



e-Menu

SUBSCRIBE

TO OUR NEWSLETTER



**EVANSBURG VINEYARDS
NEWSLETTER SUBSCRIBERS
RECEIVE 5% BOTTLE TO GO
DISCOUNT, 10% CASE
DISCOUNT.**



HOURS OF OPERATION
WED & THURS 4PM - 9PM
FRIDAY 12PM - 9PM
SATURDAY 11AM - 9PM
SUNDAY 11AM - 6PM

KITCHEN CLOSES 1H BEFORE CLOSING

**WALK INS AND
RESERVATIONS
WELCOME**

3857 Germantown Pike,
Collegeville, PA
484.902.8435



EVANSBURG VINEYARDS

Your Backyard Winery & Bistro



Outdoor Live Music
Apr - Nov | Fri, Sat & Sun



Event Rentals

Email us to book your event!
operations@evansburgvineyards.com



Winemaker's Tour

Saturdays | 11AM | \$35
Interactive Tour + Wine Tasting Flight +
Souvenir



Workouts & Workshops

Visit our website for more info!
evansburgvineyards.com



EVANSBURG VINEYARDS

W I N E S

Dry White

per glass / per bottle

Spirited 2022..... A crisp Riesling finished dry with a hint of sweetness, citrus fruit aromas abound..**\$8 / \$18**
12.0% Alc

Dream 2023.....A delicate crisp white wine made from our estate-grown chardonnay grapes. Filled with
12.1% Alc citrus fruit notes, green apple, mango and a hint of orange peel.....**\$8 / \$20**

Breeze 2024.....A refreshing complex Pinot Gris. Abundance of lime and peach complemented with a
13.6% Alc touch of vanilla and a whiff of mint.....**\$8 / \$19**

Symphony 2022..... A smooth Sauvignon Blanc. Floral notes along with pineapple, passion fruit, pear, freshly
12.5% Alc squeezed grapefruits, and a bale of hay on a hot summer day.....**\$8 / \$19**

Dry Rosé

Serenade 2023..... Dry Rosé wine made from a blend of Marquette and Sauvignon Blanc. Pomegranate and
12.0% Alc lime. Zesty, fresh and tart.....**\$8 / \$18**

Dry Red

Velour 2022..... A delicate light-body Pinot Noir. Cherry, black raspberry and plums. Smooth, silky
12.8% Alc tannins. Exquisitely balanced.....**\$10 / \$29**

Nostalgia 2023.....A medium body Cabernet Franc, Refined tannins, rich blackberry and blackcurrant
14.6% Alc aromas with earthy tones. Velvety lingering finish.....**\$10 / \$29**

Midnight 2022.....A medium-body, Bordeaux-style blend of Merlot and Cabernet Sauvignon. Blackcurrants,
13.9% Alc caramel, toffee, a whiff of cherry. A lingering smooth finish begs for another pour...**\$9 / \$27**

Bliss 2023.....A full body, well-balanced Petite Sirah. Blackberry, dark chocolate, and a hint of Nutmeg
13.2% Alc and ginger lead to a lasting finish.....**\$10 / \$35**

Semi-Sweet

Radiance 2023..... White | A Vidal Blanc white wine, with natural acidity and minerality that balances with a
12.5% Alc | 2.5% Sugar sweet finish.....**\$8 / \$19**

Renaissance 2023.... Rosé | A sweet dark wine made from Marquette grapes. Ripe red berries, strawberry, and a
11.9% Alc | 4.0% Sugar hint of green apple. Pleasantly sweet.....**\$8 / \$18**

Pom..... Fruit | A blend of apple and pear wines, refreshing and sweet at the same time.....**\$8 / \$17**
12.0% Alc | 2.5% Sugar

Blueberry..... Fruit | 100% blueberries, fermented red wine style, rich and flavorful.**\$7 / \$16.5**
12.5% Alc | 3.0% Sugar

Joy..... Red & Fruit | A blend of red, cherry & pomegranate wines, a perfect marriage of grape and
11.5% Alc | 3.5% Sugar fruit wine.....**\$7 / \$16.5**

Carbonated Semi-Sweet

Amore 2023..... White | Made from Pennsylvania Vidal Blanc grapes. Tangy with prominent ripe pear and
11.7% Alc | 2.0% Sugar peach notes. The natural acidity of this wine is balanced with just enough sugar..**\$8 / \$19.5**

