




Wine Menu

 Glass Price
  Bottle Price
  Club Price

 Featured Wines
 Paulo Collection
 Museum Collection

Wine Cocktails

APPLE & VINE

A blend of apple cider, tart cranberry, and Messina Hof Rosso offers a crisp, refreshing sip. Served over ice and garnished with fresh apple slices, it's a festive cocktail that captures the essence of fall.

 12  45

 Pitcher Price

OLD FASHIONED

Orange Muscat Mistella mixed with cherry syrup and bitters for a smooth, citrus-forward take on this classic cocktail. Served over ice and finished with an orange peel and cherry, it's a timeless sip with a festive edge.

 12

White Wines

DRY

SPARKLING BRUT

refreshing notes of apple, honeycomb, and brioche

10 • 35 • 28

HERITAGE SELECT, BONARRIGO FAMILY WINES

dynamic blend with aromas of citrus and white flowers

10 • 30 • 24

PINOT GRIGIO, DRY CUVÉE

delicate aromas of apple blossom, citrus zest, and pear

7 • 18 • 14

TREBBIANO, PRIVATE RESERVE

refreshing with hints of slate and lemon peel

9 • 25 • 20

SAUVIGNON BLANC, ARTIST SERIES

crisp and invigorating with lively citrus and tropical fruit flavors

9 • 25 • 20

SÉMILLON, PRIVATE RESERVE

crisp aromas of chamomile, melon, and pineapple

9 • 25 • 20

CHENIN BLANC, LEPARD VINEYARD

bold notes of lemongrass, pear, and honeysuckle

9 • 25 • 20

VIOGNIER, PRIVATE RESERVE

lush flavors of melon, pineapple, and citrus

9 • 25 • 20

VITALITY

light and refreshing with ripples of honeysuckle and limestone

9 • 25 • 20

OPERATION ICEBERG, MUSEUM COLLECTION

enticing bursts of grapefruit and pineapple

10 • 30 • 24

CHARDONNAY, PRIVATE RESERVE

full-bodied with rich notes of oak and butter

10 • 30 • 24

GOOD BULL BLEND, AGGIE NETWORK

bright notes of tropical fruit and white flowers

10 • 30 • 24

OFF DRY

RIESLING, ARTIST SERIES

green apple and lime zest with aromas of spiced pears

9 • 25 • 20

GEWÜRZTRAMINER, ARTIST SERIES

a delicate dryness with flavors of lychee, ginger, and mango

9 • 25 • 20

MUSCAT CANELLI, ARTIST SERIES

refreshing with notes of jasmine, melon, and orange blossom

9 • 25 • 20

SEMI-SWEET

2022 GEWÜRZTRAMINER, ARTIST SERIES

highly aromatic with notes of lychee and ginger

9 • 25 • 20

PEACH MOSCATO, ARTIST SERIES

flavors of peaches with aromas of honeysuckle and jasmine

9 • 25 • 20

CODE GIRLS, MUSEUM COLLECTION

hints of tropical fruit and candied citrus

10 • 30 • 24

SPARKLING ALMOND

fun style with notes of toasted almond and vanilla cream

10 • 35 • 28

Rosé Wines

DRY

SPARKLING SAGRANTINO, BONARRIGO FAMILY WINES

notes of red plum and black tea with a crisp, clean finish

12 • 40 • 32

SPARKLING ROSÉ

delicate flavors of pomegranate and cranberry

10 • 35 • 28

SOPHIA MARIE ROSÉ

bright notes of ripe strawberry, grapefruit, and roses

9 • 25 • 20

GRENACHE DRY ROSÉ, ARTIST SERIES

aromas of fresh roses, strawberry, and cranberry

9 • 25 • 20

SEMI-SWEET

MAMA ROSA ROSÉ, TRIBUTE SERIES

subtle floral aromas with ripe cherry and tangerine flavors

6 • 15 • 12

Wine on Tap

ASK YOUR SERVER ABOUT AVAILABLE WINE ON TAP

Upcoming Events

October 31st • Chamber of Screams Murder Mystery Dinner

Join us for a killer time at this Halloween Murder Mystery Dinner! Step into character while you enjoy a Halloween-themed buffet and three glasses of wine.

