Messina Hof

HARVEST GREEN WINERY & KITCHEN
RICHMOND, TEXAS
JOIN THE FAMILY

EXPERIENCE VINEYARD CUISINE™

Welcome to Messina Hof Harvest Green Winery & Kitchen! Food and wine are meant to be enjoyed together. Guided by our Vineyard Cuisine™ philosophy, we incorporate our wines into every recipe, creating dishes that bring out the best in every pairing. Whether you're here for a meal, a tasting, or simply a glass of wine, we invite you to savor the experience.

(V) Vegetarian | White Wine | Rosé Wine | Red Wine

WINE TASTINGS

Each tasting includes five wines of your choice, plus a keepsake glass.



Standard Tasting	**$28**
Premium Tasting	**$35**
Library Tasting	**$40**

(◆ symbol wines are reserved for Premium Tasting)

SHAREABLES

Additional flatbread available for $4

Messina Charcuterie Board **$38**
Curated selection of three cheeses and two meats served alongside chocolate covered pretzels, fresh fruit, nuts, Vitality herb marinated artichokes, and Messina Hof gourmet jams and mustard.
Sparkling Rosé

Hof Cheese Board (V) **$28**
Selection of three cheeses with fresh fruit, nuts, crackers, and Messina Hof gourmet jams and mustards.
Off Dry Riesling, Artist Series

Baby Bon Board **$10**
Two cheeses, one meat, crackers, and a Messina Hof gourmet jam.
Sophia Marie Rosé

Mama Rosa Meatballs **$16**
Italian sausage and beef meatballs served in our Merlot marinara topped with mozzarella and Parmesan.
Primitivo, Artist Series

Spinach Dip (V) **$15**
Melty blend of spinach, Vitality herb marinated artichokes, and blended cheeses. Served with wood-fired flatbread.
Grenache Dry Rosé, Artist Series

Baked Goat Cheese **$18**
Creamy goat cheese topped with Tempranillo bacon jam, Angel Reisling candied jalapeños, and garlic confit. Served with wood-fired flatbread.
Mama Rosa Rosé, Tribute Series

Marinated Olives (V) **$10**
Castelvetrano olives marinated with garlic, herbs, orange zest, and Trebbiano wine.
Sparkling Brut

Four Cheese Stuffed Mushrooms (V) **$18**
Roasted mushroom caps filled with a blend of cheeses, garlic, and herbs topped with toasted breadcrumbs and served in our Sémillon bianco sauce.
Cabernet Franc, Private Reserve

Fritto Misto **$19**
Crispy calamari and shrimp with our signature Sémillon bianco sauce and Merlot marinara.
Heritage Select, Bonarrigo Family Wines

SALADS

SEE EXTRAS FOR ADDITIONAL OPTIONS

Wedge Salad ..... **Half $10 • Full $16**
Heart of romaine topped with Chenin Blanc Gorgonzola dressing, Gorgonzola crumbles, bacon, tomatoes, and red onion.
Emblaze

Burrata Salad (V) **$18**
Spring mix, wood-fired roasted garlic tomatoes, and Tempranillo pickled onions tossed in a lemon Vitality herb vinaigrette, topped with creamy burrata and flaky sea salt.
Sparkling Sagrantino, Bonarrigo Family Wines

Candied Beet Salad (V) ..... **Half $11 • Full $18**
Spring mix, candied beets, toasted walnuts, crips sliced apples, and goat cheese, tossed in a lemon Vitality herb vinaigrette.
Off Dry Muscat Canelli, Artist Series

MAINS

Substitute Truffle Parmesan Fries for $6

Classic Burger **$18**
Ground beef patty topped with Gewürztraminer garlic aioli, melted cheddar cheese, lettuce, and tomato. Served with fries.
Cabernet Sauvignon, Private Reserve

Chipotle Chicken Sandwich **$22**
Shredded wood-fire roasted chicken, bacon, melty cheddar, and Gewurztraminer chipotle aioli on buttered, toasted sourdough bread. Served with fries.
Tempranillo, Private Reserve

Chicken Parmesan **$24**
Crispy chicken topped with Merlot marinara, melted mozzarella, and Parmesan cheese. Served with buttered fettuccini pasta.
Heritage Reserve, Bonarrigo Family Wines

Roasted Chicken Gnocchi **$28**
Potato gnocchi tossed with wood-fire roasted chicken, Sémillon cream sauce, roasted tomatoes, spinach, and caramelized onions. Topped with basil and toasted breadcrumbs.
Vitality

Spinach Bacon Alfredo **$22**
Fettuccini pasta in a creamy Sémillon alfredo sauce tossed with fresh spinach and topped with crispy bacon.
Chenin Blanc, Lepard Vineyards

New York Strip **$46**
12 oz New York strip steak topped with truffle garlic butter and served with roasted garlic mashed potatoes and crispy Brussels sprouts.
Paulo Sagrantino

EXTRAS

ADD ANY OF THESE TO YOUR MEAL!

Chicken	**$6**	**Shrimp (3)**	**$7**	**Bacon**	**$3**
Steak	**$13**	**Shrimp (5)**	**$10**	**Mushrooms**	**$3**

PIZZAS

12" PIZZAS BAKED IN A MUGNAINI WOOD-FIRED OVEN

Margherita Pizza (V) **$18**
Fresh mozzarella, torn basil, and tomato Merlot marinara sauce.
Sangiovese, Artist Series

Pepperoni Pizza **$20**
Shredded mozzarella, pepperoni, and tomato Merlot marinara sauce.
GSM (Grenache, Syrah, Mourvèdre)

Fig & Pig Pizza **$24**
Fresh figs, bacon, garlic confit, Gorgonzola, and mozzarella. Topped with Emblaze balsamic reduction and peppery arugula.
Off Dry Gewürztraminer, Artist Series

The Douglas **$26**
Shredded mozzarella, pepperoni, spicy salami, Italian sausage, torn basil, and tomato Merlot marinara sauce.
Recommended with Abounding

"Shepard Style": Add meatballs, Parmesan, and crushed red pepper for $4
Recommended with Paulo Blend

Garden Pizza (V) **$20**
Spinach, herb marinated artichokes, garlic confit, tomato, and Sémillon alfredo sauce.
Viognier, Private Reserve

DESSERTS

Prefer to sip your dessert? Check out all dessert wines on reverse side!

