

Wine Menu

 Glass Price
  Bottle Price
  Club Price

☐ Featured Wines
☒ Paulo Collection
☒ Museum Collection

Cocktails

ALL COCKTAILS \$12/GLASS · VIP \$10/GLASS

Apple & Vine

GSM meets crisp apple cider and tart cranberry juice in a refreshing cocktail. Garnished with a fresh apple slice. Non-alcoholic version available.

Vanilla Sparkling Cocktail

Light and bubbly Sparkling Almond with vanilla and a splash of lemon, served with a sugared rim.

Wine on Tap

ASK YOUR SERVER ABOUT AVAILABLE WINE ON TAP

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 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, Artist Series

citrus peel and soft white blossoms layered with bright acidity

9 • 25 • 20

Sauvignon Blanc, Artist Series

crisp and invigorating with lively citrus and tropical fruit flavors

9 • 25 • 20

Chenin Blanc, Lepard Vineyard

bold notes of lemongrass, pear, and honeysuckle

9 • 25 • 20

Viognier, 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, 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, Artist Series*

sweet aromas of candied oranges and nectar

9 • 25 • 20

*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
Grenache, Artist Series <i>notes of dried herbs and fire-roasted peppers with dark fruit flavors</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, Private Reserve <i>dark fruit flavors with hints of black olive</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



2016 Pinot Noir, Private Reserve <i>soft aromas of dried red cherry and cinnamon with notes of plum</i>	16 • 50 • 40
2016 Tempranillo, Private Reserve <i>notes of tobacco leaf and roasted tomato with red fruit flavors</i>	16 • 50 • 40
● 2016 Paulo Zinfandel <i>savory character with notes of blueberry followed by hints of olive</i>	20 • 75 • 60
● 2017 Paulo Merlot <i>dried floral aromas with rich blackberry and hints of black tea</i>	20 • 70 • 56
2018 Sagrantino Reserva <i>notes of dark chocolate, spiced black plum, and dried cherry</i>	16 • 55 • 44

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