






poured

Bubbles

	Half Glass	Full Glass	Bottle
Wilson Creek Almond Sparkling, California Sweet, sparkling wine with a hint of almond	6	11	41
Belstar Prosecco, Italy Fruity, floral nose; citrus, green apple & hint of nuttiness	6	11	41
 Pizzolato Brut Rosé Secco, Italy Ripe strawberry, lemon zest, crunchy apples, almond blossom, & a sprinkling of ginger on the nose & palate	7	13	49
Avinyó Cava Brut Reserva, Spain Scents of apple, pear, & fresh bread; fresh & vibrant on the palate with creamy fruit notes	7	12	45
 Cafe de Paris Brut Blanc de Blancs, France Fresh & complex blend of floral & citrus notes	6	10	37
Francois Labet Cremant Rosé, France Fresh raspberry & currant on nose & palate, fine bubbles	7	13	49








White & Rosé (Sweet & light to fuller body)

	Half Glass	Full Glass	Bottle
Bocca Moscato, Italy Fruity & sweet with flavors of ripe apple & peaches	5	9	33
 Dr. Pauly Noble House Riesling, Germany Citrus, stone fruit, orange zest & white peach; full & fruity with crisp acidity & sweetness	5	8	30
Zolo Signature White, Argentina Tropical fruits with hints of grapefruit & jasmine; semi-sweet, slightly effervescent palate is perfectly refreshing	5	9	33
 La Battistina Gavi, Italy Zesty nose of apple & lime; palate of juicy apple & balance	7	13	49
Matteo Braidot Pinot Grigio, Italy Aromas of pear, banana & apricot; good acid & long finish	5	9	33
Pine Ridge White Blend, Napa, California Blend of Chenin Blanc & Viognier with hints of honeysuckle, orange blossom, nectarine, white peach & ginger	6	11	41
 Left Coast White Pinot Noir, Oregon Aromas of honeysuckle, shortbread & pear; pineapple & dried apricots on the palate; dry finish	8	16	56
Skouras White, Greece Aromas & flavors of citrus & honeysuckle; good acidity	7	12	45
Néboa Rias Baixas Albarino, Spain Peach & apricot, good structure & balanced acidity	7	13	49
Baby Blue Blanc, California Blend of Sauvignon Blanc, Semillon & Viognier; flavors of white peach, ripe pear & a hint of lime	7	14	53
 Babich Sauvignon Blanc, Marlborough Guava, passionfruit & grapefruit with full, fresh palate	6	11	41
The Arsonist Chardonnay, California Cream, honeysuckle & vanilla spice on the nose; creme brulee, butterscotch, pineapple & mango; creamy palate	7	13	49
Freelander Chardonnay, California Ripe pear & yellow apple lead way to crisp clean fruit flavors; white peach & subtle hint of French Oak round out finish	6	11	41
 Famille Guibert Rosé, France Aromas & flavors of berries & red fruits; light & refreshing	6	11	41
Tinto Rey Rosé, California Fresh fruit-salad aromas; flavors of peach, vanilla cream	5	9	33
Zoe Rosé, Greece Ripe cherries, raspberries & floral hints on the nose & palate; medium-bodied, moderate acid, long finish	7	12	45

White wines stored at proper temperature between 44-48 degrees.

poured

Reds (Sweet & light to fuller body)








