

# STARTERS

**Meat/Cheese Board..... 20**  
Selection of meats and cheeses served with crackers.

**Mediterranean Hummus Board ..... 20**  
Selection of fresh vegetables served with side of Mediterranean hummus.  
*Add Pita Bread 4*

**Spinach Artichoke Dip.....16**  
Extra cheesy spinach & artichoke dip served with warm garlic bread.

**Brussels Sprouts.....16**  
Crispy roasted brussels sprouts tossed in a honey balsamic glaze topped with candied pecans & goat cheese.

**Classic Deviled Eggs.....10**  
Three hard-boiled eggs, halved. Topped with caramelized onion bacon jam.

**Bruschetta ..... 14**  
Toasted French sliced bread topped with olive oil, cream cheese, ripe tomatoes, mozzarella, fresh basil & balsamic reduction.

**Onion Rings ..... 12**  
Hand-battered onion rings served with our tangy dipping sauce.

**Fried Pickles..... 12**  
Hand-battered dill pickle chips served with ranch.

# HANDHELDS

**Grilled Cheese Sandwich .....14**  
Cheddar, Gouda and Havarti cheese on thick Texas toast. Served with dill pickle spear & cup of our house-made tomato basil soup.

**Wings Served with French fries**  
Traditional bone-in wings tossed in your choice of Buffalo or Honey BBQ sauce. Ranch or bleu cheese dressing on the side. *Carrots & Celery upon request.*

6 Wings ..... 18  
10 Wings ..... 24  
14 Wings ..... 30

**Street Tacos ..... 16**  
Three seasoned beef or chicken fajita tacos, grilled onions, pico de gallo & queso fresco on corn tortillas. Drizzled with cilantro lime crema & served with side of street corn.  
*Sour cream, guacamole, black olives, jalapenos or shredded cheddar cheese 2*

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*Items below served with choice of:  
French Fries, Fruit Cup or House-Made Kettle Chips*

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**Chicken Salad Sandwich ..... 14**  
Grandma's recipe made with cranberries, almonds, celery & mayo on a butter croissant with dill pickle spear.

**Chicken Tenders .....14**  
Basket of hand breaded chicken strips (4), honey mustard or ranch dipping sauce.

**Chicken Sandwich ..... 14**  
Grilled, crispy or crispy buffalo chicken breast, lettuce, tomato & pickles on a toasted sourdough bun.  
*Bacon 2  
American, Pepper Jack or Swiss cheese 1*

**Classic Burger ..... 16**  
1/2 lb Angus beef patty on a toasted sourdough bun with lettuce, tomato, pickle, & onion.  
*American, Pepper Jack or Swiss Cheese 1  
Grilled Onions, Bacon, Mushrooms, guacamole or Fried Egg 2*



# PASTA Served with garlic bread

**Lasagna ..... 20**  
Seasoned Italian sausage, ground beef, house-made marinara, Bechamel sauce, mozzarella & parmesan cheese.

**Pasta Primavera ..... 18**  
Grilled zucchini, yellow squash, broccoli, onions & sundried tomatoes tossed in a lemon parmesan sauce & mixed with penne noodles.  
*Add grilled chicken 8*

# ENTREES Served with two sides & bread with Italian seasoning/olive oil dip.

Hand-cut Angus USDA Choice steaks from our friends at *Chappell Hill Sausage*.

**Ribeye Steak 8oz .....25 16oz.....45**  
**Filet Mignon 8oz ..... 45**  
**NY Strip 12oz ..... 40**

### Add steak toppers:

House-made peppercorn cream sauce..... 2  
Grilled Onions..... 2  
Sautéed mushrooms ..... 3  
Bleu cheese butter..... 3

**Steak Salad ..... 36**  
12oz New York Strip on top of mixed greens, cherry tomatoes, shredded carrots, cucumbers, hard boiled eggs, red potatoes & crumbled blue cheese. Balsamic vinaigrette dressing on the side.

**Pork Ribeye ..... 28**  
Thick-cut pork ribeye, seasoned and grilled to perfection. Served with side of applesauce.

**Chicken Fried Chicken ..... 24**  
Tender Chicken breast hand-breaded and deep fried and covered in creamy country gravy.

**Chicken Nani ..... 24**  
Grilled Chicken breast topped with goat cheese, sundried tomatoes, balsamic reduction & fresh basil.

### Sides 6

Garlic Sautéed Spinach  
Roasted Red Potatoes  
French Fries  
Kettle Chips  
Fruit Cup  
Mashed Potatoes

### Premium Sides 8

Steak Fries  
Mixed Grilled Veggies  
Crispy Brussels Sprouts  
Onion Rings  
Loaded Baked Potato

*Topped with cream gravy*

**Add a side salad or cup of soup: 6**

### JUST FOR KIDS ..... 9

Baskets: Served with French Fries or Fruit Cup  
• Grilled Cheese Sandwich  
• Chicken Tenders (2)

8" Cheese Pizza

## PIZZA

10"/Small  
14"/Large

### ARTISAN THIN - CRUST

#### **Margherita .....14/20**

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

#### **Chicken Pesto .....16/22**

Basil pesto base topped with mozzarella cheese, campari tomatoes and diced chicken.