November 21st • Holiday Wine Cocktail Class

Shake, stir, and sip your way into the season at our Holiday Wine Cocktail Class! This festive, hands-on experience will guide you through three step-by-step demos and each perfectly paired with hors d'oeuvres.

December 19th • Bad Santa Murder Mystery Dinner

Enjoy a merry night of mystery with a dinner buffet and wine at our holiday Murder Mystery Dinner! Can you find the one on the naughty list by the time dessert is served?







For tickets and
more information

WINE MENU CONTINUED»

20% gratuity will be applied to groups of 6 or more.
All tabs left open at the end of the night will have 15% gratuity applied.

Red Wines

DRY

GSM (GRENACHE, SYRAH, MOURVÈDRE) <i>medium-bodied with flavors of blackberry, plum, and spice</i>	   10 • 30 • 24
SANGIOVESE, ARTIST SERIES <i>balanced flavors of earth and tart cherry</i>	10 • 30 • 24
PINOT NOIR, PRIVATE RESERVE <i>flavors of strawberry fruit essences and hints of mushroom</i>	10 • 35 • 28
ABOUNDING <i>earthy with layers of black tea and leather</i>	10 • 35 • 28
 OLD TEXAS ROUNDUP, MUSEUM COLLECTION <i>smoky aromas with soft notes of vanilla and blackberry</i>	10 • 35 • 28
MOURVÈDRE, ARTIST SERIES <i>bold with black fruit flavors alongside hints of olive</i>	10 • 35 • 28
SYRAH, PRIVATE RESERVE <i>dark fruit flavors with hints of black olive</i>	10 • 35 • 28
PRIMITIVO, ARTIST SERIES <i>full-bodied with notes of cedar and espresso</i>	10 • 35 • 28
MALBEC, PRIVATE RESERVE <i>hints of violets, currant, and spice</i>	10 • 35 • 28
PETIT VERDOT, PRIVATE RESERVE <i>heavier red with undertones of blackberries and fig jam</i>	10 • 35 • 28

PETITE SIRAH, PRIVATE RESERVE <i>notes of black cherry and plum with hints of spice</i>	10 • 35 • 28
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TEMPRANILLO, PRIVATE RESERVE <i>aromas of smoke with savory notes of dark fruit and herbs</i>	10 • 35 • 28
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MERLOT, PRIVATE RESERVE <i>cherry and blackberry flavors with hints of violet</i>	10 • 35 • 28
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CABERNET FRANC, PRIVATE RESERVE <i>bold aromas of herbs, dark fruit, and leather</i>	10 • 35 • 28
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CABERNET SAUVIGNON, PRIVATE RESERVE <i>spicy undertones of pepper, blackberry, and vanilla</i>	10 • 35 • 28
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 COMMAND POST CABERNET SAUVIGNON, MUSEUM COLLECTION <i>showcases suede tannins, plum, and cocoa powder</i>	10 • 35 • 28
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BLACK LABEL BLEND, BARREL CUVÉE <i>beautiful dark fruit flavors with hints of mocha</i>	8 • 25 • 20
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CABERNET SAUVIGNON, AGGIE NETWORK <i>bold tannins with lush dark berry jam flavors</i>	10 • 35 • 28
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TEMPRANILLO, AGGIE NETWORK <i>bold cherry and plum flavors with earthy undertones</i>	10 • 35 • 28
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GIG 'EM RED, AGGIE NETWORK <i>earthy with rich notes of dark berries, oak, and subtle pepper</i>	10 • 35 • 28
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PREMIUM DRY

