

## **GenuWine Tasting Room Lunch Menu -lunch menu served 11:30 am- 2:00 pm**

### **Cheese Boards**

*All boards include crackers, bread, and seasonal mix of fruits and nuts.  
Gluten-free crackers available upon request. Add Truffle Oil Honey for \$2*

**Selection of 3**                      **14**                      **3 Cheeses & 3 Meats**                      **20**

<b>Drunken Goat</b> wine soaked goat's milk	<b>Sarvecchio Parmesan</b> served with honey
<b>Barely Buzzed Cheddar</b> rubbed with coffee and lavender	<b>Big Rock Blue</b> cow's milk, flavors of butter and bacon
<b>Triple Crème Brie</b> organic, creamy brie	<b>Marieke Gouda</b> raw, aged gouda
<b>Manchego</b> sheep's milk from Spain	<b>Truffle Gouda</b> infused with black truffles

### **Assorted Plates**

#### **Tomato Bisque**

Topped with savory applewood smoked  
bacon, parmesan cheese, green onions  
and house made croutons 6

#### **Mac & Cheese**

Macaroni pasta blended with parmesan,  
cheddar and havarti cheeses 6

#### **Spinach Artichoke Naan**

Oven roasted naan bread topped with  
house made spinach dip, marinated  
artichokes and tomatoes 8

#### **Stuffed Mushrooms**

Fresh mushrooms stuffed with three  
cheeses, bacon, herbs, and spices 8

### **Specialty Salads**

*Add Chicken \$3, Applewood Smoked Bacon, Avocado, or Caramelized Onions \$2 ea*

#### **Classic Wedge**

Iceberg lettuce, chopped tomatoes, bacon,  
red onions, blue cheese crumbles and  
creamy blue cheese dressing 7

#### **The GenuWine**

Spring mix, strawberries, mandarin oranges, candied Pecans, topped with feta cheese and our  
house made balsamic dressing 7

#### **Hail to Caesar**

Romaine, parmesan cheese tossed in  
creamy caesar dressing with house made  
croutons 7

**Drunken Goat**

Grated Drunken Goat cheese, spinach, bacon, goat cheese crumbles tossed in raspberry vinaigrette 7

**Gourmet Flat-Breads**

*Add Chicken \$3, Applewood Smoked Bacon, Avocado, or Caramelized Onions \$2 ea*

**Margherita**

Roma tomatoes, mozzarella cheese and fresh basil 8

**Chicken Pesto**

Chicken breast, basil pesto, tomatoes, bacon and mozzarella cheese 9

**Go to the Bar David**

Italian sausage, bacon, spinach, more bacon and mozzarella cheese 9

**3 Cheese Italian**

Salami, bruschetta, mozzarella, parmesan, feta and italian herbs 9

**Hand-Crafted Sandwiches**

*Half sandwich available for \$2 off*

*Served with choice of salad or chips Add Chicken \$3, Applewood Smoked Bacon, Avocado or Prosciutto \$2 ea*

**Grilled Cheese**

Aged gouda, smoked cheddar, and feta on ciabatta 8

**Ron's Reuben**

Corned beef, sauerkraut, swiss cheese, with 1000 island dressing on marble rye 9

**Italian Trio**

Genoa salami, soppressata, capricola, smoked provolone, olive tapenade, lettuce and tomatoes on ciabatta 9

**Roast Beef**

Roast beef, caramelized onions, smoked provolone with chiptotle aioli on marble rye 9

**GenuWine Sweets****Classic Cheesecake 7**

*\*Ask about our flavors of the week*

**Flourless Chocolate Cake 5**

We Only Use Houston Dairymaid's Cheese

## GenuWine Tasting Room Dinner Menu

### Cheese Flights

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

Add Truffle Oil Honey 2 Honey 1

<b>Selection of 3</b>	16
<b>Selection of 5</b>	25
<b>Selection of 3 Cheeses &amp; 2 Italian Meats</b>	25
<b>Selection of 3 Cheeses &amp; 3 Italian Meats</b>	30
<b>Chef Selection of Salami &amp; Ham</b>	

#### **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  HOUSTON DAIRYMAIDS

### 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

## **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 Rémoulade 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

## **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, Soppressata, 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