

EXPERIENCE VINEYARD CUISINE™

Vineyard Cuisine™ was established by Messina Hof Winery as an expression of wine's fusion with fresh, locally sourced herbs and vegetables. Messina Hof wines are used in every recipe, and each recipe is created to expertly complement a style of wine providing the perfect food and wine experience.

(V) Vegetarian (GF) Gluten Free

APPETIZERS

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| MARINATED OLIVES (V) GF | \$10 |
| House marinated garlic, herb, orange zest, and Trebbiano olives. | |
| 🍷 Chenin Blanc, Lepard Vineyards | |
| WHIPPED FETA DIP (V) | \$18 |
| Garlicy whipped Trebbiano feta topped with roasted butternut squash, thyme, and Gewürztraminer honey drizzle. Served with toasted ciabatta. | |
| 🍷 Off Dry Muscat Canelli, Artist Series | |
| POLENTA TOTS (V) | \$16 |
| Creamy Parmesan polenta fried crispy and served with spicy Gewürztraminer chipotle aioli. | |
| 🍷 Off Dry Gewürztraminer, Artist Series | |
| CRISPY FRIED BRIE (V) | \$16 |
| Crispy fried brie stuffed with Petit Verdot onion jam drizzled with Gewürztraminer herb honey. Served with toasted ciabatta. | |
| 🍷 Sauvignon Blanc, Artist Series | |
| PESTO BURRATA (V) | \$16 |
| Torn burrata, Vitality pesto, and melting garlic tomatoes. Served with toasted ciabatta. | |
| 🍷 Heritage Reserve, Bonarrigo Family Wines | |
| GARLIC CHILI SHRIMP GF | \$20 |
| Colossal shrimp sautéed in spicy garlic chili crunch butter and Sparkling Brut. | |
| 🍷 Off Dry Riesling, Artist Series | |
| FOCACCI BREAD & SPICE (V) | \$10 Small / \$18 Large |
| Fresh herb focaccia with house made spice blend and garlic olive oil. | |
| 🍷 Sparkling Brut | |
| SICILIAN ARTICHOOKES (V) | \$14 |
| Crispy fried artichoke hearts tossed in Parmesan with lemon garlic Bonarrigo Family Wines Heritage Select aioli. | |
| 🍷 Heritage Select, Bonarrigo Family Wines | |

SALADS

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| LEGEND SALAD (Serves 2) | \$22 |
| This Messina Hof staple is an homage to classic Caesar salad, with Romaine lettuce, anchovy, balsamic vinegar, house made croutons, Parmesan, and garlic olive oil. | |
| 🍷 Sémillon, Private Reserve | |
| FARRO SPINACH SALAD (V) | \$10 Half / \$18 Full |
| Spinach, shaved roasted Brussels sprouts, farro, house-smoked blue cheese, Papa Paulo Port honey mustard vinaigrette, pecans, and shaved red onion. | |
| 🍷 Syrah, Private Reserve | |
| GREEN GODDESS SPINACH SALAD (V) GF | \$10 Half / \$18 Full |
| Fresh spinach tossed with toasted tri-color quinoa, avocado, Sangiovese pickled red onion and radish, cucumber, and green onion with Trebbiano dill Green Goddess dressing. | |
| 🍷 Trebbiano, Private Reserve | |
| ROASTED BEET SALAD (V) | \$18 |
| Roasted beets, apples, goat cheese, and dried cranberries tossed with mixed greens in an Emblaze balsamic vinaigrette. | |
| 🍷 Sparkling Rosé | |

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| All served with seasoned french fries. Substitute truffle fries for \$6. | |
| FRENCH DIP | \$24 |
| GSM braised beef, white cheddar, horseradish aioli, and caramelized onions on a buttered baguette. Served with a rustic onion au jus dipping sauce. | |
| 🍷 Tempranillo, Private Reserve | |
| BLUE CHEESE BURGER | \$24 |
| Toasted bun with Sémillon garlic aioli, ground ribeye burger topped with melted Gorgonzola, crispy bacon, and Petit Verdot onion jam. Served with French fries. | |
| 🍷 Petite Sirah, Private Reserve | |
| PESTO CHICKEN CAPRESE SANDWICH | \$21 |
| Warm grilled chicken breast, creamy burrata, arugula, Vitality pesto, sundried tomato aioli, and Emblaze balsamic reduction. Served on toasted ciabatta. | |
| 🍷 Abounding | |

