

STARTERS

Create a Board: Pick 5\$28

Meats	Green Olives
Cheeses	Baby dill pickles
Crackers	Fresh fruits
Bagel Chips	Mediterranean Hummus
Peanut Butter Pretzels	Fresh Veggies
chocolate pretzels	Pita bread.
Mixed Nuts	Palmier cookies

Spinach Artichoke Dip.....\$16

Extra cheesy spinach & artichoke dip served with your choice of warm garlic French bread or house made tortilla chips.

Brussels Sprouts.....\$15

Crispy roasted brussels sprouts tossed in a honey balsamic glaze topped with candied pecans & goat cheese. Sharable

Classic Deviled Eggs.....\$10

Three hard-boiled eggs, halved. Topped with caramelized onion bacon jam.

Zucchini Sticks.....\$12

Basket of Italian breaded zucchini fried and served with marinara sauce or ranch.

Mozzarella Cheese Sticks.....\$10

(8) Served with marinara sauce or ranch.

Chips & Salsa.....\$6

Basket of house-made tortilla chips served with Mateo's gourmet salsa.

Add Queso \$5

BOARDS & BASKETS

Nachos.....\$18

Basket of house-made tortilla chips topped with seasoned taco meat, queso cheese, pico de gallo, black olives and jalapenos.

Add-ons:

Guacamole or sour cream \$2
Substitute beef or chicken fajita \$4

Wings.....\$18

Traditional bone-in wings (10) tossed in your choice of Buffalo, Honey BBQ, or Garlic Parmesan sauce. Side of Ranch or blue cheese.

Carrots & Celery upon request

Street Tacos.....\$18

Four seasoned beef or chicken fajita tacos, grilled onions, pico de gallo & crumbled queso fresco on corn tortillas, drizzled with cilantro lime dressing & served with side of salsa.

Add-ons:

Guacamole, sour cream, black olives, or jalapenos \$2

Chicken Tenders.....\$14

Basket of hand breaded chicken strips (4), honey mustard or ranch dipping sauce & served with French fries.

JUST FOR KIDS\$9

- Grilled Cheese Sandwich w/FF
- Chicken Tenders (2) w/FF
- 8" Cheese Pizza



SANDWICHES

\$14

Chicken Salad Sandwich

Grandma's recipe made with cranberries, almonds, celery & mayo on butter croissant. Served with dill pickle spear & house-made kettle chips.

Chicken Sandwich

Grilled, crispy or crispy buffalo chicken breast, lettuce, tomato & pickles on a grilled sweet sourdough bun. Served with house-made kettle chips.

Add Bacon \$2
Add American, Pepper Jack or Swiss cheese, \$1

Grilled Cheese Sandwich

Cheddar, Gouda and Havarti cheese on thick Texas toast. Served with dill pickle spear & cup of our house-made tomato basil soup.

SLIDERS / BURGER

\$14

Served with french fries

Italian Sliders

Two sourdough slider buns topped with house made Italian sausage patties, melted provolone cheese, pasta sauce & fresh basil.

Pulled Pork Sliders

Two sourdough slider buns filled with slow roasted pulled pork, smothered in honey BBQ sauce, served with side of red onions & crinkled pickle chips.

Classic Burger

1/2 lb Angus Braveheart beef patty on toasted sourdough bun with lettuce, tomato, pickle, & onion.

ADD-ONS:

Cheese: American, Pepper Jack or Swiss \$1
Grilled Onions, Bacon, Guacamole or Fried Egg \$2

CHICKEN ENTREES

\$24

Served with two sides & sliced French bread with Italian seasoning/olive oil dip

Chicken Fried Chicken

Smothered in cream gravy & served with your choice of two sides & sliced French bread with Italian seasoning/olive oil dip..

Chicken Nani

Grilled Chicken breast topped with goat cheese, sundried tomatoes, balsamic reduction and fresh basil. Served with two sides and bread.

Sides: Mashed Potatoes with cream gravy, matchstick fries, steak fries, roasted red potatoes, sauteed mixed veggies, garlic sauteed spinach or crispy brussels sprouts.