 PAULO BLEND <i>full-bodied with notes of dried cedar, rose, and dark fruit</i>	16 • 60 • 48
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 PAULO PRIMITIVO <i>distinctive edgy flavors of floral, dried herbs, and blackberry</i>	16 • 60 • 48
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 PAULO MERLOT <i>aromas of spiced mocha and anise with notes of cherry</i>	16 • 60 • 48
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 PAULO CABERNET FRANC <i>medium-bodied with flavors of strawberries and black currants</i>	16 • 60 • 48
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 PAULO CABERNET SAUVIGNON <i>full-bodied with notes of dried fig and cranberry</i>	16 • 60 • 48
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 PAULO TEMPRANILLO <i>nuances of dark cherry, vanilla, and dried cloves</i>	16 • 60 • 48
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 PAULO SAGRANTINO <i>bold tannins with notes of dark fruits and oak</i>	16 • 60 • 48
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SAGRANTINO RESERVA <i>hints of cinnamon and bold, earthy tannins</i>	12 • 40 • 32
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HERITAGE RESERVE, BONARRIGO FAMILY WINES <i>blend of Italian varietals with rustic notes of herbs and spice</i>	12 • 40 • 32
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ESTATE SAGRANTINO <i>bold tannins with light notes of bell pepper and red fruit</i>	16 • 65 • 52
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SEMI-SWEET

EMBLAZE <i>sweet notes of rose petals and magnolia</i>	9 • 25 • 20
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Dessert Wines

WHITE

ANGEL RIESLING, LATE HARVEST <i>sweet with flavors of crisp green apple, pear, and honey</i>	   9 • 25 • 20
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MUSCAT CANELLI, AGGIE NETWORK <i>bright flavors of citrus zest and honey</i>	10 • 30 • 24
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ORANGE MUSCAT MISTELLA <i>flavors of orange blossom and pineapple with honeyed mouthfeel</i>	9 • 25 • 20
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ORANGE MUSCAT MISTELLA, ARTIST SERIES* <i>sweet aromas of candied oranges and nectar</i>	9 • 25 • 20
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*served as 3oz pour

ROSÉ

BLUSHING ANGEL ROSÉ <i>vibrant with bursting notes of strawberry and rose</i>	9 • 25 • 20
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RED

Glass served as 3oz pour	
PORT, BARREL RESERVE <i>velvety smooth notes of chocolate and black cherry</i>	6 • 30 • 24

PREMIUM RED

Glass served as 3oz pour	
PAPA PAULO PORT, PRIVATE RESERVE <i>complex, rich flavors of dark chocolate and nutmeg</i>	8 • 50 • 40

TAWNY PORT <i>nutty caramel flavors that blend with chocolate undertones</i>	9 • 60 • 48
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 PAULO PORT <i>sweet and decadent with notes of dark chocolate and vanilla</i>	12 • 75 • 60
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SOLERA SHERRY <i>complex with notes of caramel, hazelnut, and baking spices</i>	12 • 75 • 60
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 ADMIRAL'S RESERVE, MUSEUM COLLECTION <i>rich notes of black cherry, cloves, and caramel</i>	8 • 50 • 40
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MIDNIGHT YELL, AGGIE NETWORK <i>aromas of chocolate and flavors of ripe cherry</i>	50 • 40
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Library Wines


Taste Messina Hof history in a glass. Each vintage is unique due to weather conditions in the vineyard, harvesting timing and methods, winemaking techniques, and blending - to name a few. We invite you to go back in time and experience these vintages, hand-selected by the Winemaker, for your personal enjoyment and enlightenment.

RED

2017 PINOT NOIR, PRIVATE RESERVE <i>notes of wild blackberry and plum layered over a soft floral lift</i>	   16 • 50 • 40
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2017 SANGIOVESE, ARTIST SERIES <i>aromas of fresh herbs and basil with flavors of cherry pie</i>	14 • 45 • 36
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2016 PETIT VERDOT, PRIVATE RESERVE <i>fruity notes of fresh jam and ripe blueberry alongside hints of bramble</i>	16 • 50 • 40
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 2015 PAULO MERLOT <i>savory with notes of black tea, dark fruit, and brown sugar</i>	20 • 75 • 60
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 2015 PAULO SANGRANTINO <i>bold aromas of dark cherry and chocolate layered with warm spice</i>	22 • 80 • 60
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