

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.

🍷 Vegetarian 🍷 Gluten Free

APPETIZERS		
MARINATED OLIVES	🍷 🍷	\$10
House marinated garlic, herb, orange zest, and Trebbiano olives.		
🍷 Chenin Blanc, Lepard Vineyards		
WHIPPED FETA DIP	🍷	\$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	🍷	\$16
Creamy Parmesan polenta fried crispy and served with spicy Gewürztraminer chipotle aioli.		
🍷 Off Dry Gewürztraminer, Artist Series		
CRISPY FRIED BRIE	🍷	\$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	🍷	\$16
Torn burrata, Vitality pesto, and melting garlic tomatoes. Served with toasted ciabatta.		
🍷 Heritage Reserve, Bonarrigo Family Wines		
GARLIC CHILI SHRIMP	🍷	\$20
Colossal shrimp sautéed in spicy garlic chili crunch butter and Sparkling Brut.		
🍷 Off Dry Riesling, Artist Series		
FOCACCIA BREAD & SPICE	🍷	\$10 Small / \$18 Large
Fresh herb focaccia with house made spice blend and garlic olive oil.		
🍷 Sparkling Brut		
SICILIAN ARTICHOKE	🍷	\$14
Crispy fried artichoke hearts tossed in Parmesan with lemon garlic Bonarrigo Family Wines Heritage Select aioli.		
🍷 Heritage Select, Bonarrigo Family Wines		

SALADS		
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	🍷	\$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	🍷 🍷	\$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	🍷	\$18
Roasted beets, apples, goat cheese, and dried cranberries tossed with mixed greens in an Emblaze balsamic vinaigrette.		
🍷 Sparkling Rosé		

HANDHELDS		
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		
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	🍷	\$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	🍷	\$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		
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	🍷	\$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	🍷	\$44
Petit Verdot blackberry-thyme glazed duck served with crispy Brussels sprouts and mashed potatoes.		
🍷 Sparkling Sagrantino, Bonarrigo Family Wines		
RUSTIC STEAK & POTATOES	🍷	\$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 & ADD ONS			
Grilled Chicken	\$6	Avocado	\$3
Shrimp	\$14	Burrata	\$6
Crab	\$13	Truffle Fries	\$12
Salmon	\$12	Mashed Potatoes	\$6

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Glass Price

Bottle Price

Club Price

WHITES

DRY	
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, LEPARD 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	
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	
MUSCAT CANELLI, ARTIST SERIES	\$9 • \$25 • \$20
refreshing with notes of jasmine, melon, and orange blossom	

SEMI-SWEET	
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	
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	
ORANGE MUSCAT MISTELLA, ARTIST SERIES	\$9 • \$25 • \$20
sweet aromas of candied oranges and nectar	

ROSÉS

DRY	
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
bright notes of ripe strawberry, grapefruit, and roses	
SOPHIA MARIE ROSÉ	\$9 • \$25 • \$20
delicate flavors of pomegranate and cranberry	

SEMI-SWEET	
MAMA ROSA ROSÉ, TRIBUTE SERIES	\$6 • \$15 • \$12
subtle floral aromas with ripe cherry and tangerine flavors	

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

REDS

DRY	
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	
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	
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	