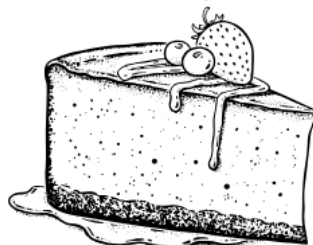
Visit us on Thursdays for STEAK NIGHT!

DESSERTS

Your choice \$9

Cheesecake • New York Style Plain

Add sauce: • Chocolate Tres Leches
chocolate, caramel or strawberry.....\$1



Strawberry Jubilee Cake

Cream cake with cream cheese icing & strawberry filling. Light & delicious

Key Lime Pie

Apple Crisp

Cinnamon-spiced apples covered in a brown sugar oat topping served warm in a round iron skillet.

Brownie

House-made Ghirardelli triple fudge chocolate brownie served warm in a large square iron skillet.

Blue Bell Ice Cream

Scoop of Vanilla..... \$3

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Pizza

ARTISAN THIN - CRUST

10" Small \$ 14
14" Large \$ 20

Margherita

Traditional Italian recipe made with red pizza sauce, Italian seasoning, mozzarella cheese & sweet campari tomatoes. Topped with fresh basil.

Pesto

Loaded basil pesto takes the place of the traditional red sauce, Italian seasoning, mozzarella cheese & sweet campari tomatoes.

Chicken Alfredo

Alfredo sauce, mozzarella cheese, Italian seasoning, diced chicken, mushrooms & fresh spinach.

The Janer

Olive oil/garlic spread, Prosciutto ham & chunks of mozzarella cheese baked to perfection. Topped with arugula and balsamic drizzle.

BBQ Chicken

Sweet Honey BBQ sauce, mozzarella cheese, diced chicken, crumbled bacon & red onion.

Build Your Own

Start with traditional red sauce, Italian seasoning and mozzarella cheese. Then add your favorite 3 toppings. Additional toppings: \$2 each

Pepperoni

Italian Sausage

Beef

Bacon

Canadian Bacon

Prosciutto

Chicken

Black Olives

Mushrooms

Red Onions

Banana Peppers

Jalapeno Peppers

Roasted Red Peppers

Pineapple

Spinach

Arugula

Campari Tomatoes

Balsamic Glaze

Pizza & Salad Combo..... \$18

Your choice of any small 10" pizza paired with a Garden or Caesar side salad

Kid's 8" Cheese Pizza..... \$9

Gluten-Free Vegan Crust or Cauliflower Gluten-Free crust:
Available on any 10" pizza: Add \$2

Salads & Soups

Raspberry Walnut Chicken Salad.....\$18

Mix of romaine & spring mix topped with seasonal fruit, walnuts, crumbled feta cheese & seasoned grilled chicken breast. Served with side of raspberry vinaigrette dressing.

Classic Wedge Salad.....\$12

Crisp iceberg wedge topped with ranch dressing, bacon crumbles, sliced cherry tomatoes & bleu cheese crumbles.

Add Protein: \$8

Cobb Salad.....\$20

Iceberg lettuce, seasoned grilled or crispy chicken breast, hard-boiled egg, bacon, cherry tomatoes, house-made croutons & bleu cheese crumbles. Served with side of guacamole & dressing of your choice.

Caesar Chicken Salad.....\$18

Romaine lettuce tossed in Caesar dressing, shaved parmesan cheese, bacon crumbles, house-made croutons & topped with your choice of grilled or crispy hand-battered chicken breast.

Crispy Buffalo Chicken Salad.....\$18

Mix of Romaine & Iceberg lettuce, crispy hand-breaded chicken breast tossed in Buffalo sauce, cherry tomatoes, shredded carrots & cucumbers. Topped with crumbled bleu cheese and drizzled with Ranch dressing.

Fiesta Salad.....\$18

Mix of Romaine & Iceberg lettuce, seasoned ground taco meat, sweet corn, black beans, pico de gallo, shredded Colby/Monterey Jack cheese & cilantro lime drizzle. Topped with house-made tortilla strips & served with side cilantro lime dressing.

