



SHAREABLES

\$26 | Chef's Charcuterie

three assorted meats, three 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.*

\$11 | Hummus Infusion

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

Wine Pairings - 4R Ranch Red or Roussanne

\$11 | Pepper Jelly Goat Cheese

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

GF *Gluten Free crackers available upon request.*

Wine Pairing: Jalapeño: 4R Malbec - Red Pepper: 4R Trebbiano

ENTREES

\$9 | Caprese Salad

spring salad mix, cherry tomatoes, mozzarella pearls, fresh basil from our garden, salt, pepper, olive oil and balsamic glaze

\$10 | Pork Carnitas Street Tacos

two flour tortillas, seasoned carnitas, diced onion, served with homemade salsa & tortilla chips.

GF *Gluten & Grain Free tortilla chips available upon request.*

\$10 | Chicken Fajita Street Tacos

two flour tortillas, seasoned chicken fajita, diced onion, served with homemade salsa & tortilla chips.

GF *Gluten & Grain Free tortilla chips available upon request.*

PIZZAS

\$17 | Tavern Pizza

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

parmesan, chili flakes and Ranch upon request

Cheese - classic tavern pizza with three cheese blend.

pairs with 4R Sauvignon Blanc

Pepperoni - three cheese blend & zesty italian pepperoni

pairs with 4R Ranch Red

Sausage - three cheese blend & savory italian sausage

pairs with 4R Tempranillo

Supreme - three cheese blend, bell peppers, onions,

mushrooms, & zesty Italian pepperoni

pairs with 4R Malbec

Veggie - three cheese blend, bell peppers, onions, & mushrooms

pairs with 4R Albariño

DESSERTS

\$12 | Tiramisu

coffee infused ladyfingers, mascarpone, espresso, drizzed with 4R Portejas infused chocolate sauce & whipped cream

\$8 | Gelato or Sorbet

Vanilla Gelato - topped with almond biscotti, 4R Portejas infused caramel sauce & whipped cream

Chocolate Gelato - topped a cookie stick, 4R Portejas infused chocolate sauce & whipped cream

Raspberry Sorbet - topped with fresh fruit, whipped cream and mint grown from our garden



WINE FLIGHTS

(Five 1.5oz. Pours)

\$18 | Dry White Flight

Effervesce - Sauvignon Blanc - Albariño - Melange Blanc - Roussanne

\$18 | Dry Red Flight

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

\$18 | Dry Mixed Flight

Sauvignon Blanc - Albariño - Ranch Red - Malbec - Cabernet Sauvignon

\$18 | Sweet Flight

Hausfrau Hooch - Bullberry - Nectar - Nectar Nero - Portejas

4ROZEN RITAS

Rotating Flavors - Ask server for current selections

\$10 | CosmoRita

Chill out with our Cosmo-inspired frozen Wine-A-Rita blended with citrus notes of 4R Albariño & our sweet Nectar Nero.

\$10 | Blueberry Pomegranate

A perfect fusion of dark fruit flavors of blueberries & pomegranates blended with 4R Hausfrau Hooch & Sauvignon Blanc.

\$10 | Peach Bellini

A refreshing twist on the classic, juicy peaches blended with 4R Sauvignon Blanc, Trebbiano, Nectar

ON TAP

\$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

MIMOSA

\$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

\$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

Tea English Breakfast

Cocoa Chocolate, Pumpkin Spice



Brunch



SERVED SUNDAY 10AM-12:30PM

\$15 | Brunch Board

includes four blueberry maple sausage links & crostini, maple syrup, three hard boiled eggs, & a fresh fruit cup

A LA CARTE

\$8.00 | *Blueberry Sausage links (3) & crostini*

\$7.50 | *French Toast Sticks (4) & Syrup*

\$7.00 | *Sausage, Egg Cheese Burrito (2)*

\$7.00 | *Ham & Swiss Croissant*

\$7.00 | *Veggie Egg Omelet Bites (3)*

\$6.00 | *Cinnamon Roll*

\$6.00 | *Hard-boiled eggs (3)*

\$4.00 | *Fresh Fruit Cup*

SUNDAY DRINKS

\$12 | *Mimosa*
orange, grapefruit white cranberry,
cran-pom, pineapple, apple, grape

\$43 | *Build your Own Mimosa*
4R Effervesce & your choice of three (3) mini juice carafes orange,
grapefruit, cran-pom, white cranberry, pineapple, apple, grape

