Messina Hof
ESTATE WINERY & RESORT
BRYAN, TEXAS
JOIN THE FAMILY

Wine Menu

Glass Price · Bottle Price · Club Price (VIP)



ENJOY A GLASS OF
Mulled Wine
$9/ea.

☐ 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

			VIP
GSM (Grenache, Syrah, Mourvèdre) *medium-bodied with flavors of blackberry, plum, and spice*	10	30	24
Sangiovese, Artist Series *balanced flavors of earth and tart cherry*	10	30	24
Pinot Noir, Private Reserve *flavors of strawberry fruit essences and hints of mushroom*	10	35	28
Grenache, Artist Series *notes of dried herbs and fire-roasted peppers with dark fruit flavors*	10	35	28
Abounding *earthy with layers of black tea and leather*	10	35	28
Old Texas Roundup, Museum Collection *smoky aromas with soft notes of vanilla and blackberry*	10	35	28
Mourvèdre, Artist Series *bold with black fruit flavors alongside hints of olive*	10	35	28
Petit Verdot, Artist Series *jammy dark fruit flavors meet subtle notes of allspice*	10	35	28
Syrah, Private Reserve *dark fruit flavors with hints of black olive*	10	35	28
Primitivo, Artist Series *full-bodied with notes of cedar and espresso*	10	35	28
Malbec, Private Reserve *hints of violets, currant, and spice*	10	35	28
Petit Verdot, Private Reserve *heavier red with undertones of blackberries and fig jam*	10	35	28
Petite Sirah, Private Reserve *notes of black cherry and plum with hints of spice*	10	35	28
Tempranillo, Private Reserve *aromas of smoke with savory notes of dark fruit and herbs*	10	35	28
Merlot, Private Reserve *cherry and blackberry flavors with hints of violet*	10	35	28
Cabernet Franc, Private Reserve *bold aromas of herbs, dark fruit, and leather*	10	35	28
Cabernet Sauvignon, Private Reserve *spicy undertones of pepper, blackberry, and vanilla*	10	35	28
Command Post Cabernet Sauvignon, Museum Collection *showcases suede tannins, plum, and cocoa powder*	10	35	28
Cabernet Sauvignon, Aggie Network *bold tannins with lush dark berry jam flavors*	10	35	28
Tempranillo, Aggie Network *bold cherry and plum flavors with earthy undertones*	10	35	28
Gig 'Em Red, Aggie Network *earthy with rich notes of dark berries, oak, and subtle pepper*	10	35	28

PREMIUM DRY

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

Red Wines

SEMI-SWEET

			VIP
Emblaze *sweet notes of rose petals and magnolia*	9	25	20

DESSERT

Glass served as 3oz pour

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

PREMIUM DESSERT

Glass served as 3oz pour

Papa Paulo Port, Private Reserve *complex, rich flavors of dark chocolate and nutmeg*	8	50	40
Tawny Port *nutty caramel flavors that blend with chocolate undertones*	9	60	48
Paulo Port *sweet and decadent with notes of dark chocolate and vanilla*	12	75	60
Admiral's Reserve, Museum Collection *rich notes of black cherry, cloves, and caramel*	8	50	40
Midnight Yell, Aggie Network *aromas of chocolate and flavors of ripe cherry*	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

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

Make every visit more rewarding...

BECOME A VIP MEMBER TODAY!

Get **20% off** tastings, glasses, and bottles on each visit.

Scan here to sign up!

- Exclusive Perks & Discounts
- Custom Wine Clubs
- Member-Only Events



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.