BRUNCH

Available Saturday & Sunday from 11am-3pm

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| AVOCADO "TOAST" | \$16 |
| Crispy hashbrown topped with smashed avocado, scrambled egg, crumbled bacon, and goat cheese topped with everything bagel seasoning. Served with mixed greens tossed in Gewürztraminer herb vinaigrette. | |
| 🍷 Viognier, Private Reserve | |
| MUSHROOM SPINACH CREPES (V) | \$16 |
| Crepes stuffed with melty brie, spinach, and garlic herb mushrooms. Served with mixed greens tossed in Gewürztraminer herb vinaigrette. | |
| 🍷 Cabernet Franc, Private Reserve | |
| STUFFED FRENCH TOAST (V) | \$14 |
| Thick cut brioche toast stuffed with sweetened Sparkling Almond cream cheese filling and topped with candied nuts and powdered sugar. Served with Angel Riesling syrup. | |
| 🍷 Sparkling Almond | |

ENTRÉES

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| PAULO MERLOT RIBEYE BOLOGNESE | \$22 |
| Rigatoni tossed in a ground ribeye, Italian sausage, and Paulo Merlot marinara sauce topped with Parmesan cheese. | |
| 🍷 Paulo Sagrantino | |
| PAPPARDELLE WITH LEMON RICOTTA SAUCE (V) | \$22 |
| Pappardelle pasta tossed in a creamy Vitality ricotta sauce with fresh lemon and green onion. | |
| 🍷 Vitality | |
| CAVATAPPI & CHEESE | \$32 |
| Choice of crab, shrimp, or Chicken and cavatappi pasta tossed in a Vitality cream sauce with fontina, havarti, and white cheddar topped with buttered panko breadcrumbs, and green onion. | |
| 🍷 Sangiovese, Artist Series | |
| GORGONZOLA CHICKEN | \$26 |
| Crispy, breaded chicken breast stuffed with spinach, Gorgonzola, and Vitality Gorgonzola cream sauce. Served with roasted garlic mashed potatoes. | |
| 🍷 Emblaze | |
| BLACKBERRY-THYME DUCK GF | \$44 |
| Petit Verdot blackberry-thyme glazed duck served with crispy Brussels sprouts and mashed potatoes. | |
| 🍷 Sparkling Sagrantino, Bonarrigo Family Wines | |
| RUSTIC STEAK & POTATOES GF | \$42 |
| Hand-cut 12oz ribeye steak topped with Sémillon truffle butter. Served with chopped potatoes tossed in herb butter and crispy Brussels sprouts. | |
| 🍷 Paulo Blend | |
| CEDAR PLANK SALMON | \$28 |
| Riesling apricot-dijon glazed cedar plank salmon with wilted spinach and farro. | |
| 🍷 Dry Grenache Rosé, Artist Series | |

SIDES & ADDONS

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| Grilled Chicken | \$6 | Avocado | \$3 |
| Shrimp | \$14 | Burrata | \$6 |
| Crab | \$13 | Truffle Fries | \$12 |
| Salmon | \$12 | Mashed Potatoes | \$6 |

Glass Price Bottle Price VIP Club Price

W H I T E S

DRY

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| SPARKLING BRUT | \$10 · \$35 · \$28 |
| refreshing notes of apple, honeycomb, and brioche | |
| HERITAGE SELECT, BONARRIGO FAMILY WINES | \$10 · \$30 · \$24 |
| dynamic blend with aromas of citrus and white flowers | |
| TREBBIANO, PRIVATE RESERVE | \$9 · \$25 · \$20 |
| refreshing with hints of slate and lemon peel | |
| SAUVIGNON BLANC, ARTIST SERIES | \$9 · \$25 · \$20 |
| striking aromas of lemongrass with bright acidity | |
| UNOAKED CHARDONNAY, DRY CUVÉE | \$7 · \$18 · \$14 |
| hints of fresh tropical fruits with a splash of lemon | |
| SÉMILLON, PRIVATE RESERVE | \$9 · \$25 · \$20 |
| crisp aromas of chamomile, melon, and pineapple | |
| CHENIN BLANC, LEOPARD VINEYARDS | \$9 · \$25 · \$20 |
| bold notes of lemongrass, pear, and honeysuckle | |
| VIognier, PRIVATE RESERVE | \$9 · \$25 · \$20 |
| lush flavors of melon, pineapple, and citrus | |
| VITALITY | \$9 · \$25 · \$20 |
| light and refreshing with ripples of honeysuckle and limestone | |
| CHARDONNAY, PRIVATE RESERVE | \$10 · \$30 · \$24 |
| full-bodied with rich notes of oak and butter | |
| GOOD BULL BLEND, AGGIE NETWORK | \$10 · \$30 · \$24 |
| bright notes of tropical fruit and white flowers | |

OFF DRY

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| RIESLING, ARTIST SERIES | \$9 · \$25 · \$20 |
| green apple and lime zest with aromas of spiced pears | |
| GEWÜRZTRAMINER, ARTIST SERIES | \$9 · \$25 · \$20 |
| a delicate dryness with flavors of lychee, ginger, and mango | |

