

Wine Menu

COOL OFF WITH A WINE SLUSHY!
\$10/ea
Ask your server for available flavors

 Glass Price  Bottle Price  Club Price

Featured Wines
 Paulo Collection
 Museum Collection

Cocktails

ALL COCKTAILS \$12/GLASS

Midsummer

Frozen Bing cherries and fresh peach muddled with Merlot and a splash of blood orange Italian soda. Garnished with an orange wheel.

Lavender Lemonade Fizz

Crisp lemonade with Off Dry Muscat Canelli, lavender syrup, and sparkling lemon water. Non-alcoholic version available.

Messina-Rita

Our wine-inspired margarita with Trebbiano, fresh lime, Orange Muscat Mistella, and a classic salted rim.

Old Fashioned

Orange Muscat Mistella with cherry syrup and bitters for a smooth, citrus-forward classic, finished with an orange peel and cherry.

Wine on Tap

ASK YOUR SERVER ABOUT AVAILABLE WINE ON TAP

Sparkling Wines

DRY

Sparkling Brut

refreshing notes of apple, honeycomb, and brioche

Sparkling Sagrantino, Bonarrigo Family Wines

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

Sparkling Rosé

delicate flavors of pomegranate and cranberry

SEMI-SWEET

Sparkling Almond

fun style with notes of toasted almond and vanilla cream

Rosé Wines

DRY

Sophia Marie Rosé

bright notes of ripe strawberry, grapefruit, and roses

Grenache Dry Rosé, Artist Series

aromas of fresh roses, strawberry, and cranberry

SEMI-SWEET

Mama Rosa Rosé, Tribute Series

subtle floral aromas with ripe cherry and tangerine flavors

DESSERT

Blushing Angel Rosé

vibrant with bursting notes of strawberry and rose

White Wines

DRY

Heritage Select, Bonarrigo Family Wines

dynamic blend with aromas of citrus and white flowers

Trebbiano, Private Reserve

refreshing with hints of slate and lemon peel

Sauvignon Blanc, Artist Series

crisp and invigorating with lively citrus and tropical fruit flavors

Sémillon, Private Reserve

crisp aromas of chamomile, melon, and pineapple

Chenin Blanc, Leopard Vineyard

bold notes of lemongrass, pear, and honeysuckle

Viognier, Private Reserve

lush flavors of melon, pineapple, and citrus

Vitality

light and refreshing with ripples of honeysuckle and limestone

Operation Iceberg, Museum Collection

enticing bursts of grapefruit and pineapple

Chardonnay, Private Reserve

full-bodied with rich notes of oak and butter

Good Bull Blend, Aggie Network

bright notes of tropical fruit and white flowers

OFF DRY

Riesling, Artist Series

green apple and lime zest with aromas of spiced pears

Gewürztraminer, Artist Series

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

Muscat Canelli, Artist Series

refreshing with notes of jasmine, melon, and orange blossom

SEMI-SWEET

Peach Moscato, Artist Series

flavors of peaches with aromas of honeysuckle and jasmine

Code Girls, Museum Collection

hints of tropical fruit and candied citrus

DESSERT

Angel Riesling, Late Harvest

sweet with flavors of crisp green apple, pear, and honey

Muscat Canelli, Aggie Network

bright flavors of citrus zest and honey

Orange Muscat Mistella, Artist Series*

sweet aromas of candied oranges and nectar

*served as 3oz pour

WINE MENU CONTINUED»

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

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, Artist Series <i>dark fruit flavors with hints of black olive and cracked pepper</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
Tempranillo, Private Reserve <i>aromas of smoke with savory notes of dark fruit and herbs</i>	10 • 35 • 28
Merlot, Private Reserve <i>cherry and blackberry flavors with hints of violet</i>	10 • 35 • 28
Cabernet Franc, Private Reserve <i>bold aromas of herbs, dark fruit, and leather</i>	10 • 35 • 28
Cabernet Sauvignon, Private Reserve <i>spicy undertones of pepper, blackberry, and vanilla</i>	10 • 35 • 28
Command Post Cabernet Sauvignon, Museum Collection <i>showcases suede tannins, plum, and cocoa powder</i>	10 • 35 • 28
Cabernet Sauvignon, Aggie Network <i>bold tannins with lush dark berry jam flavors</i>	10 • 35 • 28
Tempranillo, Aggie Network <i>bold cherry and plum flavors with earthy undertones</i>	10 • 35 • 28
Gig 'Em Red, Aggie Network <i>earthy with rich notes of dark berries, oak, and subtle pepper</i>	10 • 35 • 28

PREMIUM DRY

● Paulo Blend <i>full-bodied with notes of dried cedar, rose, and dark fruit</i>	16 • 60 • 48
● Paulo Primitivo <i>distinctive edgy flavors of floral, dried herbs, and blackberry</i>	16 • 60 • 48
● Paulo Merlot <i>aromas of spiced mocha and anise with notes of cherry</i>	16 • 60 • 48
● Paulo Cabernet Franc <i>medium-bodied with flavors of strawberries and black currants</i>	16 • 60 • 48
● Paulo Cabernet Sauvignon <i>full-bodied with notes of dried fig and cranberry</i>	16 • 60 • 48
● Paulo Tempranillo <i>nuances of dark cherry, vanilla, and dried cloves</i>	16 • 60 • 48
● Paulo Sagrantino <i>bold tannins with notes of dark fruits and oak</i>	16 • 60 • 48
Sagrantino Reserva <i>hints of cinnamon and bold, earthy tannins</i>	12 • 40 • 32
Heritage Reserve, Bonarrigo Family Wines <i>blend of Italian varietals with rustic notes of herbs and spice</i>	12 • 40 • 32
Estate Sagrantino <i>bold tannins with light notes of bell pepper and red fruit</i>	16 • 65 • 52

Red Wines

SEMI-SWEET



Emblaze <i>sweet notes of rose petals and magnolia</i>	9 • 25 • 20
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DESSERT

Glass served as 3oz pour	
Port, Barrel Reserve <i>velvety smooth notes of chocolate and black cherry</i>	6 • 30 • 24

PREMIUM DESSERT

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
● Paulo Port <i>sweet and decadent with notes of dark chocolate and vanilla</i>	12 • 75 • 60
■ Admiral's Reserve, Museum Collection <i>rich notes of black cherry, cloves, and caramel</i>	8 • 50 • 40
Midnight Yell, Aggie Network <i>aromas of chocolate and flavors of ripe cherry</i>	8 • 50 • 40

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.

DRY RED



● 2017 Mourvèdre, Artist Series <i>aromas of toffee with flavors of chocolate-covered raisins and cherry</i>	16 • 50 • 40
● 2017 Petite Sirah, Private Reserve <i>hints of baking spice and vanilla with Luxardo cherry</i>	14 • 45 • 36
● 2016 Caberent Sauvignon, Private Reserve <i>earthy aromas of truffle with notes of fig and brown sugar</i>	16 • 50 • 40
● 2018 Estate Sagrantino <i>notes of coffee with flavors of dark plum and hints of spice cake</i>	22 • 80 • 64
● 2015 Paulo Primitivo <i>savory aromas followed by flavors of red pepper and dried fruit</i>	22 • 80 • 64

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