#### **Meat Lovers .....16/22**

Red sauce, mozzarella cheese, Pepperoni, Italian sausage, Beef & Canadian Bacon

#### **Chicken Alfredo .....16/22**

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

#### **BBQ Chicken .....16/22**

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

#### **The Janer .....18/24**

Olive oil/garlic spread, Prosciutto ham & mozzarella chunks. Topped with arugula & balsamic reduction.

#### **Build Your Own .....14/20**

Start with traditional red sauce, Italian seasoning and mozzarella cheese. Then add your favorite 3 toppings.

Additional toppings: 2 each

Pepperoni	Red Onions
Italian Sausage	Banana Peppers
Beef	Jalapeno Peppers
Bacon	Red Peppers
Canadian Bacon	Pineapple
Diced Chicken	Spinach
Black Olives	Arugula
Mushrooms	Campari Tomatoes

**GLUTEN-FREE CAULIFLOWER CRUST  
AVAILABLE ON ANY 10" PIZZA: 3**

## DESSERTS

Your Choice: 9

### **Key Lime Pie**

### **New York Style Plain Cheesecake**

Add chocolate or carmel sauce 1

### **Strawberry Jubilee Cake**

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

### **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..... 3**

Scoop of Vanilla

## ENTREE CHICKEN SALADS

20

### **Apple Pecan Chicken Salad**

Mixed greens, mandarin oranges, apples, dried cranberries, feta cheese, toasted pecans & topped with grilled chicken breast. Honey-mustard dressing on the side.

### **Crispy Buffalo Chicken Salad**

Mix of romaine & iceberg lettuce, cherry tomatoes, carrots, cucumbers, crumbled blue cheese & crispy Buffalo chicken. Ranch dressing on the side.

### **Cobb Salad**

Iceberg lettuce, cucumbers, carrots, cherry tomatoes, hard-boiled egg, bacon, crumbled blue cheese, croutons & topped with grilled chicken breast. Balsamic-Vinaigrette on the side.

## SPECIALTY SALADS

12

### **Wedge Salad**

Crisp iceberg topped with ranch, bacon, cherry tomatoes & crumbled blue cheese.

### **Caprese Salad**

Ripe tomatoes paired with creamy mozzarella, fresh basil, olive oil, Italian seasoning & balsamic reduction.

### **Raspberry Walnut Salad**

Mixed greens topped with seasonal fruit, walnuts & crumbled feta cheese. Fat-free raspberry vinaigrette dressing on the side.

## CLASSIC SALADS

Side: 6  
Entree: 12

### **Caesar Salad**

Romaine, shaved parmesan cheese & house-made croutons tossed in a creamy Caesar dressing.

### **Garden Salad**

Romaine, carrots, tomatoes, cucumbers & croutons. Choice of dressing on the side.

Ranch, Blue Cheese, Balsamic Vinaigrette, Fat-free Raspberry Vinaigrette, Honey Mustard & Oil/Vinegar.



### **ADD PROTEIN TO ANY SALAD: 8**

Grilled chicken breast  
Crispy chicken breast  
Chicken salad

## SOUPS

Cup: 6

Bowl: 9

### **Tomato Basil**

Slow-simmered fire roasted tomatoes, carrots, celery, onion, garlic, fresh basil, parmesan cheese & finished with a touch of cream.

### **Tuscan**

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

*Grapevine*  
Where Friends Meet

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

# Red Wine

Glass/Bottle

## Sweet/Semi-sweet, served chilled

Texas Star Blueberry, Chappell Hill, TX.....	46
Texas Star Cranberry, Chappell Hill, TX.....	48

## Light-Bodied / Red Fruits / Elegant

### **Pinot Noir**

Canyon Road, California.....	9 / 34
Meiomi, California .....	10 / 38
Willamette Valley Whole Cluster, Oregon.....	48
Calera by Duckhorn, Central Coast.....	54
Paul Hobbs CrossBarn, Sonoma Coast.....	70
En Route, Russian River Valley.....	90
Penner Ash, Willamette Valley.....	110

### **Zinfandel**

Lapis Luna, North Coast .....	40
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### **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

## 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

### **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 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
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# 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
Hendry Barrel Fermented Chardonnay, Napa Valley.....	70
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 - yellow label, France.....	120
Perrier-Jouet Belle Epoque Brut Champagne, France.....	288

# Dessert Wine

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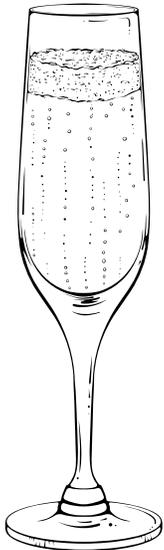
# COCKTAIL Menu

## 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**

# Thursday Steak Menu

## STARTERS

### **Spinach Artichoke Dip.....16**

Extra cheesy spinach & artichoke dip served with warm garlic bread.