Add-ons:

Guacamole, sour cream, black olives, or jalapenos \$2

Substitute beef or chicken fajita \$4

Side Salads Great Salads; smaller portions

Garden\$6

Caesar\$6

Wedge\$8

Raspberry Walnut.....\$8

Add Protein: \$8

Grilled or Crispy Chicken

Grilled or Crispy Buffalo Chicken

Scoop of Chicken Salad

Hamburger Patty



Soups

Cup: \$6 Bowl: \$9

Tuscan

Loaded with fresh veggies, potatoes, Italian sausage, bacon and fresh kale mixed in a rich cream base.

Tomato Basil

Fire roasted tomatoes, carrots, celery, onions, garlic, Italian spices, & parmesan cheese topped with fresh basil.

Cup of Soup with Side Salad:

Soup/Garden or Caesar Salad\$12

Soup/Wedge or Raspberry Walnut Salad.....\$14

Salad Dressing Options:

Honey Mustard, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch, Oil/Vinegar, Caesar & Cilantro Lime.

Grapevine

Where Friends Meet

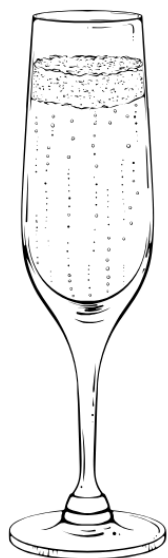
COCKTAIL Menu

HOUSE SANGRIA \$12

House made sangria crafted with Tempranillo red wine, orange juice, triple sec and fresh fruit.

SIGNATURE COCKTAILS \$14

Craft cocktails made with all fresh ingredients



FRENCH 75

A refined blend of Tanqueray Gin, house-squeezed lemon juice & finished with crisp Prosecco. Elegant, sparkling and timeless.

MARGARITA

Refreshing margarita made with El Jimador Silver Tequila, Cointreau & house-squeezed lime juice served on the rocks with a salted or Tajin rim.

SANGRIA - RITA

A vibrant fusion of classic margarita and house sangria, blending tequila, citrus, and red wine for a bold, fruity twist.

CLOVER CLUB

Tito's Vodka, house-squeezed lemon juice, raspberries, a touch of sweetness & egg white, shaken to a silky frothy finish.

LEMON DROP

Absolute Citron Vodka, Cointreau triple sec, house-squeezed lemon juice, a touch of sweetness, shaken and served with a sugared rim.



THE COSMO

Tito's Vodka, cranberry, Cointreau orange liqueur, & fresh lime, shaken to a crisp, tangy perfection.

OLD FASHIONED

Maker's Mark Bourbon Whiskey, Angostura Bitters, stirred to perfection and garnished with a citrus twist. Classic & smooth.

Smoked Old Fashioned: Add \$2

WHISKEY SOUR

Maker's Mark Bourbon Whiskey, house-squeezed lemon juice, touch of simple syrup & shaken with egg white for a silky frothy finish.



THE BRAMBLE

Tanqueray Gin, house-squeezed lemon juice, a hint of simple syrup, & finished with a drizzle of Creme de Mure blackberry liqueur.

BLUEBERRY MULE

Tito's Vodka, muddled blueberries, house-squeezed lime juice, mint leaves, & Fever-Tree ginger beer, served over ice.



CHEF NOEL'S

PREMIUM GRAPEFRUIT MARGARITA

1800 Reposada Tequila, Cointreau, Grapefruit juice & house-squeezed lime juice. Served on the rocks with salt or Tajin rim.

\$18

NON-ALCOHOLIC DRINKS



Bottled Water, Dasani.....	\$2
Tea.....	3
<i>Sweet & Unsweet</i>	
Peach Tea.....	4
Hot Tea.....	3
Lemonade.....	3
Arnold Palmer.....	3
Sodas.....	3
<i>Coke, Coke Zero, Sprite & Dr. Pepper</i>	
Shirley Temple.....	3
Coke de Mexico.....	4
St. Arnold Root Beer.....	4
Root Beer Float.....	10
Topo-Chico Sparkling Water.....	4
<i>Original & Twist of Lime</i>	
Coffee.....	2
<i>Regular & Decaf</i>	
Heineken 0.0.....	5
Michelob Ultra Zero.....	5