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| MUSCAT CANELLI, ARTIST SERIES | \$9 · \$25 · \$20 |
| refreshing with notes of jasmine, melon, and orange blossom | |

SEMI-SWEET

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| PEACH MOSCATO, ARTIST SERIES | \$9 · \$25 · \$20 |
| flavors of peaches with aromas of honeysuckle and jasmine | |
| SPARKLING ALMOND | \$10 · \$35 · \$28 |

fun style with notes of toasted almond and vanilla cream

DESSERT

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| ANGEL, LATE HARVEST RIESLING | \$9 · \$25 · \$20 |
| sweet with flavors of crisp green apple, pear, and honey | |
| MUSCAT CANELLI, AGGIE NETWORK | \$10 · \$30 · \$24 |
| bright flavors of citrus zest and honey | |

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| ORANGE MUSCAT MISTELLA, ARTIST SERIES | \$9 · \$25 · \$20 |
| sweet aromas of candied oranges and nectar | |

R O S É S

DRY

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| SPARKLING SAGRANTINO, BONARRIGO FAMILY WINES | \$12 · \$40 · \$32 |
| notes of red plum and black tea with a crisp, clean finish | |
| SPARKLING ROSÉ | \$10 · \$35 · \$28 |

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| bright notes of ripe strawberry, grapefruit, and roses | \$10 · \$35 · \$28 |
| SOPHIA MARIE ROSÉ | \$9 · \$25 · \$20 |

SEMI-SWEET

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| MAMA ROSA ROSÉ, TRIBUTE SERIES | \$6 · \$15 · \$12 |
| subtle floral aromas with ripe cherry and tangerine flavors | |

DESSERT

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| BLUSHING ANGEL ROSÉ | \$9 · \$25 · \$20 |
| vibrant with bursting notes of strawberry and rose | |

R E D S

DRY

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| GSM (GRENACHE, SYRAH, MOURVÈDRE) | \$10 · \$30 · \$24 |
| medium-bodied with flavors of blackberry, plum, and spice | |
| SANGIOVESE, ARTIST SERIES | \$10 · \$30 · \$24 |
| balanced flavors of earth and tart cherry | |
| PINOT NOIR, PRIVATE RESERVE | \$10 · \$35 · \$28 |
| flavors of strawberry fruit essences and hints of mushroom | |
| ABOUNDING | \$10 · \$35 · \$28 |
| earthy with layers of black tea and leather | |
| SYRAH, PRIVATE RESERVE | \$10 · \$35 · \$28 |
| dark fruit flavors with hints of black olive | |
| PRIMITIVO, ARTIST SERIES | \$10 · \$35 · \$28 |
| full-bodied with notes of cedar and espresso | |
| MALBEC, PRIVATE RESERVE | \$10 · \$35 · \$28 |
| hints of violets, currant, and spice | |
| PETITE SIRAH, PRIVATE RESERVE | \$10 · \$35 · \$28 |
| notes of black cherry and plum with hints of spice | |
| TEMPRANILLO, PRIVATE RESERVE | \$10 · \$35 · \$28 |
| aromas of smoke with savory notes of dark fruit and herbs | |
| MERLOT, PRIVATE RESERVE | \$10 · \$35 · \$28 |
| cherry and blackberry flavors with hints of violet | |
| CABERNET FRANC, PRIVATE RESERVE | \$10 · \$35 · \$28 |
| bold aromas of herbs, dark fruit, and leather | |
| CABERNET SAUVIGNON, PRIVATE RESERVE | \$10 · \$35 · \$28 |
| spicy undertones of pepper, blackberry, and vanilla | |
| CABERNET SAUVIGNON, AGGIE NETWORK | \$10 · \$35 · \$28 |
| bold tannins with lush dark berry jam flavors | |
| TEMPRANILLO, AGGIE NETWORK | \$10 · \$35 · \$28 |
| bold cherry and plum flavors with earthy undertones | |
| GIG 'EM RED, AGGIE NETWORK | \$10 · \$35 · \$28 |
| soft aromas of baking spice and sugar plum | |

PREMIUM DRY

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

SEMI-SWEET

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| EMBLAZE | \$9 · \$25 · \$20 |
| sweet notes of rose petals and magnolia | |
| DESSERT | |
| Ports served as 3oz pours | |
| PAPA PAULO PORT, PRIVATE RESERVE | \$8 · \$50 · \$40 |
| complex, rich flavors of dark chocolate and nutmeg | |
| TAWNY PORT | \$9 · \$60 · \$48 |
| nutty caramel flavors that blend with chocolate undertones | |
| PAULO PORT | --- · \$75 · \$60 |
| sweet and decadent with notes of dark chocolate and vanilla | |