

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
Castelvetrano olives marinated with garlic, herbs, orange zest, and Trebbiano wine.		
🍷 Chenin Blanc, Lepard Vineyards		
Whipped Feta Dip 🍃		\$18
Garlicy whipped Trebbiano feta topped with scallion confit and chili crunch for a savory, spicy finish. Served with sourdough bread.		
🍷 Off Dry Muscat Canelli, Artist Series		
Warm Bread and Spice Oil 🍃	\$10 Small / \$18 Large	
Rotating bread selection with house made spice blend and garlic olive oil.		
🍷 Sparkling Brut		
Crispy Fried Brie 🍃		\$17
Crispy fried brie stuffed with Petit Verdot onion jam and drizzled with Gewürztraminer herb honey. Served with sourdough bread.		
🍷 Sauvignon Blanc, Artist Series		
Smashed Burrata 🍃		\$17
Smashed burrata with roasted garlic tomatoes, basil, and pine nuts finished with flaky salt and Emblaze balsamic. 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		
Mama Rosa Meatballs		\$15
Italian sausage and beef meatballs with Merlot marinara, melted mozzarella, and Parmesan. In honor of the late Bonarrigo matriarch – Rose Bonarrigo (Mama Rosa).		
🍷 Sangiovese, Artist Series		
Truffle Honey & Goat Cheese Brussels 🍃		\$15
Crispy Brussels sprouts with Gewürztraminer herb truffle honey, goat cheese, and pickled onion.		
🍷 GSM (Grenache, Syrah, Mourvèdre)		

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		
Green Goddess Spinach Salad 🍃 🌾		\$18
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 spinach in an Emblaze balsamic vinaigrette.		
🍷 Grenache Dry Red, Artist Series		

BRUNCH

Available Saturday & Sunday from 11am-3pm

Avocado Toast 🍃	\$16
Sourdough bread topped with smashed avocado, roasted tomatoes, Gewürztraminer chipotle aioli, and goat cheese.	
🍷 Viognier, Private Reserve	
Mushroom Spinach Crepes 🍃	\$16
Crepes stuffed with mozzarella, spinach, and Mourvèdre mushrooms.	
🍷 Cabernet Franc, Private Reserve	
Stuffed French Toast 🍃	\$14
Thick cut brioche toast stuffed with sweetened strawberries and cream filling and topped with slivered almonds and powdered sugar. Served with Angel Riesling syrup.	
🍷 Sparkling Almond	

HANDHELDS	
All served with seasoned french fries. Substitute truffle fries for \$6.	
Bacon Cheeseburger	\$24
Toasted bun with Vitality aioli, ground ribeye burger topped with melted pepper jack cheese, 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, Vitality pesto, roasted garlic tomatoes, and Emblaze balsamic reduction. Served on sourdough bread.	
🍷 Abounding	
Turkey Press	\$19
Pressed turkey sandwich layered with shaved turkey, pepper jack cheese, red onion, and chipotle aioli. Served on sourdough bread.	
🍷 Malbec, Private Reserve	

ENTRÉES	
Paulo Merlot Ribeye Bolognese	\$28
Rigatoni tossed in a ground ribeye, Italian sausage, and Paulo Merlot marinara sauce topped with Parmesan cheese and torn burrata.	
🍷 Paulo Sagrantino	
Pappardelle with Lemon Ricotta Sauce 🍃	\$24
Pappardelle pasta tossed in a creamy Vitality ricotta sauce with fresh lemon, spinach, and green onion.	
🍷 Vitality	
Gorgonzola Chicken	\$26
Crispy, breaded chicken breast stuffed with spinach & Gorgonzola and topped with Vitality Gorgonzola. Served with roasted garlic mashed potatoes.	
🍷 Emblaze	
Blackberry-Thyme Duck 🌾	\$44
Petit Verdot blackberry-thyme glazed duck served with crispy Brussels sprouts and mashed garlic potatoes.	
🍷 Sparkling Sagrantino, Bonarrigo Family Wines	
Rustic Steak & Potatoes 🌾	\$44
Hand-cut 12oz ribeye steak topped with Vitality butter. Served with potatoes tossed in herb butter and crispy Brussels sprouts.	
🍷 Paulo Blend	
Tuscan Salmon	\$30
Crispy blackened pan-seared salmon with Trebbiano lemon butter sauce and melting garlic tomatoes. Served on a bed of wilted spinach.	
🍷 Dry Grenache Rosé, Artist Series	

