

BOARDS & BASKETS

Charcuterie Board.....\$28

Selection of meats, cheeses, crackers, fruit, mixed nuts & touch of sweetness. Serves 2-3

Mediterranean Hummus.....\$18

Rich & creamy hummus topped with olive oil. Served with an assortment of veggies, warm pita bread, garlic bagel chips & side of ranch.

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.

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

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

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

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 5" toasted hamburger bun with lettuce, tomato, pickle, & onion.

ADD-ONS:

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

ENTREES \$24

Lasagna

Seasoned Italian sausage, ground beef, house-made marinara & Bechamel sauce, mozzarella & parmesan cheese. Served with garlic sauteed spinach and bread.

Chicken Fried Chicken

Smothered in cream gravy & served with your choice of two sides and bread.

Chicken Nani

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

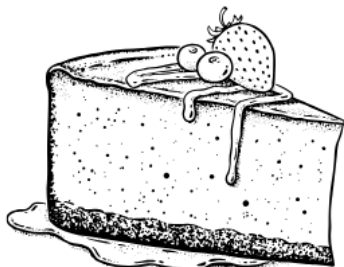
Sides: *Mashed Potatoes with cream gravy, matchstick fries, steak fries, roasted red potatoes, sauteed mixed veggies, garlic sauteed spinach or crispy brussels sprouts.*

DESSERTS

Your choice \$9

Cheesecake • New York Style Plain
• Chocolate Tres Leches

Add sauce:
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

THURSDAY

Steak NIGHT

Steaks:

Hand-cut Angus USDA Choice steaks from our friends over at Chappell Hill Sausage. Seasoned & grilled to perfection.

Served with your choice of two sides & bread with Italian seasoning/olive oil

Ribeye Steak **16oz: \$35 or 8oz: \$25**
Filet Mignon **8oz: \$40**

Topped with our house-made peppercorn cream sauce.

Add Steak Toppers:

- Grilled Onions..... \$2
- Sautéed mushrooms in garlic butter wine sauce..... \$3

Sides:

Loaded Baked Potato
Steak Fries
Matchstick Fries
Mashed Potatoes with cream gravy
Roasted Red Potatoes
Crispy Brussels Sprouts
Sautéed Mixed Vegetables
Garlic Sautéed Spinach

Add a side salad:

Garden or Caesar..... \$6
Wedge or Raspberry Walnut..... \$8

Add a cup of soup:

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

Or make it a Salad...

Mixed greens, cherry tomatoes, shredded carrots, cucumbers, red cabbage, hard boiled eggs, red potatoes & bleu cheese crumbles, topped with Ribeye steak, Filet Mignon or Chicken breast - grilled or crispy.

Balsamic Vinaigrette Dressing on the side



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Red Wine

Glass/Bottle

Sweet/Semi-sweet, served chilled

Red Sangria.....	9 / 34
Roscato Rosso, Sweet Red, Italy.....	9 / 34
Texas Star Blueberry, Chappell Hill, TX.....	44

Light-Bodied / Red Fruits / Elegant

Pinot Noir

Canyon Road, California.....	9 / 34
Meiomi, California	10 / 38
Willamette Valley Whole Cluster.....	12 / 44
Angela, Willamette Valley	58
Belle Glos Dairyman, Russian River Valley.....	88
En Route, Russian River Valley.....	90

Medium-Bodied / Spices / Earthy

Red Blends

Conundrum, Napa Valley.....	10 / 38
Unshackled, California.....	11 / 42
The Prisoner, Napa Valley.....	64
Orin Swift Abstract, California.....	68

Regions in France

Les Cadrans de Lassegue, Bordeaux.....	50
Saints Pierres de Nalys Chateauneuf-du-Pape Rouge....	110

Zinfandel

Lapis Luna, North Coast	40
Mauritson, Dry Creek Valley.....	64

Merlot

Canyon Road, California.....	9 / 34
Decoy, Sonoma.....	42
Emmolo, Napa Valley	50

Malbec, Argentina

Catena.....	10 / 38
Red Schooner, Caymus Vineyards.....	50
Vina Cobos Bramare, Imported by Paul Hobbs	54

Italian Reds

Li Veli Orion Primitivo, Salento.....	10 / 38
Castelvecchi Chianti, DOCG.....	11 / 42
Franco Serra Langhe Nebbiolo, DOC.....	40
Avignonesi Sangiovese Toscana, DOCG.....	42
Li Veli Susmaniello, Salento.....	52
La Rasina Brunello Di Montalcino, DOCG.....	70
Conti Costanti Brunello Di Montalcino, DOCG.....	180

100 point Brunello from Decanter

Wines from Spain

1864 Castillo de Olite Navara Syrah.....	40
Beronia Rioja Reserva.....	44
Marques de Murrieta Rioja Reserva.....	60
Bodegas El Nido Clio, Jumilla.....	70