AGAVE WINE-BASED DRINKS, SELTZERS & CIDERS

Mimosa.....	\$9
House-made Red Sangria.....	12
Cayman Jack.....	6
<i>Margarita & Strawberry Margarita</i>	
Karbach Ranch Water.....	6
<i>Original Lime</i>	
White Claw Hard Seltzer.....	6
<i>Black Cherry, Green Apple & Blackberry</i>	
Truly Hard Seltzer.....	6
<i>Strawberry Lemonade & Pineapple</i>	
Arizona Hard Iced Tea.....	6
Austin Eastciders Hard Cider.....	6
<i>Original, Blackberry & Pineapple</i>	

WINE

\$9 glass
\$34 bottle

Canyon Road House Wines:

Red - Cabernet Sauvignon,
Merlot & Pinot Noir

White - Pinot Grigio, Moscato,
Sauvignon Blanc & Chardonnay

BEER \$5

Michelob Ultra	
Coors Light	
Miller Lite	
Bud Light	
Yuengling	
Yuengling Flight	
Shiner	
Shiner Light Blonde	
Lone Star	
Lone Star Light	
Dos Equis	
Modelo	
Karbach	
<i>Love Street</i>	
<i>Hopadillo IPA</i>	
St. Arnold	
<i>Lawnmower</i>	
<i>Art Car IPA</i>	
Native Texan Pilsner	
Guinness Draught Stout	
Heineken O.O	
Michelob Ultra Zero	
Michelada.....	\$9



Please see our wine menu for complete wine selection

Red Wine

Glass/Bottle

Sweet/Semi-sweet, served chilled

Red Sangria.....	10 / 38
Roscato Rosso, Sweet Red, Italy.....	10 / 38
Texas Star Blueberry, Chappell Hill, TX.....	46

Light-Bodied / Red Fruits / Elegant

Pinot Noir

Canyon Road, California.....	9 / 34
Meiomi, California	10 / 38
Willamette Valley Whole Cluster.....	12 / 46
Calera by Duckhorn, Central Coast.....	54
Paul Hobbs CrossBarn, Sonoma Coast.....	70
En Route, Russian River Valley.....	90
Penner Ash, Willamette Valley.....	110

Medium-Bodied / Spices / Earthy

Interesting Red & Blends

Conundrum, Napa Valley.....	10 / 38
Unshackled, California.....	12 / 46
William Chris Skeleton Key, Texas.....	48
Messina Hof Sagrantino Reserva, Texas	58
Prisoner, Napa Valley.....	68
Orin Swift Abstract, California.....	74

Regions in France

Domaine Bois de Boursan, Cuvee Le Petit Oursan.....	40
Les Cadrans de Lassegue, Bordeaux.....	60
Saints Pierres de Nalys Chateauneuf-du-Pape Rouge....	120

Zinfandel

Lapis Luna, North Coast	40
Mauritson, Dry Creek Valley.....	74

Merlot

Canyon Road, California.....	9 / 34
Decoy, Sonoma.....	48
Emmolo, Napa Valley	60

Malbec, Argentina

Catena.....	12 / 46
Red Schooner, Caymus Vineyards.....	58
Vina Cobos Bramare, Imported by Paul Hobbs	70

Italian Reds

Li Veli Orion Primitivo, Salento.....	10 / 38
Franco Serra Langhe Nebbiolo, DOC.....	40
Avignonesi Sangiovese Toscana, DOCG.....	42
Castelvecchi Chianti, DOCG.....	48
Li Veli Susmaniello, Salento.....	54
La Rasina Brunello Di Montalcino, DOCG.....	78

Spain

1864 Castillo de Olite Navara Syrah.....	40
Beronia Reserva, Rioja	46
Bodegas Muga Reserva, Rioja	68
Bodegas El Nido Clio, Jumilla.....	80

Full-Bodied / Powerful / Dark Fruits

Cabernet Sauvignon

Canyon Road, California.....	9 / 34
Austin, Paso Robles.....	11 / 42
DAOU, Paso Robles.....	12 / 46
Chisolm Cellars 59 Delegates Cabernet, Chappell Hill....	48
Hedges Red Mountain, Washington State.....	54
Sequoia Grove, Rutherford, Napa Valley	74
Austin Hope, 1 Liter Bottle	82
Jordan, Alexander Valley.....	110
Silver Oak, Alexander Valley.....	146
Caymus, Napa Valley - 1 liter bottle.....	164
CADE Estate, Napa Valley	198
La Jota, Howel Mountain Estate Napa Valley	270

