

*poured*

## Bubbles

	Half Glass	Full Glass	Bottle
<b>Wilson Creek Almond Sparkling, California</b> Sweet, sparkling wine with a hint of almond	7	12	45
 <b>Borgo Palazzi Prosecco, Italy</b> Light yellow in color with aromas & flavors of apple, pear, citrus & light honey tones; balanced, medium finish	6	10	37
<b>Varichon &amp; Clerc, Blanc de Blancs, France</b> Orchard fruits with lively mousse of tiny bubbles	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	14	53
 <b>Cafe De Paris Brut Rosé, France</b> Shades of rose petals with fine bubbles; aromas of red fruits & pear; flavors of red berries & nice roundness	7	12	45

## 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	6	11	41
<b>Dr. Pauly Noble House Riesling, Germany</b> Citrus, stone fruit, orange zest & white peach; full & fruity with crisp acidity & sweetness	5	9	33
 <b>Salmon Run Riesling, Finger Lakes, New York</b> Bright fresh fruit of pineapple & lemon sorbet; light sweetness with well-balanced acidity	6	10	37
<b>Zolo Signature White, Argentina</b> Tropical fruits with hints of grapefruit & jasmine; semi-sweet, slightly effervescent palate is perfectly refreshing	6	10	37
<b>Villa Loren Pinot Grigio, Italy</b> Aromas of floral notes & tropical fruit; crisp, citrusy palate	6	10	37
<b>The Ned Pinot Gris, New Zealand</b> Aromas of nectarine & stone fruit; lush & bright palate with hints of white peach & spicy poached pear	6	11	41
 <b>Alexakis Assyrtiko, Greece</b> This Sauvignon Blanc-esque wine is refreshing & light with flinty & citrus zest notes with creamy body	7	14	53
<b>Baby Blue Blanc, California</b> Aromas of white peach, orange blossom, honeysuckle, & lemongrass; citrus & minerality, rich texture & acidity	8	15	56
<b>Chasing Venus Sauvignon Blanc, Marlborough</b> Vibrant flavors of grapefruit, pineapple & lime zest	8	15	56
<b>Perlita Chardonnay, Argentina</b> Notes of peach, white pear & mango with pleasant acidity	5	9	33
 <b>Pound Cake Chardonnay, California</b> Creamy, buttery palate with vanilla & marshmallow	6	11	41
<b>Domaine De La Rouvière Rosé, France</b> Aromas & flavors of berries & red fruits; light & refreshing	6	11	41
 <b>Mulderbosch Rosé, South Africa</b> Cabernet grapes give way to black cherry, pomegranate, raspberries, & subtle spice with floral & mineral notes	7	13	49

## Dessert Wines

	Half Glass	Full Glass	Bottle
<b>Tre Secoli Brachetto d'Acqui, Italy</b> Slightly sparkling with pronounced red fruit & sweetness	6	10	37
<b>Royal Oporto Ruby Porto, Portugal</b> Notes of violet, spice & red fruit with complexity & youth	11	N/A	N/A
<b>Delaforce Fine Tawny Porto, Portugal</b> Succulent berry flavors with ripe fruit & firm tannins	13	N/A	N/A

Half glass = 3 oz., Full glass = 6 oz.  
White wines stored between 48-55 degrees.