Texas Reds

Duchman Family, Aglianico.....	38
Chisolm Cellars 59 Delegates Cabernet, Chappell Hill....	48
Messina Hof Sagrantino Reserva	50

Full-Bodied / Powerful / Dark Fruits

Cabernet Sauvignon

Canyon Road, California.....	9 / 34
Austin, Paso Robles.....	10 / 38
DAOU, Paso Robles.....	11 / 42
Matias, Napa Valley	44
Hedges Red Mountain, Washington State.....	48
Napa 1847, Napa Valley.....	50
Raymond, Reserve Selection, Napa Valley	64
Sequoia Grove, Rutherford, Napa Valley	68
Austin Hope, 1 Liter Bottle	74
Jordan, Alexander Valley.....	98
Silver Oak, Alexander Valley.....	136
Caymus, Napa Valley - 1 liter bottle.....	164
CADE Estate, Napa Valley	190
La Jota, Howel Mountain Estate Napa Valley	270

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
Messina Hof Muscat Canelli.....	40

Bright / Minerality / Lean

Interesting Whites & Blends

Conundrum, Napa Valley.....	10 / 38
Jankara Vermentino di Gallura DOCG, Italy.....	48

Sauvignon Blanc

Canyon Road, California.....	9 / 34
Emmolo, Napa Valley	10 / 38
Whitehaven, New Zealand.....	44
Lispaul Sancerre, France.....	68

Albarino

Neboa, Rias Baixas, Spain.....	36
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Rich / Aromatic / Citrus

Pinot Grigio/Gris

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

Chardonnay

Canyon Road, California.....	9 / 34
J Vineyards, California	12 / 46
Pellegrini Chardonnay, Unoaked, Russian River Valley.....	40
Wente, Riva Ranch Vineyard, Monterey.....	44
Miner, Napa Valley.....	50
Hendry Barrel Fermented Chardonnay, Napa Valley.....	65
<i>Class Champion 2024 Houston Rodeo</i>	
Far Niente, Napa Valley.....	90

Blush & Sparkling

Rose'

Angels & Cowboys, Sonoma County.....	10 / 38
Stoller Pinot Noir Rose, Willamette Valley.....	40
Chateau d'Esclans Whispering Angel, France.....	44

Sparkling

La Marca Prosecco.....	10 / 38
Caposaldo Moscato, Italy.....	34
Gruet Brut, New Mexico.....	36
Canella Valdobbiadene Prosecco Superiore DOCG.....	40
Gruet Sauvage Rose, New Mexico.....	44
Veuve Clicquot Champagne Brut, France.....	110
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

WET YOUR WHISTLE

Non-Alcoholic

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

Cocktails & Seltzers

Mimosa.....	\$9
Red Sangria.....	9
Cayman Jack.....	6
Margarita & Strawberry Margarita	
Karbach Ranch Water.....	6
Original Lime	
White Claw Hard Seltzer.....	6
Black Cherry	
Green Apple	
Blackberry	
Truly Hard Seltzer.....	6
Strawberry Lemonade	
Pineapple	
Arizona Hard Iced Tea.....	6
w/lemon, peach or ginseng/honey	
Austin Eastciders Hard Cider.....	6
Original	
Blackberry	
Pineapple	

Beer \$5

Michelob Ultra
Coors Light
Miller Lite
Bud Light
Yuengling
Yuengling Flight
Natural Light
Shiner
Shiner Light Blonde
Lone Star
Lone Star Light
Dos Equis
Modelo
Karbach
Love Street
Hopadillo IPA
St. Arnold
Lawnmower
Art Car IPA
Native Texan Pilsner
Guinness Draught Stout
Heineken 0.0

Michelada.....\$9

Wine \$9 glass / \$34 bottle

Canyon Road House Wines:

Red - Cabernet Sauvignon,
Merlot & Pinot Noir

White - Pinot Grigio, Moscato,
Sauvignon Blanc & Chardonnay

*Please see our wine menu for
complete wine selection*

Grapevine ON MAIN

WHERE FRIENDS MEET

WEEKLY SPECIALS:

Pizza Tuesdays

Buy one, get one ½ off.
Mix & match small & large pizzas.

Wine Wednesdays

50% off select bottles of wines with food purchase.
House wines & select featured wines.

Thursday Steak Night

Hand-cut Angus USDA Choice
Ribeye & Filet Mignon Steaks.

Live Music on the Weekends

Check out our music schedule on
our website and social media.



WE'RE OPEN

Tuesday-Friday for dinner: 5pm
Saturday for lunch & dinner: 11am
Closed Sundays and Mondays

Dine-In or Take-Out
5120 Main St. Chappell Hill, TX

Reservations encouraged. Text to 979-777-3112