Dessert Wine

Port, Sandeman, 20-year tawny, 20% vol	
3 oz pour.....	12 / 98

20% Off all Wine Bottles to-go

White Wine

Glass/Bottle

Sweet / Semi-sweet / Light

Canyon Road Moscato, California.....	9 / 34
Riesling, Washington Hills, Willamette Valley.....	10 / 38
Caposaldo Sparkling Moscato, Italy.....	40
Caposaldo Sparkling <i>Peach</i> Moscato, Italy.....	42
Messina Hof Muscat Canelli.....	44

Bright / Minerality / Lean

Interesting Whites & Blends

Conundrum, Napa Valley.....	10 / 38
Neboa Albarino, Rias Baixas, Spain.....	45
Jankara Vermentino di Gallura DOCG, Italy.....	50

Sauvignon Blanc

Canyon Road, California.....	9 / 34
Emmolo, Napa Valley	11 / 42
Whitehaven, New Zealand.....	48
Lispaul Sancerre, France.....	74

Rich / Aromatic / Citrus

Pinot Grigio/Gris

Canyon Road, California.....	9 / 34
Zenato Pinot Grigio, Italy.....	10 / 38

Chardonnay

Canyon Road, California.....	9 / 34
Raeburn, Sonoma County.....	12 / 46
Pellegrini Chardonnay, Unoaked, Russian River Valley.....	40
El Enemigo, Mendoza Argentina	45
Hendry Barrel Fermented Chardonnay, Napa Valley.....	70
<i>Class Champion 2024 Houston Rodeo</i>	
Far Niente, Napa Valley.....	90

Blush & Bubbles

Rose'

Angels & Cowboys, Sonoma County.....	10 / 38
Stoller Pinot Noir Rose, Willamette Valley.....	44
Chateau d'Esclans Whispering Angel, France.....	48
Gruet Sparkling Sauvage Rose, New Mexico.....	50

Sparkling

La Marca Prosecco.....	10 / 38
Canella Valdobbiadene Prosecco Superiore DOCG.....	48
Laurent Perrier Brut Champagne	85
Veuve Clicquot Champagne Brut, France.....	120
Perrier-Jouet Belle Epoque Brut Champagne, France.....	288

Dessert Wine

Port, Sandeman, 20-year tawny, 20% vol	
3 oz pour.....	12 / 98

20% Off all Wine Bottles to-go

STARTERS

Create a Board: Pick 5\$28

Meats	Green Olives
Cheeses	Baby dill pickles
Crackers	Fresh fruits
Bagel Chips	Mediterranean Hummus
Peanut Butter Pretzels	Fresh Veggies
Chocolate pretzels	Pita bread.
Mixed Nuts	Palmier cookies

Spinach Artichoke Dip.....\$16

Extra cheesy spinach & artichoke dip served with your choice of warm garlic French bread and/or house made tortilla chips.

Brussels Sprouts.....\$15

Crispy roasted brussels sprouts tossed in a honey balsamic glaze topped with candied pecans & goat cheese. Sharable

Classic Deviled Eggs.....\$10

Three hard-boiled eggs, halved. Topped with caramelized onion bacon jam.

STEAKS

Hand-cut Angus USDA Choice steaks from our friends at Chappell Hill Sausage. Seasoned & grilled to perfection. Served with your choice of two sides & sliced French bread with Italian seasoning/olive oil dip.

16 oz Ribeye.....\$35

8 oz Ribeye.....\$25

8 oz Filet Mignon.....\$40

Add steak toppers:

House-made peppercorn cream sauce..... \$2

Grilled Onions..... \$2

Sauteed mushrooms in garlic wine sauce..... \$3

Add a side salad:

Garden or Caesar..... \$6

Wedge or Raspberry Walnut..... \$8

Add a cup of soup:

Tomato-basil or Tuscan..... \$6

Grapevine
Where Friends Meet

Thursday Night *Steak* Menu

STEAK SALAD

Mixed greens, cherry tomatoes, shredded carrots, cucumbers, red cabbage, hard boiled eggs, red potatoes & bleu cheese crumbles & topped with your choice of steak. Side of Balsamic Vinaigrette Dressing.

