

GenuWine Tasting Room Lunch Menu (Lunch menu served: 11:30 am- 2:00 pm)

Charcuterie & Cheese

Crackers & accompaniments included. Charcuterie varies ask your server.

Selection of 3 14 3 Cheeses & 3 Meats 20

Drunken Goat wine soaked goat's milk

Parmesan Aged 10 years

Bay Blue California, rustic, similar to Stilton

Barely Buzzed Cheddar rubbed with coffee and lavender

Triple Crème Brie organic, creamy brie

Marieke Gouda raw, aged gouda

Manchego sheep's milk from Spain

Truffle Gouda infused with black truffles

We Only Use Houston Dairymaid's Cheese

Starters and Assorted Plates

Tomato and Basil Bruschetta-Our signature balsamic tomatoes and basil bruschetta served on crostini 8

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

Hummus-Roasted red pepper hummus served with toasted crostini 8

Specialty Salads

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

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

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

Greek Wedge-Iceberg lettuce, black olives, diced tomatoes, cucumbers and feta cheese, finished with Greek dressing 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

Spicy Italian-Italian sausage, balsamic mushrooms, mozzarella and crushed red pepper 8

Go to the Bar David-Italian sausage, bacon, spinach, more bacon and mozzarella cheese 9

Spinach and Artichoke-Oven roasted naan bread topped with house-made spinach dip, marinated artichokes and tomatoes 9

Hand-Crafted Sandwiches

Half sandwich available for \$2 off. Served with chips. Add Chicken \$3, Applewood Smoked Bacon, Avocado or Prosciutto \$2 ea

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

Ron's Reuben-Cornd beef, sauerkraut, swiss cheese, with 1000 island dressing on marble rye 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 and Flourless Chocolate Cake 5

GenuWine Tasting Room Dinner Menu

Charcuterie & Cheese Flights

(Crackers & Accompaniments are included) (Charcuterie selection varies – Please ask your server)
We use only Houston Dairymaid's Cheese

Selection of 3 Cheeses 16, Selection of 5 Cheeses 25, Selection of 3 Cheeses & 2 Meats 25, Selection of 3 Cheeses & 3 Meats 30

Drunken Goat-Wine Soaked Goat's Milk

Parmesan-Aged 10 years

Barely Buzzed Cheddar-Rubbed with Coffee and Lavender

Bay Blue-California, rustic reminiscent of Stilton

Triple Crème Brie-Organic, Rich, Creamy Brie

Marieke Gouda-Raw Aged Gouda

Manchego-Sheep's Milk from Spain

Truffle Gouda-Infused with Shaved Black Truffles

Starters & Assorted Plates

Tomato & Basil Bruschetta-Our signature balsamic tomatoes and basil bruschetta served on crostini 9

Smoked Salmon & Herbed Cheese Crostini-Norwegian smoked salmon served atop our herbed cream cheese on toasted bread 13

Stuffed Mushrooms- Mushrooms filled with three cheeses, bacon and spices, topped with parmesan cheese 12

Hummus- Roasted red pepper hummus served with toasted bread 8

Slow Roasted Beef Crostini- Herbed cream cheese on crostini topped with thin sliced slow roasted beef and parmesan cheese 12

Mushroom Crostini- Herbed cream cheese on crostini topped with balsamic mushrooms and parmesan cheese 9

Crab Cakes- Our House Special! Buttery lump crab cakes with our signature Rémoulade sauce 13

Gourmet Naan Flatbreads (10 inch Gluten-Free Crust or 12 inch Thin Crust, Add \$5) Add Chicken \$3 / \$5

Margherita- Roma tomatoes, mozzarella, fresh basil 11

Surf Board- Crab cake topped with mozzarella, tomatoes, green onions, capers and our creamy signature rémoulade 13

Spicy Italian- Italian sausage, balsamic mushrooms, mozzarella, and crushed red pepper 12

Arugula, Truffle and Prosciutto- Peppery arugula, gouda and white truffle oil topped with Drunken Goat cheese 13

“Go to the Bar David”- Italian sausage, bacon, spinach, mozzarella plus more bacon 12

The Greek- Arugula, marinated artichoke hearts, sundried tomatoes, black olives, mozzarella and feta cheese 12

Spinach Artichoke- Our signature spinach artichoke dip, tomatoes, marinated artichoke hearts and mozzarella 12

Hand-Crafted Sandwiches Served with Kettle Chips

Gluttonous Grilled Cheese- Swiss, mozzarella, and feta cheese served on Schiacciata 10

Ron’s Reuben- Corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing on marble rye 12

Chicken Pesto- Grilled chicken breast, pesto, tomatoes and mozzarella served on Schiacciata 13

Smothered Italian- Italian sausage smothered in house made Marinara, topped with mozzarella and caramelized onions served on Schiacciata 12

Roast Beef- Thin-sliced slow roasted beef, caramelized onions, swiss cheese with our chipotle horseradish dressing on marble rye 12

Specialty Salads Add Chicken \$3 or Salmon \$7

Hail to the Caesar- Romaine, parmesan, house made croutons tossed in creamy Caesar dressing 10

Drunken Goat- Spinach, bacon, and shredded Drunken Goat Lightly tossed in raspberry vinaigrette 10

Alexander the Greek- Peppery arugula and baby spinach, sundried tomatoes, black olives, roasted artichokes, cucumbers, feta cheese and dressed with our house Greek dressing 12

Classic Wedge- Iceberg lettuce, diced tomatoes, bacon, red onions, dressed with blue cheese crumbles & dressing 10

Greek Wedge- Iceberg lettuce, black olives, diced tomatoes, cucumbers and feta cheese, finished with Greek dressing 10

Salmon Salad- Italian herbed or blackened wild caught Atlantic salmon, served atop baby spinach with feta cheese and black olives. Tossed lightly with balsamic vinaigrette 17

A La Carte

Mixed Nuts 4

Mac & Cheese 4

Chef’s Soup of the Day (cup) 4

Small Drunken Goat or Caesar Salad 3

Desserts

Cheesecake 9, Flourless Dark Chocolate Cake 7, Belgian Waffle A La Mode 7

