

WINE FLIGHTS

TASTE 4 WINES \$12

TASTE 4 WINES + SOUVENIR WINE GLASS \$18

THE BLUE OSTRICH FLIGHT

A combination tasting of three dry white and one dry red wine styles

Bottle Price | Wine Club

2019 VIOGNIER, High Plains	\$24	\$20.40
Our premiere dry white wine. Crisp, clean & well balanced		
2019 POCO SECO, High Plains	\$24	\$20.40
Dry, crisp white with notes of orange blossom & citrus		
2019 ESPRIT, Texas	\$25	\$21.25
Dry, crisp, and balanced blend of Viognier and Roussanne		
2020 DOLCETTO, High Plains	\$28	\$23.80
Dry red with notes of toasted vanilla, moderate tannins		

THE RED OSTRICH FLIGHT

Our dry red wine flight, curated by wine maker Patrick Whitehead

Bottle Price | Wine Club

2020 SANGIOVESE, Wise County	\$28	\$23.80
Medium bodied, fruit forward		
2019 TEMPRANILLO, Estate Grown	\$30	\$25.50
Our flagship red, aged 16 mos. in American & French oak		
2019 MOURVEDRE, High Plains	\$30	\$25.50
Full bodied with rich tannins		
2018 FACTUM, High Plains	\$49	\$41.65
55% Cabernet Sauvignon, 30% Zinfandel, 15% Tannat blend		
Blue Ostrich 10-year anniversary commemorative bottle, screened in gold leaf		

FACTUM by the glass \$15

THE BLACK OSTRICH FLIGHT

Some of our most loveable sweet wines

Bottle Price | Wine Club

POPPY'S GARDEN, High Plains	\$20	\$17
Fruity rose' with notes of strawberry & lightly sweet finish		
LANTANA, High Plains	\$20	\$17
Semi sweet, light bodied Riesling		
GIGI, High Plains	\$20	\$17
Sweet and crisp white wine blend		
CIELO, High Plains	\$22	\$18.70
Sweet red blend best served slightly chilled		

WINE BY THE GLASS \$10

*** FUN FACT! There are three breeds of Ostrich: Blue, Black, and Red. The Fredrick family raised all three breeds right here on this hillside from 1989 - 2003!*

PROVISIONS

CHARCUTERIE PLATE

Assortment of meats, cheese, seasonal fruit, and other edibles
\$15

KIOLBASSA SAUSAGE PLATE

Served hot, with chips, colby cheese and mustard
\$12

FLATBREAD

Pesto, Mediterranean olives, mozzarella, with a balsamic glaze
\$10
add chicken \$2

SPINACH ARTICHOKE DIP

Warmed and served with sliced baguette
\$8

HUMMUS

With pita, veggie straws & cucumbers
\$8

DELUXE MIXED NUTS

Warmed & finished with sea salt
\$5

PEANUT BUTTER STUFFED PRETZELS

\$5

"OSTRIM" BEEF SNACK STICK

Combo beef & ostrich meat stick in variety of flavors:
Natural, Teriyaki, Pepper, & BBQ
\$3

MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH PEANUTS OR TREE NUTS.

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ADDITIONAL WINES

Not available for tasting or by the glass but may be purchased by the bottle.

ROSATO MOSCATO, High Plains	\$20	\$17
Sweet & fruity blush with notes of citrus		
ORANGE MUSCAT, High Plains	\$24	\$20.40
Sweet & luscious, fortified dessert wine - 17.5% alcohol		
2017 PORTEJAS, Estate Grown	\$25	\$21.25
Barrel aged Tempranillo fortified to 19.5% ABV in a Port style		
RANCH HAND, Lodi	\$28	\$23.80
Dry red blend. Label artwork by renowned artist, Donna Howell Sickles		

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A reminder that you may make a reservation for preferred seating with table service in the Pavilion for your next visit!
www.blueostrich.net