

*poured*

**Bubbles**

Half Glass Full Glass Bottle

<b>Wilson Creek Almond Sparkling, California</b> Sweet, sparkling wine with a hint of almond	6	11	41
<b>Belstar Prosecco, Italy</b> Fruity, floral nose; citrus, green apple & hint of nuttiness	6	11	41
 <b>Pizzolato Brut Rosé Secco, Italy</b> Ripe strawberry, lemon zest, crunchy apples, almond blossom, & a sprinkling of ginger on the nose & palate	7	13	49
<b>Avinyó Cava Brut Reserva, Spain</b> Scents of apple, pear, & fresh bread; fresh & vibrant on the palate with creamy fruit notes	7	12	45
 <b>Varichon &amp; Clerc, Blanc de Blancs, France</b> Orchard fruits with lively mousse of tiny bubbles	6	10	37
<b>Francois Labet Cremant Rosé, France</b> Fresh raspberry & currant on nose & palate, fine bubbles	7	13	49

**White & Rosé** (Sweet & light to fuller body)

Half Glass Full Glass Bottle

<b>Bocca Moscato, Italy</b> Fruity & sweet with flavors of ripe apple & peaches	5	9	33
 <b>Dr. Pauly Noble House Riesling, Germany</b> Citrus, stone fruit, orange zest & white peach; full & fruity with crisp acidity & sweetness	5	8	30
<b>Perimeter Riesling, Washington</b> Light and crisp, creamy palate with lemon, pear & fig with elegant acid on the polished finish	5	8	30
 <b>Zolo Signature White, Argentina</b> Tropical fruits with hints of grapefruit & jasmine; semi-sweet, slightly effervescent palate is perfectly refreshing	5	9	33
<b>Cielo Pinot Grigio, Italy</b> Lime, heirloom apple, & meyer lemon; crisp & light	5	9	33
<b>Elk Cove Pinot Gris, Willamette Valley</b> Nectarine & candied orange peel on the nose; crisp flavors of fig, white cherry, ginger & lemon thyme	7	14	53
 <b>Vite Colte Arneis, Italy</b> Aromas of vanilla, cotton candy; peach & honey finish	7	12	45
<b>Mary Taylor White Blend, France</b> Bright & crisp with citrus notes, tropical fruits & minerality	6	10	37
<b>Michel Schlumberger Sauvignon Blanc, California</b> Wildflowers & citrus aromas; elegant finish of pear & peach	5	9	33
<b>Babich Sauvignon Blanc, Marlborough</b> Guava, passion fruit & grapefruit with full, fresh palate	6	11	41
 <b>The Arsonist Chardonnay, California</b> Cream, honeysuckle & vanilla spice on the nose; creme brulee, butterscotch, pineapple & mango; creamy palate	7	13	49
<b>Pound Cake Chardonnay, California</b> Aromas of tropical fruit, bruleed banana & pineapple; creamy, buttery palate with vanilla & marshmallow	6	10	37
<b>Famille Guibert Rosé, France</b> Aromas & flavors of berries & red fruits; light & refreshing	6	11	41
 <b>Send Nudes Rosé, Washington</b> Ripe peach, fresh-cut watermelon, ginger & white grapefruit	8	15	56
<b>Para Maria Rosé, California</b> Dense strawberry & melon with fresh herbs, lemon & red fruit with a long, dry finish	7	13	49

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

*poured*

**Reds** (Sweet & light to fuller body)

Half Glass Full Glass Bottle

<b>Viva Rosso, Texas</b> Brachetto & Moscato blend; sweet & refreshing	6	10	37
<b>Golden Pinot Noir, California</b> Ripe cherries, strawberry preserves & a touch of oak	6	11	41
<b>Pike Road Pinot Noir, Willamette Valley</b> Aromas of juicy plum & cherries; black fruit, plum, leather & tart cherry on the palate with a soft finish	8	15	56
 <b>Justin Girardin Bourgogne Pinot Noir, France</b> Fresh & elegant nose of red fruit; light, fruity & fresh	8	15	56
<b>G. D. Vajra, Langhe Rosso, Italy</b> Blend of Italian heirloom varietals is medium-bodied, juicy with flavors of strawberry, stone fruits & cherry	7	12	45
<b>Roblar Merlot, California</b> Dark cherry, plum, cocoa & vanilla; lush & smooth finish	5	8	30
 <b>Comassi Chianti Classico Riserva, Italy</b> Oak & earthy tones on the nose with a hint of cranberry; red cherry & a hint of oak with earthy finish	6	10	37
<b>Silk &amp; Spice, Portugal</b> Intense aromas of blackberry & ripe plum; vanilla, black pepper & hints of mocha with soft tannins & long finish	5	9	33
<b>Klinker Brick Zinfandel Old Vine Lodi, California</b> Notes of bright cherry, raspberry, cocoa & sweet tobacco	7	14	53
 <b>Fuentespina 3 Tempranillo, Spain</b> Fresh, fruity with cherry & raspberry & a touch of light oak	6	11	41
<b>Perlita Malbec, Argentina</b> Aroma of fresh red fruits & hints of vanilla; soft tannins	5	9	33
<b>Fabre Montmayou Malbec Reserva, Argentina</b> Wild blackberries & cherries, licorice with silky tannins	7	14	53
 <b>Mary Taylor Anjou Rouge, France</b> Cabernet & Cab Franc blend with aromas of dark berries, black cherries & a hint of oak; chewy tannins & long finish	7	12	45
<b>Prados Fusion, Spain</b> A Grenach & Syrah blend bursting with black fruits & herbs, soft tannins & long finish	7	13	49
<b>Airfield Red Blend, Washington</b> Merlot, Cabernet and Cab Franc with flavors of black cherry, blackberry & toasted oak with a firm finish	8	15	56
<b>Riglos Quinto Cabernet Sauvignon, Argentina</b> Bright fruit notes of black currant & dried cranberry with notes of oak spice & subtle tannins	6	10	37
 <b>Revelry Cabernet Sauvignon, Washington</b> Flavors of bright red fruits & dusty cocoa; defined tannin structure & very balanced for a smooth finish	8	15	56
<b>The Herdsman Cabernet Sauvignon, California</b> Flavors travel from oak to fruit to spicy peppercorn with hints of vanilla, blackberry, blueberry & plum & long finish	7	12	45
<b>Ghostrunner, California</b> Aromas of mixed berries & black cherry preserves; hints of spice, dark fruit & oak on the palate with soft tannins	7	13	49
 <b>Pillars of Hercules Red Blend, California</b> 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  
Karbach 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  
Altstadt Hefeweizen, Fredericksburg 5  
Lazy Magnolia Southern Pecan 6
-  Community Mosaic IPA, Dallas 5  
Karbach Light Circus Hazy IPA, Houston 5  
Abita Amber Lager, Louisiana 5  
Yuengling Lager, Pennsylvania 5  
Wild Acre Billy Jenkins Bock, Fort Worth 5
-  Founders Porter, Michigan 6  
Left Hand Milk Stout, Colorado 5
-  HopFusion Coco Anejo Imperial Milk Stout, Fort Worth 5  
White Claw Seltzer 4  
Karbach 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  
Richard's Sparkling Rainwater 2.50



Our favorites!

Ask your server about seasonal & featured beers!

# 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

## Whipped Feta & Roasted Grape Crostini 10

Creamy whipped feta topped with roasted grapes

## 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!



#letsgetpoured

#poureddecisions