

SHAREABLES

BAKED GOAT CHEESE

Fresh goat cheese with Tempranillo bacon jam, Angel Riesling candied jalapeños, garlic confit, and olive oil. Served with in-house wood-fired flatbread. | 17

Recommended with Off Dry Gewürztraminer, Artist Series

GULF FRITTO MISTO

Fried Gulf shrimp and calamari with Sémillon Bianco, Merlot tomato sauce, and Gewürztraminer pickled vegetables. | 19

Recommended with Heritage Select, Bonarrigo Family Wines

MAMA ROSA MEATBALLS

Italian sausage, beef, and fennel meatballs with Mama Rosa Rosé, garlic, and Merlot marinara. Sprinkled with Parmesan & herbs. | 16

Recommended with Primitivo, Artist Series

HOF CHEESE BOARD

Includes three cheeses served with fruit, nuts, and crackers. Served with one Messina Hof jelly and Spicy German Mustard with Riesling. | 28

Recommended with Off Dry Riesling, Artist Series

MESSINA CHARCUTERIE BOARD

Mix of two meats and cheeses served with fruit, chocolate covered pretzels, nuts, pickled vegetable, and crackers. Served with Messina Hof jelly and Spicy German Mustard with Riesling. | 38

Recommended with Sparkling Rosé

FOUR CHEESE STUFFED MUSHROOMS

Mushroom caps stuffed with cheese, garden herbs, garlic, toasted breadcrumbs, and Sémillon Bianco sauce. | 15

Recommended with Cabernet Franc, Private Reserve

BRUSCHETTA TRIO

Three slices of grilled bread each with its own topping: Classic tomato with Emblaze-balsamic, Vitality-pesto with honey roasted red peppers, and Abounding-roasted grapes with mascarpone, thyme, and honey. | 14

Recommended with Vitality

SEASONAL HUMMUS

Seasonal hummus infused with Sauvignon Blanc and topped with grated lemon. Served with in-house wood-fired flatbread. | 15

Recommended with Trebbiano, Private Reserve

SPINACH DIP

Creamy spinach dip with Vitality sauce served with in-house wood-fired flatbread. | 15

Recommended with Sophia Marie Rosé

MOZZARELLA FRITTA

Sliced mozzarella cheese coated in breadcrumbs and deep fried to perfection. Served with Merlot marinara and Bianco sauce. | 13

Recommended with Sangiovese, Artist Series

SALADS

MESSINA HOF GRILLED CAESAR WEDGE

Grilled heart of romaine, Trebbiano Caesar dressing, chili flakes, toasted Parmesan crisps, and garlic croutons.

HALF | 9 · FULL | 15

Recommended with Chenin Blanc, Leopard Vineyard

WARM BACON SPINACH SALAD

Fresh spinach, crispy bacon, cherry tomatoes, shaved red onions, blue cheese, and warm Vitality-bacon vinaigrette. | 15

Recommended with Emblaze

BURRATA SALAD

Peppery arugula and roasted tomatoes dressed in Vitality-lemon vinaigrette topped with cream burrata, delicate sea salt flakes, and pickled onions. | 16

Recommended with Sophia Marie Rosé

CANDIED BEET SALAD

Spring mix, candied beets, toasted walnuts, apples, a fried herb goat cheese medallion, and Vitality-lemon vinaigrette. | 17

Recommended with Off Dry Muscat Canelli, Artist Series

ADD TO ANY SALAD
Pan Seared Chicken Breast \$5 · Gulf Shrimp \$7 · Steak \$12

PIZZA

BAKED IN A MUGNAINI WOOD FIRE OVEN

MARGHERITA PIZZA

Traditional Neopolitan-style with fresh mozzarella, torn basil, and Merlot San Marzano tomato sauce. | 15

