



White & Rosé Wines

	<i>glass / bottle</i>
Effervesce 🌿 Sparkling Brut	13 / 38
Citrus, pear, and floral aromas. The effervescence brings forth light citrus and a smooth, round mouth feel.	
2021 Trebbiano 🇺🇸 Light-bodied, Dry White	11 / 26
Delicate floral aromas accented by citrus notes. Pairs well with seafood, pesto, and Italian cheeses.	
2023 Sauvignon Blanc 🇺🇸 Light-bodied, Dry White	11 / 28
Delicate floral aromas that give way to gentle acidity. Pairs well with light salads, seafood, or goat cheeses.	
2022 Albariño 🌿 Light-bodied, Dry White	11 / 28
True to its Spanish roots, this Albariño has notes of yellow apple and subtle citrus. Pairs well with tapas and seafood.	
2022 Roussanne 🇺🇸 Medium-bodied, Dry White	11 / 28
Full of rich pear and subtle tropical flavors accented with a hint of oak. The perfect Texas substitute for Chardonnay.	
2023 Rosé 🇺🇸 Light-bodied, Dry Rosé	10 / 28
Notes of crisp strawberry and honeydew melon create a complex yet approachable Rosé. Pairs well with chicken dishes, soft cheeses and salads.	
Nectar 🇺🇸 Sweet, White	10 / 26
Notes of pear, mandarin orange, and honeysuckle are accented with a sweet finish. Pairs well with soft cheeses and fresh fruit.	
Nectar Nero 🌿 Sweet, Dessert Rosé	8 / 19
This seductively sweet rosé is absolutely overflowing with intense cherry blossom and tangerine aromas.	

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- Treat a Friend: Complimentary Tasting for Non-member guests. 4 times a Year.
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Show us that you posted and
Get 50% off a glass of wine.**

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Red Wines

	<i>glass / bottle</i>
Ranch Red 🌿 🌿 Light-bodied, Dry Red	12 / 34
Fruit-forward notes of plum and black cherry with a smooth finish.	
2022 Merlot 🌿 Light-Medium-bodied, Dry Red	12 / 36
Aged on neutral oak with a fruit-forward profile with soft tannins. Notes of cherry and blackberry with subtle bay leaf and a chocolate finish	
2021 Malbec 🌿 Medium-bodied, Dry Red	14 / 36
Notes of dark red fruit and plum, accented with a subtle tobacco finish and medium tannins.	
2022 Cabernet Sauvignon 🇺🇸 Medium-bodied, Dry Red	14 / 38
Notes of black cherry, black currant, toasted oak, and moderate tannins with a smooth finish.	
2022 Tempranillo 🇺🇸 Full-bodied, Dry Red	14 / 42
This Tempranillo is dominated by dark fruit flavors of ripe blackberries supported by oak and firm tannins. It pairs well with tacos, & pepperoni pizza.	
2021 Petit Verdot 🌿 Full-bodied, Dry Red	15 / 44
Notes of dried herbs and leather with prominent fruit flavors and a dry finish. Pairs well with grilled flank steak or barbecue.	
Hausfrau Hooch 🌿 Semi-Sweet Blackberry & Red Blend	10/26
Notes of blackberry with a subtle sweet finish.	
Bullberry 🌿 Sweet Blueberry Wine	10/26
Fresh blueberry flavors with a sweet finish. Pairs with soft cheeses, cheesecake, or salads with fruits and nuts.	

Dessert Wines

	<i>glass / bottle</i>
Portejas 🇺🇸 Ruby Port Style Red	10 / 44
Rich notes of dark red fruit, black fruit, and mocha aromas accented with the perfect touch of sweetness.	
Cream Portejas 🇺🇸 Cream Sherry Style White	10 / 30
This sweet, sherry-style wine has a rich, creamy texture and flavors of pecan and caramel.	

4R Club Only Wine

	<i>glass / bottle</i>
2021 Winemaker Reserve 🌿 Full-bodied, Dry Red	18 / 58
A 50/50 blend of fruit-forward Teroldego & tannic notes of Petit Sirah. Each variety was aged for 9 months in French Oak barrels.	
LIMITED PRODUCTION SERIES	
2022 Sagrantino 🇺🇸 Full-bodied, Dry Red	16 / 48
Notes of herbs, toasted oak, leather, umami & plum supported by resolved tannins.	



WINE FLIGHTS

(Five 1.5oz. Pours)

\$18 | Dry White Flight

Effervesce - Trebbiano - Sauvignon Blanc - Albariño - Roussanne

\$18 | Dry Red Flight

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

\$18 | Dry Mixed Flight

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

\$18 | Sweet Flight

Hooch - Bullberry - Nectar - Nectar Nero - Portejas

4ROZEN RITAS

\$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.

HARD CIDERS

\$9 | Fiona Apfel

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

\$9 | Eat-A-Peach

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

SPECIALTY DRINKS

\$12 | Harvest Cheer

4R Effervesce, apple cider, brown sugar cinnamon syrup, with a brown sugar rim

\$12 | Beetlejuice Beetlejuice

4R Hausfrau Hooch, blackberry syrup, cran-pom juice, topped with lemon-lime soda & sandworms (JK...they're gummy worms!)