	Half Glass	Full Glass	Bottle
Viva Rosso, Texas Brachetto & Moscato blend; sweet & refreshing	6	10	37
Golden Pinot Noir, California Ripe cherries, strawberry preserves & a touch of oak	6	11	41
Dollar Bills Only Pinot Noir, Willamette Valley Aromas of ripe cherry, plum & a touch of spice; juicy palate, full of rich cherry & wild berry fruit	7	14	53
 Ca'del Monte Valpolicella Ripasso, Italy Pure red berry & black cherry bouquet; great depth of flavor with plump fruit & a spicy oak kiss	7	14	53
Perimeter Merlot, Washington Flavors of cherry & vanilla spiced lightly with clove & lingers with berry on the finish	5	8	30
 Ciu Ciu Red Blend, Italy Sangiovese & Montepulciano blend with notes of morello cherry & strawberry and juicy mouthfeel	5	9	33
Silk & Spice, Portugal Intense aromas of blackberry & ripe plum; vanilla, black pepper & hints of mocha with soft tannins & long finish	5	9	33
 Klinker Brick Zinfandel Old Vine Lodi, California Notes of bright cherry, raspberry, cocoa & sweet tobacco	7	14	53
Tinto Rey Tempranillo, Dunnigan Hills Juicy flavors of plum, blueberry, blackberry & cherry cola; deep mocha & bittersweet chocolate add richness	7	13	49
Perlita Malbec, Argentina Aroma of fresh red fruits & hints of vanilla; soft tannins	5	9	33
Fabre Montmayou Malbec Reserva, Argentina Wild blackberries & cherries, licorice with silky tannins	7	14	53
 Mary Taylor Anjou Rouge, France Cabernet & Cab Franc blend with aromas of dark berries, black cherries & a hint of oak; chewy tannins & long finish	7	12	45
Airfield Red Blend, Washington Merlot, Cabernet and Cab Franc with flavors of black cherry, blackberry & toasted oak with a firm finish	7	14	53
 Hedges CMS, Washington Aromas of red cherry, cocoa, coffee & a hint of spice; Fruity, spicy flavors good structure; long creamy red fruit, spice and cocoa finish	7	13	49
PuroAndes Reserva Cabernet, Chile Aromas of vanilla, coffee & blueberries; on the palate, an elegant integration of oak and fruit with a long finish	5	9	33
 True Grit Cabernet Sauvignon, California Notably juicy with flavors of currant and dark cherries; solid yet round tannins with a vanilla finish	7	14	53
Ghostrunner, California Aromas of mixed berries & black cherry preserves; hints of spice, dark fruit & oak on the palate with soft tannins	7	12	45
Matchbook Petite Sirah, California An intense mix of boysenberry, plum & blackberry jam, vanilla spice and nutmeg with dense tannins	6	11	41
 Pillars of Hercules Red Blend, California Eclectic blend of Petite Sirah, Petit Verdot, & Teroldego yields a wine that's smooth, juicy & seamless, lush with ripe berry fruit & a long finish	7	12	45

 **Staff favorites!**

Red wines stored at proper temperature between 58-62 degrees.

Blame typos on the wine!

Brewed

-  **Four Corners Local Buzz, Dallas 5**
Karch Love Street, Houston 5
-  **Bombshell Blonde, Conroe 4**
Yuengling Flight, Pennsylvania 5
- Stella Artois, Belgium 6**
Austin Eastciders Seasonal Cider, Austin 4
Bishop Cider Co. Crackberry Cider, Dallas 4
-  **Bishop Cider Co. Pineapple Apple, Dallas 4**
Revolver Blood & Honey, Granbury 6
-  **Wild Acre Agave Americana, Fort Worth 5**
Hoegaarden Witbier, Belgium 5
Panther Island Allergeez, Fort Worth 5
Altstadt Hefeweizen, Fredericksburg 5
-  **Lazy Magnolia Southern Pecan 6**
Rahr Dadgum IPA, Fort Worth 5
-  **Community Mosaic IPA, Dallas 5**
Abita Amber Lager, Louisiana 5
Yuengling Lager, Pennsylvania 5
-  **Wild Acre Billy Jenkins Bock, Fort Worth 5**
HopFusion Fur Slipper Imperial Milk Stout, Fort Worth 5
Panther Island Sweet Fang Milk Stout, Fort Worth 5
White Claw Seltzer 4
Karch Ranch Water Hard Seltzer, Houston 4
Shiner Bock 4
Michelob Ultra 4
Miller Lite 4
- Non-Alcoholic Selections**
Root Beer 2.50
LaCroix Sparkling Water 2.50



Our favorites!

Ask your server about seasonal & featured beers!



#letsgetpoured
#poureddecisions

tasted

- Charcuterie & Cheese Board 22**
Artisan cheeses and charcuterie served with toasted baguette, Cleve's nuts, honey, whole grain mustard, and other accoutrements
- Spinach Artichoke Dip 12**
We're famous for this stuff! Warm spinach artichoke dip served with toasted baguette
- Baked Herb Cheese 12**
Creamy garlic & herb cheese topped with roasted garlic baked & served with toasted baguette
- Hummus 10**
Traditional hummus with chopped olives served with pita chips & veggies
- Sweet & Spicy Meatballs 10**
A bowl of our famous sweet & spicy meatballs
- Goat Cheese & Prosciutto Crostini 8**
Crostini topped with creamy goat cheese, fig jam, prosciutto and a sprig of basil
- Spinach Artichoke Flatbread 10**
Flatbread topped with creamy spinach artichoke dip, crispy prosciutto & balsamic glaze
- Deviled Eggs 8**
Creamy deviled eggs topped with crispy prosciutto
- Baked Brie 12**
Warmed brie, honey, rosemary and pecans served with toasted baguette
- Caprese Garlic Bread 10**
Ciabatta topped with garlic butter, fresh mozzarella, tomatoes, basil & balsamic drizzle
- Mediterranean Flatbread 10**
Flatbread topped with hummus, feta, marinated olives, sundried tomatoes and olive oil

Ask about our features & desserts!