask server for availability

## \$10 | Sparkling Bullberry

A cult Favorite! Our very own Bullberry wine on tap.

### \$9 | Fiona Apfel Hard Cider

Hard apple cider finished in a Mouvedre Barrel. 7% ABV

#### \$9 | Eat-A-Peach Hard Cider

Hard cider bursting with layers of luscious peach flavor. 7% ABV

## SPECIALTY COCKTAILS

## \$11 | Mulled Wine

4R Malbec , infused with 4R's secret mix of cinnamon, nutmeg, and cloves, warmed and garnished with a cinnamon stick

## \$12 | Poinsettia Mimosa

4R Effervesce, blood orange simple syrup, white cran and cranpom juice, garnished with a rosemary sprig & frozen cranberries.

## \$12 | Winter Sangria

4R Albariño & Cream Portejas blended together with cranberries, white-cran juice, topped with Effervesce & garnished with star anise, rosemary sprig & frozen cranberries.

## \$12 | Espresso Portini

4R Portejas, espresso cold brew, cream, vanilla simple syrup, dark chocolate sauce, garnished with coffee beans

## **MIMOSAS**

## \$12 | Mimosa

4R Effervesce & your choice of juice orange, grapefruit, cran-pom, white cranberry, pineapple, apple, grape

## \$12 | Bluebonnet Mimosa

4R Effervesce, lemonade, blueberry syrup, garnished with blueberries & lemon

### \$43 | Build Your Own Mimosa

4R Effervesce & your choice of three (3) mini juice carafes orange, grapefruit, cran-pom, white cranberry, pineapple, apple, grape

## Non-Alcoholic

### \$8 | Mocktails

## Wassail aka Hot Apple Cider

4R's spin on the classic. Apple cider infused with 4R's secret mix of cinnamon, nutmeg, and cloves, & garnished with a cinnamon stick

### **Holly Berry Fizz**

club soda, blood orange simple syrup, white cran and cran-pom juice, garnished with a rosemary sprig & frozen cranberries.

#### **Espresso Cold Brew Latte**

espresso cold brew, creamer, vanilla simple syrup, garnished with espresso beans & dark chocolate sauce

## \$3 | The Basics

**Soda** Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Sprite, Club Soda **Juice** Orange, Grapefruit, Cran-Pom, White Cranberry, Apple, Grape, Pineapple

**Lemonade** Original, Strawberry, Raspberry, Blueberry **Other** Snapple Peach Tea, Blood Orange Sparkling Soda

#### \$3 | Hot Drinks

Coffee Espresso Blend, Donut Shop, Decaf cream and sugar upon request
Flavor add in \$.50 vanilla, brown sugar cinnamon, caramel, dark chocolate

Tea English Breakfast

**Cocoa** Classic Chocolate or Pumpkin Spice topped with whipped cream and sprinkles



includes four blueberry maple sausage links, maple syrup, veggie egg omelet bites, brie cheese, fig jam, yogurt parfait and toasted crostini \$1 | Add Strawberry Preserves

# \$20 | Sweet Brunch Board

includes four blueberry maple sausage links, four french toast sticks, maple syrup, jumbo cinnamon roll, toasted crostini & strawberry preserves

# \$18 | Breakfast Pizza

Choice of Cheese or Sausage pizza topped with bacon & scrambled eggs Hot sauce available upon request | Add Jalapeños \$.50

# \$12 | Burritos & Hashbrowns

Two Sausage, Egg & Cheese Burritos with a side crispy hashbrowns & homemade salsa rojo

Hot sauce available upon request

## \$11 | Ham & Swiss Croissant

Country ham & Swiss cheese wrapped in a flaky croissant, dijon mustard & a side of kettle chips

## A LA CARTE

\$7.50 | French Toast Sticks (8) & Syrup

\$7.00 | Sausage, Egg Cheese Burrito (2) side of salsa

\$7.00 | Veggie Egg Omelet Bites (4)

\$6.00 | Cinnamon Roll

\$4.00 | Yogurt Parfait Cup

\$4.00 | Side of Hashbrowns

\$3.25 | Side of Bacon (2)