\$12 | Kalimotxo

4R's spin on the classic cocktail from Spain. 4R Ranch Red, cherry syrup, classic cola, topped with cocktail cherries

\$10 | Sparkling Bullberry

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

\$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, 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

Cider Breeze

Apple cider, brown sugar cinnamon syrup, topped with club soda with a brown sugar rim

Sandworm Sipper

Cran-Pom juice, blackberry syrup, topped with lemon-lime soda & sandworms (JK...they're gummy worms!)

Carnival Cola

Classic Cola, cherry simple syrup, topped with maraschino cherries

\$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, Strawberry-Basil, Raspberry, Blueberry

Other Snapple Peach Tea, Blood Orange Sparkling Soda

\$3 | Hot Drinks

Coffee Espresso Blend, Donut Shop, Decaf

Tea English Breakfast

Cocoa Chocolate, Pumpkin Spice



All Day Friday & Saturday
Starts at 1pm Sundays

SHAREABLES

\$26 | Chef's Charcuterie

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

Gluten Free crackers available upon request.

\$10 | Trio Dip

homemade salsa rojo, queso & guacamole with corn tortilla chips

Gluten & Grain Free tortilla chips available upon request.

\$8 | Chips & Salsa

homemade salsa rojo with corn tortilla chips

Gluten & Grain Free tortilla chips available upon request.

\$15 | Butter Board

Italian seasonings & roasted garlic infused butter & fig jam, honey, walnut infused butter served with warm wheat bread

ENTREES

\$10 | Caprese Salad

spring salad mix, cherry tomatoes, mozzarella pearls, fresh homegrown basil, olive oil and balsamic glaze

\$6 | Broccoli Cheese Soup

Silky-smooth soup base, little bites of just-right broccoli and carrots, and topped with sharp creamy cheddar cheese.

\$14 | Gravel Grinder Panini

ham, pepperoni, genoa salami, provolone, banana pepeprs, red onion, tomato, sub sandwich dressing, salt, pepper, ciabatta bread

\$14 | French Dip Panini

roast beef, provolone, red onion, creamy horseradish, au jus dipping sauce, ciabatta bread

\$9 | Gourmet Grilled Cheese

Parmesan crusted Italian bread, melted together with classic cheddar, smoked gouda and provolone.

Add a cup of broccoli cheese soup for \$2.

DESSERTS

\$12 | Tiramisu

coffee infused ladyfingers, mascarpone, espresso, drizzed with 4R Portejas infused chocolate sauce.

\$2 | Freedom Pop!

The Patriotic popsicle - blue razz, lime & cherry

**while supplies last*

\$11 | Hummus Infusion

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

Wine Pairings - 4R Ranch Red or Roussanne

\$11 | Pepper Jelly Goat Cheese

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

Gluten Free crackers available upon request.

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

\$12 | Warm Spinach & Artichoke Dip

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

Gluten Free crackers or chips available upon request.

Wine Pairing: 4R Ranch Red or Trebbiano

PIZZAS

\$17 | Tavern Pizza

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

parmesan, chili flakes and ranch available upon request

Cheese - classic tavern pizza with three cheese blend.

pairs with 4R Sauvignon Blanc

Margherita - three cheese blend, roasted roma tomatoes, topped with homegrown basil.

pairs with 4R Trebbiano

Pepperoni - three cheese blend & zesty 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 pepperoni.

pairs with 4R Malbec

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

pairs with 4R Albariño

\$8 | Gelato or Sorbet

Vanilla Gelato - topped with chocolate or caramel sauce, cookie stick & whipped cream

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

Raspberry Sorbet - topped with fresh strawberries, whipped cream and homegrown mint

\$8 | Campfire S'mores Dip

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



Brunch

Sundays 10am-12:30pm

\$30 | Brunch Board for Two

includes breakfast meats & cheese paired with hardboiled eggs, fruit, yogurt parfait, crostini with jams & honey

\$15 | BYOBB - Build Your Own Brunch Board

Choose 3

*Blueberry Sausage & Crostini Brie Cheese, Toasted Crostini & Jam
Country Ham Yogurt parfait 3 Hard Boiled Eggs
Cherry Tomatoes Fresh Fruit Cup*

\$17 | Breakfast Pizza

Choice of Cheese or Sausage pizza topped with bacon & scrambled eggs

\$9 | Campfire Hashbrown Packet

O'brien potatoes, peppers, onions, cheese, & bacon, served with a hard boiled egg & a side of homemade salsa rojo

A LA CARTE

- \$4 | *Fresh Fruit Cup*
- \$6 | *Yogurt Parfait*
- \$6 | *Three hard-boiled eggs*
- \$8 | *Blueberry Sausage links & crostini*

SUNDAY FUNDAY DRINKS

- \$6 | *Mimosa*
- \$5 | *Wine-A-Rita*

Ask your server about available options

