

Wine Menu

- Featured Wines
- Paulo Collection
- 🏛️ Museum Collection
- 📍 Winery Exclusive

 Glass Price
  Bottle Price
  Club Price

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 additional wines.

Beau

semi-sweet red blend with notes of wildflowers and blackberries

  
5 • 14 • 11

Oaked & Smoked

dry red with sweet tobacco and dark fruit flavors

7 • 24 • 19

C3P-ORT

dessert style with notes of cinnamon, chocolate, and cherries

7 • 28 • 23

Sparkling Wines

DRY

Sparkling Brut

refreshing notes of apple, honeycomb, and brioche

  
10 • 35 • 28

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

SEMI-SWEET

Sparkling Almond

fun style with notes of toasted almond and vanilla cream

12 • 40 • 32

Rosé Wines

DRY

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

DESSERT

Blushing Angel Rosé

vibrant with bursting notes of strawberry and rose

9 • 25 • 20

White Wines

DRY

Heritage Select, Bonarrigo Family Wines

dynamic blend with aromas of citrus and white flowers

  
10 • 30 • 24

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, Leopard Vineyard

bold notes of lemongrass, pear, and honeysuckle

9 • 25 • 20

Viognier, Private Reserve

lush flavors of melon, pineapple, and citrus

9 • 25 • 20

📍 Wallis White

citrus flavors with beautiful aromas of chamomile and ginger

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

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

DESSERT

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

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) 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

Steam Engine Red 10 • 35 • 28
full-bodied blend with aromas of smoke and pepper

Old Texas Roundup, Museum Collection 10 • 35 • 28
smoky aromas with soft notes of vanilla and blackberry

Mourvèdre, Artist Series 10 • 35 • 28
bold with black fruit flavors alongside hints of olive

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

Petit Verdot, Private Reserve 10 • 35 • 28
heavier red with undertones of blackberries and fig jam

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

Command Post Cabernet Sauvignon, Museum Collection 10 • 35 • 28
showcases suede tannins, plum, and cocoa powder

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
earthy with rich notes of dark berries, oak, and subtle pepper

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 Franc 16 • 60 • 48
medium-bodied with flavors of strawberries and black currants

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 16 • 65 • 52
bold tannins with light notes of bell pepper and red fruit

Red Wines

SEMI-SWEET



Emblaze 9 • 25 • 20
sweet notes of rose petals and magnolia

DESSERT

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

PREMIUM DESSERT

Glass served as 3oz pour
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** 12 • 75 • 60
sweet and decadent with notes of dark chocolate and vanilla

• **Admiral's Reserve, Museum Collection** 8 • 50 • 40
rich notes of black cherry, cloves, and caramel

Midnight Yell, Aggie Network 8 • 50 • 40
aromas of chocolate and flavors of ripe cherry

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 16 • 50 • 40
aromas of toffee with flavors of chocolate-covered raisins and cherry

2017 Petite Sirah, Private Reserve 14 • 45 • 36
hints of baking spice and vanilla with Luxardo cherry

2016 Caberent Sauvignon, Private Reserve 16 • 50 • 40
earthy aromas of truffle with notes of fig and brown sugar

2018 Estate Sagrantino 22 • 80 • 64
notes of coffee with flavors of dark plum and hints of spice cake

• **2015 Paulo Primitivo** 22 • 80 • 64
savory aromas followed by flavors of red pepper and dried fruit

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