### **Brussels Sprouts.....16**

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

### **Classic Deviled Eggs.....10**

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

### **Bruschetta ..... 14**

Toasted French sliced bread topped with olive oil, cream cheese, ripe tomatoes, mozzarella, fresh basil & balsamic reduction.

### **Onion Rings ..... 12**

Hand-battered onion rings served with our tangy dipping sauce.

### **Fried Pickles..... 12**

Hand-battered dill pickle chips served with ranch.

### **JUST FOR KIDS ..... 9**

Baskets: Served with French Fries or Fruit Cup

- Grilled Cheese Sandwich
- Chicken Tenders (2)

8" Cheese Pizza

## **ENTREES**

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

Hand-cut Angus USDA Choice Steaks from our friends at *Chappell Hill Sausage*.

**Ribeye Steak 8oz .....25      16oz ..... 45**

**Filet Mignon 8oz ..... 45**

**NY Strip 12oz ..... 40**

### **Add steak toppers:**

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

Grilled Onions..... 2

Sauteed mushrooms ..... 3

Bleu cheese butter..... 3

### **Steak Salad ..... 36**

12oz New York Strip on top of mixed greens, cherry tomatoes, shredded carrots, cucumbers, hard boiled eggs, red potatoes & crumbled blue cheese. Balsamic vinaigrette dressing on the side.

### **Pork Ribeye ..... 28**

Thick-cut pork ribeye, seasoned & grilled to perfection. Served with side of applesauce.

### **Chicken Fried Chicken ..... 24**

Tender Chicken breast hand-breaded, deep fried & covered in creamy country gravy.

### **Chicken Nani ..... 24**

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

### **Sides 6**

Sauteed Spinach

Roasted Red Potatoes

French Fries

Kettle Chips

Fruit Cup

Mashed Potatoes

topped with cream gravy

### **Premium Sides 8**

Steak Fries

Mixed Grilled Veggies

Crispy Brussels Sprouts

Onion Rings

Loaded Baked Potato

### **Add a side salad or cup of soup: 6**

*Grapevine*  
Where Friends Meet

No Splits  
Extra plate available upon request

# PIZZA

10"/Small  
14"/Large

## ARTISAN THIN - CRUST

### **Margherita** 14/20

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

### **Chicken Pesto** 16/22

Basil pesto base topped with mozzarella cheese, campari tomatoes and diced chicken.

### **Meat Lovers** 16/22

Red sauce, mozzarella cheese, Pepperoni, Italian sausage, Beef & Canadian Bacon.

### **Chicken Alfredo** 16/22

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

### **BBQ Chicken** 16/22

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

### **The Janer** 18/24

Olive oil/garlic spread, Prosciutto ham & mozzarella chunks. Topped with arugula and balsamic reduction.

### **Build Your Own** 14/20

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

- |                 |                  |
|-----------------|------------------|
| Pepperoni       | Red Onions       |
| Italian Sausage | Banana Peppers   |
| Beef            | Jalapeno Peppers |
| Bacon           | Red Peppers      |
| Canadian Bacon  | Pineapple        |
| Diced Chicken   | Spinach          |
| Black Olives    | Arugula          |
| Mushrooms       | Campari Tomatoes |

GLUTEN-FREE CAULIFLOWER CRUST AVAILABLE ON 10" PIZZA: 3

# SPECIALTY SALADS

12

### **Wedge Salad**

Crisp iceberg topped with ranch, bacon, cherry tomatoes & crumbled blue cheese.

### **Caprese Salad**

Vine-ripened tomatoes paired with creamy mozzarella, fresh basil, olive oil, Italian seasoning & balsamic reduction.

### **Raspberry Walnut Salad**

Mixed greens topped with seasonal fruit, walnuts & crumbled feta cheese. Fat-free raspberry vinaigrette dressing on the side.

# CLASSIC SALADS

Side: 6  
Entree: 12

### **Caesar Salad**

Romaine, shaved parmesan & house-made croutons tossed in a creamy Caesar dressing.

### **Garden Salad**

Romaine, carrots, tomatoes, cucumbers & croutons. Choice of dressing on the side.

Ranch, Blue Cheese, Balsamic Vinaigrette, Fat-free Raspberry Vinaigrette, Honey Mustard & Oil/Vinegar.

Add Protein to any salad: 8

Grilled chicken breast  
Crispy chicken breast  
Chicken salad

# S O U P S

Cup: 6 Bowl: 9

### **Tomato Basil**

Slow-simmered fire roasted tomatoes, carrots, celery, onion, garlic, fresh basil, parmesan cheese & finished with a touch of cream.

### **Tuscan**

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

# DESSERTS

Your choice \$9

### **New York Plain Cheesecake**

### **Strawberry Jubilee Cake**

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

### **Key Lime Pie**

**Blue Bell Ice Cream..... 3**  
Scoop of Vanilla

### **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.