Topped with 16 oz Ribeye.....\$35

Topped with 8 oz Ribeye.....\$25

Topped with 8 oz Filet Mignon.....\$40

Sub with Grilled Chicken.....\$24

CHICKEN ENTREES \$24

Served with two sides & sliced French bread with Italian seasoning/olive oil dip

Chicken Nani

Grilled Chicken breast topped with goat cheese, sundried tomatoes, balsamic reduction & fresh basil.

Chicken Fried Chicken Smothered in cream gravy.

VEGETABLE PLATE \$20

Choose Soup, Garden Salad or Caesar Salad. Then add 3 sides of your choice.

Sides:

Loaded Baked Potato

Steak Fries

French Fries

Roasted Red Potatoes

Mashed Potatoes with cream gravy

Crispy Brussels Sprouts

Sauteed Mixed Vegetables

Garlic Sautéed Spinach

No Splits
Extra plate available upon request.

PIZZA

ARTISAN THIN-CRUST

Small	10"	\$ 14
Large	14"	\$ 20

Build Your Own

Red sauce, Italian seasoning and mozzarella cheese with choice of 3 toppings. Additional toppings: \$2 each

Pepperoni
Italian Sausage
Beef
Bacon
Canadian Bacon
Prosciutto

Chicken
Black Olives
Mushrooms
Red Onions
Banana Peppers
Jalapeno Peppers

Roasted Red Peppers
Pineapple
Spinach
Arugula
Campari Tomatoes
Balsamic Glaze

SOUPS & SALADS

Garden Salad

Side: \$6 / Entree: \$10

Romaine lettuce topped with shredded carrots, cherry tomatoes, cucumbers and house-made croutons. Your choice of dressing served on the side.

Caesar Salad

Side: \$6 / Entree: \$10

Romaine lettuce tossed in Caesar dressing, shaved parmesan cheese, house-made croutons.

Classic Wedge Salad

Side: \$8 / Entree: \$12

Crisp iceberg wedge topped with ranch dressing, bacon crumbles, sliced cherry tomatoes & bleu cheese crumbles.

Raspberry Walnut Salad

Side: \$8 / Entree: \$12

Mix of romaine & spring mix topped with seasonal fruit, walnuts & crumbled feta cheese. Raspberry vinaigrette dressing served on the side.

Add Protein on any salad: \$8

Grilled or Crispy Chicken Scoop of Chicken Salad
Grilled or Crispy Buffalo Chicken Hamburger Patty

Salad Dressing Options:

Honey Mustard, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch, Oil/Vinegar, Caesar & Cilantro Lime.

Soups

Cup: \$6 / Bowl: \$9



Tuscan

Loaded with fresh veggies, potatoes, Italian sausage, bacon and fresh kale mixed in a rich cream base.

Tomato-Basil

Fire roasted tomatoes, carrots, celery, onions, garlic, Italian spices, & parmesan cheese topped with fresh basil.

JUST FOR KIDS\$9

- Grilled Cheese Sandwich w/FF
- Chicken Tenders (2) w/FF
- 8" Cheese Pizza

DESSERTS

Key Lime Pie

A classic with whipped cream topping and buttery graham cracker crust.

Your choice \$9

Strawberry Jubilee Cake

Cream cake with cream cheese icing & strawberry filling. Light & delicious

Cheesecake

- New York Style Plain
- Chocolate Tres Leches

Brownie

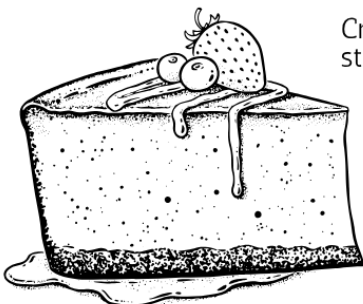
House-made Ghirardelli triple fudge chocolate brownie served warm in a large square iron skillet.

Apple Crisp

Cinnamon-spiced apples covered in a brown sugar oat topping served warm in a round iron skillet.

Blue Bell Ice Cream

Scoop of Vanilla..... \$3



Large groups & private venue events subject to 20% gratuity added to final bill