Recommended with Sangiovese, Artist Series

PEPPERONI PIZZA

Traditional pizza with pepperoni, cheese, and Merlot marinara. | 16

Recommended with GSM

FIG & PROSCIUTTO

Fresh figs, prosciutto, garlic confit, Gorgonzola dolce, fontina, Emblaze-balsamic reduction, and arugula. | 18

Recommended with Off Dry Gewürztraminer, Artist Series

BACON & BRUSSELS SPROUTS

Shaved Brussels sprouts, Tempranillo bacon jam, goat cheese, garlic oil, and Emblaze-balsamic reduction. | 17

Recommended with Tempranillo, Private Reserve

THE DOUGLAS

Spicy salami, pepperoni, spicy Italian sausage, torn basil, and Merlot San Marzano tomato sauce. | 18

Ask for it 'Shepard Style' to add meatballs, oregano, Parmesan, and crushed red pepper.

Recommended with Abounding

MUSHROOM & PROSCIUTTO

Prosciutto, roasted wild mushrooms, goat cheese, black pepper, and Trebbiano-ricotta base. | 19

Recommended with Sophia Marie Rosé

PIZZA SPECIAL

Ask your server about the pizza special. | MKT

ENTRÉES

LAND & SEA BURGER*

Brisket blend beef patty, bacon, fried shrimp, Vitality-tarragon aioli, Gruyere cheese, romaine, tomato, and red onion on a Brioche bun. Served with fries. | 24

Recommended with Merlot, Private Reserve

BAVARIAN BURGER

Two 4oz beef patties with Gruyere cheese, Vitality aioli, lettuce, tomato, pickles, onion, and in-house mustard. Served with fries. | 17

Recommended with Cabernet Sauvignon, Private Reserve

CHIPOTLE CHICKEN SANDWICH

Grilled chicken breast, bacon, Gruyere cheese, Gewürztraminer chipotle aioli on a toasted sourdough bread. Served with fries. | 17

Recommended with Paulo Blend

PASTRAMI SANDWICH

Beef pastrami with Gewürztraminer chipotle aioli and in-house pickled veggies on garlic butter sourdough bread. Served with fries. | 15

Recommended with Heritage Reserve, Bonarrigo Family Wines

ADD HOUSE OR CAESAR SALAD TO ANY ENTRÉE FOR \$5

CHICKEN PARMESAN

Fried chicken breast topped with provolone cheese and Merlot marinara. Served with Fettuccine pasta. | 15

Recommended with Sagrantino Reserva

PESTO PASTA

Six blackened shrimp served atop angel hair pasta mixed with Trebbiano pesto sauce. | 15

Recommended with Viognier, Private Reserve

GRILLED CHEESE WITH BACON

Havarti cheese, bacon, and tomato grilled together with Vitality aioli on sourdough bread. Served with fries. | 15

Recommended with GSM

PASTA SPECIAL

Ask your server about the pasta special. | MKT

Wine Menu

 Glass Price
  Club Price
 Bottle Price
  Featured Wines

WHITE WINES

Dry White Wines



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 striking aromas of lemongrass with bright acidity	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
VIIGNIER, 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 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 White Wines



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 White Wines

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 hints of tropical fruit and candied citrus	10 · 30 · 24
SPARKLING ALMOND fun style with notes of toasted almond and vanilla cream	12 · 40 · 32

Dessert White Wines

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

ROSÉ WINES

Dry Rosé Wines



SPARKLING SAGRANTINO, BONARRIGO FAMILY WINES notes of red plum and black tea with a crisp, clean finish	12 · 40 · 32
SPARKLING ROSÉ bright notes of ripe strawberry, grapefruit, and roses	10 · 35 · 28
GRENACHE DRY ROSÉ, ARTIST SERIES aromas of fresh roses, strawberry, and cranberry	9 · 25 · 20
SOPHIA MARIE ROSÉ delicate flavors of pomegranate and cranberry	9 · 25 · 20

Semi-Sweet Rosé Wines



MAMA ROSA ROSÉ, TRIBUTE SERIES subtle floral aromas with ripe cherry and tangerine flavors	6 · 15 · 12
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Dessert Rosé Wines

