

WHITE

Texas Blanc <i>Dry / Estate 2024</i>	11 35
Blanc Du Bois <i>Dry / Estate 2023</i>	10 30
Roussanne <i>Dry / High Plains 2024</i>	11 38
Something Sweet <i>Sweet / Estate</i>	10 29
Angels Kiss <i>Sweet / Estate</i>	10 29
Blueberry Blanc Du Bois <i>Off-Dry / Estate</i>	10 29

ROSÉ

Deck Rosé <i>Dry / High Plains</i>	10 29
Lenoir Rosé <i>Dry / Hungarian Oaked / Estate - 2019</i>	10 32
Lenoir Rosé <i>Dry / Estate - 2024</i>	11 34
Dolcetto Rosé <i>Dry / High Plains / 2014</i>	8 22

DESSERT

Texas Orange Muscat <i>Sweet / High Plains 2020</i>	12 50
Lenoir Starboard <i>Sweet / Estate 2010</i>	13 55

BAR TASTING

20

Five one-ounce pours from the wine bar

TABLE FLIGHT

35

Five one-ounce pours presented at your table, served with toasted sourdough bread

COUPLES FLIGHT

65

Ten one-ounce pours presented at your table, served with a ½ loaf of toasted sourdough bread

DRY RED

Carriage House <i>Dry / Bordeaux Style / High Plains</i>	13 44
Twelve Oaks <i>Dry / High Plains</i>	13 44
Cabernet Sauvignon <i>Dry / High Plains 2019</i>	14 48
Mourvèdre 🏆 <i>Dry / High Plains 2019</i>	11 35
Montepulciano <i>Dry / High Plains 2019</i>	11 34
Syrah <i>Dry / East Texas 2019</i>	11 36
Barouche <i>Dry / Syrah & Merlot / East Texas</i>	11 38
Barbera <i>Dry / Northern California</i>	8 20
Decada <i>Dry / House Blend / East Texas</i>	8 20

SWEET RED

Texas Twang <i>Sweet / Estate</i>	10 29
Sweet Scarlet Rose <i>Sweet / Estate</i>	10 24

TARA CURATED FLIGHTS

Whites – Rosés – Sweets – Reds – Build Your Own

SANGRIA

Glass
Carafes

COCKTAIL

Berry Spritzer
Bloody Mary
Dirty Martini
Blood Orange Mule

COFFEE

Espresso
Cappuccino
Iced Cappuccino

BEER

Brown Ale
Apricot Ale



STARTERS

CHARCUTERIE BOARD

cured meats, cheeses, lavash, pickles, olives, fruits, nuts, stone-ground mustard **42**

CHEESE BOARD

lavash, cheeses, fruits, nuts, preserves **32**

½ SOURDOUGH LOAF

toasted sourdough, balsamic glaze, olive oil, herbs **14**

GARDEN BRUSCHETTA

sourdough, tomato, arugula, goat cheese crumbles, red onion **22**

SMOKED SALMON BRUSCHETTA

sourdough, herb goat cheese spread, arugula, smoked salmon, capers, fresh dill **30**

RIBEYE SLIDERS

brioche, garlic aioli, ribeye, arugula, sweet pickled onion, blue cheese crumbles **28**

SALADS

Add protein to any salad for an additional charge.

TARA SALAD

heritage mix, tomato, sweet pickled onion, goat cheese crumbles, toasted almond, avocado **28**

CAESAR SALAD

grated parmesan, fresh cracked pepper, croutons **28**

PIZZAS

CLASSICS

cheese | pepperoni | supreme | veggie **22**

BLANC BIANCA

white blanc sauce, mozzarella, herbs, olive oil, balsamic glaze **24**

MARGHERITA

mozzarella, fresh ba

sil leaves, extra virgin olive oil **22**

HOT HONEY BBQ

pickled onion, cheddar, chicken, hot honey, BBQ sauce **26**

SANDWICHES

Served with roasted fingerling potatoes or a side salad.

GRILLED CHICKEN BRIOCHE

chipotle jam, avocado, baby swiss, lettuce, tomato, grilled chicken **28**

TARA BURGER

grilled beef patty, garlic aioli, sweet pickled onion, mixed greens, tomato **26**

CHIPOTLE CLUB

grilled chicken, sourdough, tomato, mixed greens, pimento or gouda, bacon, onion **24**

HOT HONEY BLT

sourdough, pimento, hot honey, bacon, lettuce, tomato **20**

PASTAS

CAJUN BIANCA

fettuccini, white blanc sauce, grilled shrimp, red chili flakes, grated cheese **22**

BLACK SPANISH

angel hair, red wine sauce, capers, black spanish reduction, parmesan **24**

CHICKEN ALFREDO

fettuccini, alfredo sauce, grilled chicken, parmesan **24**

ENTRÉES

Served with seasonal veggies and roast potatoes.

CHARRED RIBEYE

hand-trimmed ribeye, chimichurri sauce, horseradish crème **MP**

GRILLED SALMON

skin-on salmon, garlic herb butter **MP**

GRILLED CHICKEN

chicken breast, lemon caper sauce **30**

SEARED SHRIMP

grilled shrimp, lemon caper sauce **30**

SHARED PLATE

choose two entrees above served in a spread style **MP**