*poured*

## Reds (Sweet & light to fuller body)

	Half Glass	Full Glass	Bottle
<b>Viva Rosso, Texas</b> Brachetto & Moscato blend; sweet & refreshing	6	11	41
<b>Mossback Pinot Noir, Russian River, California</b> Crushed berry flavors, dusty cocoa tannins with an elegant, smooth finish	9	17	64
<b>99 West Pinot Noir, Willamette Valley</b> Aromas of black cherry, leather & earthiness; black currants, spice, marionberry with silky sweet tannins	7	14	53
 <b>Sibiana Vini Roceno, Italy</b> Aromas of dusty red cherries, strawberry, cinnamon, smoke & leather; medium-bodied, firm tannins & vigorous acidity	6	11	41
<b>Olivier Coste Pays d'Oc Cinsault, France</b> Ripe cherry, strawberry, red currant & cocoa; light & soft	7	12	45
<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>Cabasse Côtes du Rhône Cuvee Marguerite, France</b> Aromas of blackcurrant, blackberry & strawberry coulis; full-bodied with silky elegant tannins	6	10	37
<b>Fuentespina 3 Tempranillo, Spain</b> Fresh, fruity with cherry & raspberry & a touch of light oak	6	11	41
<b>Silk &amp; Spice, Portugal</b> Intense aromas of blackberry & ripe plum; vanilla, black pepper & hints of mocha with soft tannins & long finish	6	10	37
 <b>Eberle Zinfandel, Paso Robles, California</b> Boysenberry, strawberry with spiced plum & hints of cardamom & white pepper; lingering chocolate finish	8	15	56
<b>Roblar Merlot, California</b> Dark cherry, plum, cocoa & vanilla; lush & smooth finish	5	9	33
 <b>Salva Terra Valpolicella Superiore Ripasso, Italy</b> Ripe red fruit, herbal, floral & earthy with cherry & tobacco	7	14	53
<b>Senorio De Sarria Navarra Reserva, Spain</b> Toasty & spicy aromas; hints of vanilla, cinnamon & oak	7	14	53
<b>Dante Robino Malbec, Argentina</b> Wild blackberries & cherries, licorice with silky tannins	6	11	41
<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	14	53
<b>Jean-Louis Château Trocard Bordeaux, France</b> Enticing aroma of ripe red berries velvety texture & a complex mix of flavors with silky tannins	7	12	45
 <b>Ghostrunner Ungrafted Red, California</b> Aroma of mixed berries & black cherry; decadent palate with hints of black pepper, bacon, dark fruits & oak	7	13	49
<b>Cannonball Cabernet Sauvignon, California</b> Aromas of black cherry, plum, vanilla, caramel & toasted oak; full palate with structured finish	6	11	41
<b>NSO Cabernet Sauvignon, Paso Robles</b> Intense nose of ripe fruit, vanilla & spice; hints of coffee & chocolate with firm tannins & long finish	8	16	60
<b>Barnard Griffin Cabernet, Washington</b> Lush, jammy fruit with oakiness & solid acidity	7	14	53
 <b>Pillars of Hercules Red Blend, California</b> Juicy flavors of berries & jam, toasty oak & black pepper	8	15	56

 **Staff favorites!**

Red wines stored at proper temperature  
between 58-62 degrees.  
Blame typos on the wine!

# Brewed

Blake's Classic Cider, Michigan 6

Bishop Cider Co. Crackberry Cider, Dallas 6

 Bishop Cider Co. Pineapple Apple, Dallas 6

Karbach Love Street, Houston 5

Bombshell Blonde, Conroe 5

 Yuengling Flight, Pennsylvania 5

Stella Artois, Belgium 6

Revolver Blood & Honey, Granbury 6

Hoegaarden Witbier, Belgium 6

 Golden Road Mango Cart, California 6

Altstadt Hefeweizen, Fredericksburg 5

 Martin House Bock Slider, Fort Worth 6

Lazy Magnolia Southern Pecan, Mississippi 6

Community Mosaic IPA, Dallas 6

Rahr IPA, Fort Worth 6

 Abita Amber Lager, Louisiana 5

Yuengling Lager, Pennsylvania 5

Breckenridge Vanilla Porter, Colorado 7

 HopFusion Coco Anejo Imperial Milk Stout, Fort Worth 6

Left Hand Peanut Butter Milk Stout, Colorado 6

White Claw Seltzer 5

Shiner Bock 5

Michelob Ultra 5

Miller Lite 5

## 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 24

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 13

Creamy garlic & herb cheese topped with roasted garlic served with toasted baguette

## Hummus 11

Traditional hummus with chopped olives served with pita chips & veggies

## Sweet & Spicy Meatballs 12

A bowl of our famous sweet & spicy meatballs

## Goat Cheese & Prosciutto Crostini 8

Crostini topped with creamy goat cheese, fig jam, prosciutto and basil

## Spinach Artichoke Flatbread 11

Flatbread topped with creamy spinach artichoke dip, crispy prosciutto & balsamic glaze

## Deviled Eggs 8

Classic deviled eggs topped with crispy prosciutto

## Baked Brie 12

Warmed brie, honey, rosemary and pecans served with toasted baguette

## Caprese Garlic Bread 11

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!



@pouredtx

#letsgetpoured

#poureddecisions