SIDES & ADD ONS	
Grilled Chicken	\$6
Shrimp	\$14
Salmon	\$12
Mashed Potatoes	\$6
Brussels Sprouts	\$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, Artist Series	\$9	\$25	\$20
citrus peel and soft white blossoms layered with bright acidity			
Sauvignon Blanc, Artist Series	\$9	\$25	\$20
striking aromas of lemongrass with bright acidity			
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			
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	\$12	\$40	\$32
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			
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
aromas of fresh roses, strawberry, and cranberry			
Grenache Rosé, Artist Series	\$9	\$25	\$20
aromas of fresh roses, strawberry, 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			
Grenache, Artist Series	\$10	\$35	\$28
notes of dried herbs and fire-roasted peppers with dark fruit flavors			
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 and cracked pepper			
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			
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 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			

THE
VINTAGE HOUSE
RESTAURANT
MESSINA HOF ESTATE WINERY & RESORT

DESSERT

Papa Paulo Pot de Crème **\$12**
Rich chocolate and cooked cream dessert made with Papa Paulo Port and topped with whipped cream and chocolate shavings.

🍷 **Papa Paulo Port, Private Reserve**

Petit Verdot Cheesecake **\$12**
Vanilla cheesecake with graham cracker crust and Petit Verdot berry compote.

🍷 **Angel Riesling, Late Harvest**

Port Fudge Sundae **\$15**
A scoop of decadent vanilla ice cream served in a glass that has been lathered with a port fudge sauce. Garnished with whipped cream, fresh strawberries, and drizzled with Barrel Reserve Port.

🍷 **Paulo Port**

Table-Side Flambé **\$26**
Enjoy the only table-side flambéed desserts in the Brazos Valley! Each flavor features one of our dessert wines and the flaming finale is sure to impress.

CHOOSE YOUR FLAMBÉ:

Bananas Foster 🍷 **Angel Riesling, Late Harvest**

Cherries Jubilee 🍷 **Papa Paulo Port, Private Reserve**

Strawberries Romanoff 🍷 **Tawny Port**

DRINKS

Messina Hof Mimosa **Glass \$10 - Carafe \$35**
Orange juice paired with our Sparkling Brut

Coffee **\$3**
Regular or decaf

Espresso **Single \$3 - Double \$5**
Traditional shot of espresso garnished with a lemon twist and three coffee beans

Cold Sodas **\$3**
Choose between Coke, Diet Coke, Dr. Pepper, or Sprite

Sparkling Water **\$4**
Bottled S.Pellegrino sparkling mineral water

Spring Water **\$4**
Bottled Acqua Panna natural spring water

Hot Tea **\$3**
Ask your server for available options

Iced Tea **\$3**
Sweetened or unsweetened

DESSERT WINES

 Glass Price

 Bottle Price

 Club Price

WHITES

-  \$9

 \$25

 \$20

Angel, Late Harvest Riesling

sweet with flavors of crisp green apple, pear, and honey
-  \$10

 \$30

 \$24

Muscat Canelli, Aggie Network

bright flavors of citrus zest and honey
-  \$9

 \$25

 \$20

Orange Muscat Mistella, Artist Series

sweet aromas of candied oranges and nectar

ROSÉ

-  \$9

 \$25

 \$20

Blushing Angel Rosé

vibrant with bursting notes of strawberry and rose

REDS

Glasses served as 3oz pours

-  \$8

 \$50

 \$40

Papa Paulo Port, Private Reserve

complex, rich flavors of dark chocolate and nutmeg
-  \$9

 \$60

 \$48

Tawny Port

nutty caramel flavors that blend with chocolate undertones
-  \$12

 \$75

 \$60

Solera Sherry

sweet and decadent with notes of dark chocolate and vanilla
-  ---

 \$75

 \$60

Paulo Port

sweet and decadent with notes of dark chocolate and vanilla

COCKTAILS

-  \$14

Espresso Portini

a luxurious take on the espresso martini featuring our rich, nutty Tawny Port