BLUSHING ANGEL ROSÉ vibrant with bursting notes of strawberry and rose	9 · 25 · 20
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RED WINES

Dry Red Wines



GSM (Grenache, Syrah, Mourvèdre) medium-bodied with flavors of blackberry, plum, and spice	10 · 30 · 24
SANGIOVESE, ARTIST SERIES balanced flavors of earth and tart cherry	10 · 30 · 24
PINOT NOIR, PRIVATE RESERVE flavors of strawberry fruit essences and hints of mushroom	10 · 35 · 28
ABOUNDING earthy with layers of black tea and leather	10 · 35 · 28
OLD TEXAS ROUNDUP smoky aromas with soft notes of vanilla and blackberry	10 · 35 · 28
MOURVÈDRE, ARTIST SERIES bold with black fruit flavors alongside hints of olive	10 · 35 · 28
SYRAH, PRIVATE RESERVE dark fruit flavors with hints of black olive	10 · 35 · 28
PRIMITIVO, ARTIST SERIES full-bodied with notes of cedar and espresso	10 · 35 · 28
MALBEC, PRIVATE RESERVE hints of violets, currant, and spice	10 · 35 · 28
PETIT VERDOT, PRIVATE RESERVE heavier red with undertones of blackberries and fig jam	10 · 35 · 28
PETITE SIRAH, PRIVATE RESERVE notes of black cherry and plum with hints of spice	10 · 35 · 28
TEMPRANILLO, PRIVATE RESERVE aromas of smoke with savory notes of dark fruit and herbs	10 · 35 · 28
MERLOT, PRIVATE RESERVE cherry and blackberry flavors with hints of violet	10 · 35 · 28
CABERNET FRANC, PRIVATE RESERVE bold aromas of herbs, dark fruit, and leather	10 · 35 · 28

Premium Dry Red Wines



PAULO BLEND full-bodied with notes of dried cedar, rose, and dark fruit	16 · 60 · 48
PAULO PRIMITIVO distinctive edgy flavors of floral, dried herbs, and blackberry	16 · 60 · 48
PAULO MERLOT aromas of spiced mocha and anise with notes of cherry	16 · 60 · 48
PAULO CABERNET FRANC medium-bodied with flavors of strawberries and black currants	16 · 60 · 48

PAULO CABERNET SAUVIGNON full-bodied with notes of dried fig and cranberry	16 · 60 · 48
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PAULO TEMPRANILLO nuances of dark cherry, vanilla, and dried cloves	16 · 60 · 48
PAULO SAGRANTINO bold tannins with notes of dark fruits and oak	16 · 60 · 48
SAGRANTINO RESERVA hints of cinnamon and bold, earthy tannins	12 · 40 · 32
HERITAGE RESERVE, BONARRIGO FAMILY WINES blend of Italian varietals with rustic notes of herbs and spice	12 · 40 · 32
ESTATE SAGRANTINO bold tannins with light notes of bell pepper and red fruit	16 · 65 · 52

Semi-Sweet Red Wines

EMBLAZE sweet notes of rose petals and magnolia	9 · 25 · 20
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Dessert Wines

Glass served as 3oz pour	
PAPA PAULO PORT, PRIVATE RESERVE complex, rich flavors of dark chocolate and nutmeg	8 · 50 · 40
TAWNY PORT nutty caramel flavors that blend with chocolate undertones	9 · 60 · 48
PAULO PORT sweet and decadent with notes of dark chocolate and vanilla	12 · 75 · 60
SOLERA SHERRY complex with notes of caramel, hazelnut, and baking spices	12 · 75 · 60
ADMIRAL'S RESERVE rich notes of black cherry, cloves, and caramel	8 · 50 · 40
MIDNIGHT YELL, AGGIE NETWORK aromas of chocolate and flavors of ripe cherry	8 · 50 · 40