Bread Pudding **$15**
Rich brioche cooked in a creamy Angel Riesling custard. Flavor rotates seasonally.
Tawny Port

Port Fudge Brownie **$15**
Fudgy brownie infused with our Papa Paulo Port and topped with vanilla ice cream and a Port fudge drizzle.
Paulo Port

Berry Cheesecake **$12**
Creamy cheesecake with a Petit Verdot berry compote.
Blushing Angel Rosé

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Guests with allergies should be aware that we cannot guarantee a completely allergen-free environment due to our open kitchen

WINE TASTINGS

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Premium Tasting $35
Library Tasting $40

(◆ symbol wines are reserved for Premium Tasting)

Try our Featured Wines highlighted on the menu!

WHITE WINES

DRY WHITE WINES

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

Sémillon, Artist Series ..... 9 · 25 · 20
crisp aromas of chamomile, melon, and pineapple

Chenin Blanc, Lepard 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
refreshing with ripples of honeysuckle and limestone

Operation Iceberg ..... 10 · 30 · 24
enticing bursts of grapefruit and pineapple

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 WHITE WINES

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
delicate aromas of apple blossom, citrus zest, and pear

SEMI-SWEET WHITE WINES

Peach Moscato, Artist Series ..... 9 · 25 · 20
flavors of peaches with aromas of honeysuckle

Code Girls ..... 10 · 30 · 24
hints of tropical fruit and candied citrus

◆ **Sparkling Almond** ..... 12 · 40 · 32
fun style with notes of toasted almond and vanilla cream

DESSERT WHITE WINES

Angel Riesling, Late Harvest ..... 9 · 25 · 20
sweet with flavors of crisp green apple, pear, and honey

Muscat Canelli, Aggie Network ..... 10 · 30 · 24
bright flavors of citrus zest and honey

Orange Muscat Mistella, Artist Series* ..... 9 · 25 · 20
sweet aromas of candied oranges and nectar

**Glass served as 3oz pour*

ROSÉ WINES

DRY ROSÉ WINES

◆ **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

Grenache Dry Rosé, Artist Series ..... 10 · 35 · 28
aromas of fresh roses, strawberry, and cranberry

Sophia Marie Rosé ..... 9 · 25 · 20
delicate flavors of pomegranate and cranberry

SEMI-SWEET ROSÉ WINES

Mama Rosa Rosé, Tribute Series ..... 6 · 15 · 12
subtle floral aromas with ripe cherry and tangerine flavors

DESSERT ROSÉ WINES

Blushing Angel Rosé ..... 9 · 25 · 20
vibrant with bursting notes of strawberry and rose

RED WINES

DRY RED WINES

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

Grenache, Artist Series ..... 10 · 30 · 24
notes of dried herbs and fire-roasted peppers with dark fruit flavors

Pinot Noir, Private Reserve ..... 10 · 35 · 28
flavors of strawberry fruit essences and hints of mushroom

Abounding ..... 10 · 35 · 28
earthy with layers of black tea and leather

Old Texas Roundup ..... 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 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

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 ..... 10 · 35 · 28
spicy undertones of pepper, blackberry, and vanilla

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
soft aromas of baking spice and sugar plum

PREMIUM DRY RED WINES

◆ **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 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
nuances of dark cherry, vanilla, and dried cloves

◆ **Estate Sagrantino** ..... 16 · 65 · 52
bold tannins with light notes of bell pepper and red fruit

SEMI-SWEET RED WINES

Emblaze ..... 9 · 25 · 20
sweet notes of rose petals and magnolia

DESSERT RED WINES

**Glass served as 3oz pour*

Port, Barrel Reserve ..... 6 · 30 · 24
velvety smooth notes of chocolate and black cherry

◆ **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

Solera Sherry ..... -- · 75 · 60
complex with notes of caramel, hazelnut, and baking spices

◆ **Admiral's Reserve** ..... 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

SPECIAL LIMITED TIME RELEASES FROM THE HISTORICAL MESSINA HOF CELLAR

DRY RED WINES

2016 Pinot Noir, Private Reserve ..... 16 · 50 · 40
soft aromas of dried red cherry and cinnamon with notes of plum

2016 Tempranillo, Private Reserve ..... 16 · 50 · 40
dried floral notes with flavors of dark juicy fruit

2016 Paulo Zinfandel ..... 20 · 75 · 60
savory character with notes of blueberry followed by hints of olive

2017 Paulo Merlot ..... 20 · 70 · 56
dried floral aromas with rich blackberry and hints of black tea

2018 Sagrantino Reserva ..... 16 · 55 · 44
notes of dark chocolate, spiced black plum, and dried cherry

WINE ON TAP

ASK YOUR SERVER ABOUT AVAILABLE WINE ON TAP

COCKTAILS

Apple & Vine 12
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 12
Light and bubbly Sparkling Almond with vanilla and a splash of lemon, served with a sugared rim.

Wine Slushies 10
Cool off with a wine slushy! Ask your server for available flavors.