

# FROM OUR KITCHEN

\*\* all items subject to availability

## CHARCUTERIE

Unique cheeses, salami, stone ground mustard, olives, and more  
Served with crisp breads & seasonal fruit

\$17

## MEDITERRANEAN FLATBREAD

Pesto, Mediterranean olives, sundried tomato, mozzarella, feta & balsamic glaze  
Add chicken \$2

\$12

## TRE FORMAGGIO FLATBREAD

Garlic parmesan olive oil sauce – made in house. Mozzarella, goat cheese,  
fresh sage & thinly sliced chicken

\$14

## KIOLBASSA SAUSAGE

Sliced & served with accompaniment of baby gherkin pickle, smoked gouda cheese,  
kettle chips, & barbeque sauce

\$14

## SIGNATURE HUMMUS

Topped with olive tapenade, feta, balsamic glaze drizzle  
Served with pita bread, chips & cucumbers

\$12

## DELUXE MIXED NUTS

Warmed and finished with sea salt

\$5

## PEANUT BUTTER STUFFED PRETZELS

\$5

## BEVERAGES

Coca Cola, Sprite, Coke Zero, Le Croix Sparkling Water

\$2.<sup>50</sup>

## COFFEE

With, or without souvenir Blue Ostrich mug

\$3.<sup>50</sup>

\$11

w/mug

## *ASK ABOUT OUR FLATBREAD OF THE MONTH*

MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH SESAME,  
PEANUTS OR TREE NUTS  
GF CRACKERS AVAILABLE, HOWEVER NOT A GF FRIENDLY ENVIRONMENT

# ABOUT US

Family owned and operated, our artisan winery and vineyard has been crafting award winning wines for over 10 years.

Blue Ostrich Winery & Vineyard is located on the same piece of land that was once one of the largest commercial ostrich ranches in Texas. Three big birds still call this piece of land home, and they will greet you when you pay a visit to their habitat by the pond!

Our kitchen is open for you to order a snack to pair with your wine. No outside food or alcohol are permitted, and Blue Ostrich wines served by our staff are the only alcohol allowed on our property.

Thank you for visiting, we're so glad to host you.

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

Visit our Gift Shop inside the main building

Blue Ostrich Wine Club members receive 20% off any logoed Blue Ostrich gear!



## WINE FLIGHTS

WINE TASTING FLIGHT \$14

### THE BLUE OSTRICH FLIGHT

#### 2023 ESPRIT

A 50/50 blend of Estate grown Viognier & Wise County Roussanne

#### 2022 POCO SECO

Dry Orange Muscat with notes of orange blossom & citrus

#### 2022 VIOGNIER

Fuller in body, with aromas of nectarine, pineapple & citrus zest

#### SUN KISSED

A rosé of Estate Cabernet Sauvignon & TX High Plains Mourvèdre

### THE RED OSTRICH FLIGHT

#### 2021 DOLCETTO

Light in body with notes of brown sugar, dried fruit & black plum

#### 2018 CUVÉE ROUGE

80% Syrah, 15% Merlot, & co-fermented with 5% Chardonnay

#### 2021 TABLE ONE

50% Mourvèdre, 30% Syrah, 20% Cabernet Sauvignon

#### 2020 SYRAH

Medium to full bodied, with well-defined tannins & a peppery finish

### THE BLACK OSTRICH FLIGHT

#### LANTANA

Lightly sweet Riesling with tropical fruit flavors

#### SWEET SERENDIPITY

A fruity white wine with notes of lychee, pineapple, & melon

#### POPPY'S GARDEN

A sweet rosé of Syrah

#### ROSATO MOSCATO

A blend of Mourvèdre and Orange Muscat with juicy citrus notes

WINE BY THE GLASS  
\$12

## WINE LIST

BY THE BOTTLE

BTL/WINE CLUB

### WHITE/ROSÉ

BLANC de BLANCS	\$35 / \$29.75
ESPRIT 2023	\$27 / \$22.95
POCO SECO 2022	\$27 / \$22.95
VIOGNIER 2022	\$28 / \$23.80
SUN KISSED 2023	\$27 / \$22.95

### RED

MONTEPULCIANO 2021	\$31 / \$26.35
CABERNET SAUVIGNON 2021	\$33 / \$28.05
CUVÉE ROUGE 2018	\$30 / \$25.50
DOLCETTO 2021	\$30 / \$25.50
MOURVEDRE 2021	\$35 / \$29.75
SYRAH 2020	\$32 / \$27.20
TABLE ONE 2021	\$32 / \$27.20
TANNAT 2022	\$34 / \$28.90

### SWEET/FORTIFIED

CHER AMI	\$25 / \$21.25
LANTANA	\$24 / \$20.40
POPPY'S GARDEN	\$24 / \$20.40
ROSATO MOSCATO	\$24 / \$20.40
SWEET SERENDIPITY	\$25 / \$21.25
PORTEJAS	\$25 / \$21.25

### WINE CLUB ONLY

RSV. TEMPRANILLO 2019	\$55 / \$46.75
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Large groups: For your  
convenience, scan here to  
view our menu online

