

Genuwine

T A S T I N G R O O M

Cheese Flights

*All Boards include Bread, Crackers & Nuts
(Gluten Free Crackers Available Upon Request)*

Add Truffle Oil Honey 2

Honey 1

Selection of 3	16
Selection of 5	25
Selection of 3 Cheeses & 2 Italian Meats	25
Selection of 3 Cheeses & 3 Italian Meats	30
Chef Selection of Salami & Ham	

Drunken Goat

Wine Soaked Goat's Milk

Barely Buzzed Cheddar

*Rubbed with Coffee
and Lavender*

Triple Crème Brie

Organic, Rich, Creamy Brie

Manchego

Sheep's Milk from Spain

Parmesan

Aged 10 years

Big Rock Blue

*Denmark Aged
Cow's Milk*

Marieke Gouda

Raw Aged Gouda

Truffle Gouda

*Infused with Shaved
Black Truffles*

We use only Houston Dairymaid's Cheese 

Assorted Plates

Mushroom Crostinis

*Herbed Cream Cheese on Crostinis topped with
Balsamic Mushrooms & Parmesan 9*

Hummus

*Roasted Red Pepper Hummus served with Pita Bread,
Carrots & Celery 8*

Bruschetta

*House Balsamic Tomatoes on Crostinis topped
with Parmesan 9*

Stuffed Mushrooms

*Fresh Mushrooms filled with three Cheeses,
Bacon and Spices 12*

Smoked Salmon Crostinis

*Crostinis topped with Herbed Cream Cheese,
Smoked Salmon, Capers 13*

Spinach Artichoke Naan

*Oven Roasted Naan Bread topped with our House Made
Spinach Dip, Marinated Artichokes & Tomatoes 11*

Crab Cakes

*House Lump Crab Cakes with our Creamy
Signature Rémoûlade 13*

GenuWine

T A S T I N G R O O M

Specialty Salads

Add Shrimp 5 / Add Chicken 3

Add Applewood Smoked Bacon 2

Add Avocado or Caramelized Onions 2

Hail to the Caesar

Romaine, Parmesan, House Made Croutons tossed in Creamy Caesar Dressing 10

Classic Wedge

Iceberg Lettuce, Chopped Tomatoes, Bacon, Red Onions, Blue Cheese Crumbles & Creamy Blue Cheese Dressing 10

Citrus Shrimp Salad

Spring Mix, Argentine Red Shrimp, Grape Tomatoes, Capers, Parmesan and Feta Cheese tossed in Lime Vinaigrette 12

Alexander the Greek

Spring Mix, Sundried Tomatoes, Feta, Black Olives, Roasted Artichoke Hearts with House Greek Dressing 11

The "GenuWine"

Spring mix, Strawberries, Mandarin Oranges, Candied Pecans, topped with Feta Cheese and our House Made Balsamic Dressing 10

Drunken Goat

Spinach, Bacon, and Goat Cheese tossed with Raspberry Vinaigrette 10

Gourmet Naan Flatbreads

10 inch Gluten-Free Crust, add 5

12 inch Artisan Crust, add 5

Margherita

Roma Tomatoes, Mozzarella, Fresh Basil 11

3 Cheese-Italian

Salami, Bruschetta, Mozzarella, Parmesan, Feta, Italian Herbs 12

Surf Board

Crab Cake topped with Mozzarella, Tomatoes and Capers and our Creamy Signature Rémooulade 12

Spicy Italian

Italian Sausage, Balsamic Mushrooms, Mozzarella, Crushed Red Pepper 12

The Greek

Marinated Artichoke Hearts, Sundried Tomatoes, Black Olives, Mozzarella, Feta, Spring Mix 12

Chicken Spinach Artichoke

Chicken, Creamy Spinach Artichoke dip, Sundried Tomatoes, Bacon, Mozzarella 12

"Go to the Bar David"

Italian Sausage, Bacon, Spinach, Mozzarella Plus More Bacon, 12

Genuwine

T A S T I N G R O O M

Hand-Crafted Sandwiches

Served with your choice of One Side
Add Pork Belly Bacon 3
Avocado or Caramelized Onions 2

Gluttonous Grilled Cheese

Cheddar, Smoked Gouda, & Feta on Ciabatta 10
Add Prosciutto 2

Italian Trio

Genoa Salami, Soppresata, Capricola, Smoked Provolone, Olive Tapenade, lettuce and Tomatoes on Ciabatta 12

The Chef's Chicken Bacon Ranch

Grilled Chicken Breast, Applewood Smoked Bacon, Lettuce, Tomato and Ranch dressing on Ciabatta 12

Roast Beef

Roast Beef, Caramelized Onions, Smoked Provolone with Our Chipolte Horseradish Aioli Dressing on Rye 12

Smothered Italian

Italian Sausage smothered in Roasted Marinara sauce topped with Mozzarella and Provolone on Ciabatta 12

Ron's Reuben

Corned Beef, Sauerkraut, Swiss Cheese, with Thousand Island Dressing on Rye 12

Main Events

Add Side Salad 2

Baked Salmon

Wild Sockeye Salmon baked with Herbs, Spices Topped with Capers and Béarnaise sauce
Served with your choice of one side 15

Chicken Picatta

Grilled Chicken Breast topped with Capers and a Lemon Butter Sauce
Served with your choice of one side 14

Spinach Ricotta Ravioli

Spinach Ricotta Ravioli topped with Marinara, Applewood Smoked Bacon, Fresh Spinach, Green Onions and Parmesan. Served with a side salad 13

Surf and Taters

4 oz. Crab Cake served over Garlic Truffle Mash Potatoes on a bed of Spinach with Capers, Tomatoes and Béarnaise Sauce 14

Chicken Marsala

Grilled Chicken Breast topped with Marsala Wine Mushroom sauce
Served with your choice of one side 14

Signature Sides

Drunken Goat Salad	5
The Chef House Salad	5
Hail to the Caesar Salad	5
Truffle Garlic Mash Potatoes	2
Mac & Cheese	3/6
Steamed Broccoli	2
Creamy Tomato Basil Soup	3/6