Fiesta 2022..... Rosé | Made from Pennsylvania Noiret Grapes. An irresistible burst of summer filled with
12.2% Alc | 2.0% Sugar notes of strawberry and honey.....**\$8 / \$19.5**



EVANSBURG VINEYARDS

OTHER BEVERAGES

Wine Tasting Experiences

Wine Tasting Flight The best way to experience the variety of our collection (except carbonated wines). 1.5oz serving of 4 wines of your choosing accompanied by crackers.....	\$12
Bubbly Sampler The best way to experience our bubbly collection of Amore and Fiesta wines. 3oz serving of both wines accompanied by crackers.....	\$10

Seasonal Special Wine

Mulled Wine Seasonal spiced & fruity red wine drink featuring Joy wine. Served warm.....	\$10
---	------

Cocktails

glass / 32 oz pitcher

Mimosa The perfect combination of fresh OJ with your choice of house-made Amore or Fiesta carbonated wines.....	\$9 / \$32
Bloody Mary Vodka, tomato juice, hot sauce, horseradish, worcestershire sauce, celery....	\$12 / \$40
Espresso Martini Made with vanilla vodka, coffee liqueur, and fresh espresso.....	\$12
Madras Refreshing mix of vodka, orange juice & cranberry juice.....	\$10

Ask about available non-alcoholic mocktails and seasonal cocktail specials!

Beer

Sourced from Conshohocken Brewing Co.

Type A (IPA - 7%)	\$7
Hazy Life Coach (IPA - 5.2%)	\$7
Ring The Bell (American Lager- 5.2%)	\$6.5
Backpack Beer (Belgian-Style Witbier - 5.2%)	\$6.5

Hot Beverages

Tea (ask for options, refill available)	\$2
Espresso	\$2.5
Double Espresso	\$5
Drip Coffee (refill available)	\$2.5
Cappuccino	\$4.5
Latte	\$5

Cold Beverages

Perrier	\$2.5
Iced Tea Carafe	\$5
Lemonade Carafe	\$5
Half & Half Carafe Lemonade + Iced Tea	\$5
Orange Juice	\$2.5
Cold Brew	\$4
Sparkling Non-Alcoholic Bottle Blush or Cider	\$8



EVANSBURG VINEYARDS

THE BISTRO

Cold Appetizers

Served with fluffy warm pita bread or gluten-free crackers

	ZESTY BEETS Fresh shredded beet and feta salad with parsley, lemon and olive oil dressing.....	\$8
	Dry White Spirited	
	BABA GANOUSH Fire-roasted eggplant, lemon, and tahini spread.....	\$8
	Dry Red Velour	
	LABANE Creamy Mediterranean goat cheese topped with olive oil and za'atar seasoning.....	\$8
	Dry White Breeze	
	MATBUCHA Mediterranean salsa with fresh tomato, paprika, and roasted red pepper.....	\$8
	Dry Red Velour	
	HÜMMUS Mom's secret house-made mixture of chickpeas, tahini, lemon, and garlic.....	\$8
	Dry White Dream / Dry Rosé Serenade	
	CREAMY EGGPLANT SPREAD Sour cream, eggplant, and lemon topped with chili oil.....	\$8
	Dry White Dream	

Add Vegetable Platter to any appetizer +\$5

Warm Appetizers

	STUFFED CUBAN PEPPERS Broiled with pepper jack & halloumi cheese, topped w/ Matbucha..	\$13
	Dry White Symphony	
	CRISPY BRUSSEL SPROUTS Tossed in lemon oil with roasted garlic aioli, feta, crumbled bacon and balsamic reduction.....	\$13
	Dry White Breeze	

Shareables

	THE BISTRO PLATTER Can't have just one?! Try our Chef's selection of four cold appetizers served with warm pita bread.....	\$23
	Dry White Symphony	
	CHARCUTERIE BOARD Manchego, Asiago, Camembert (soft), Merlot, fresh fruit, seasoned crackers, and fig jam Gluten-free crackers available.....	\$18
	Add Cured Meat Platter (Coppa & Salami) +\$5	
	Flight Dream (Manchego), Symphony (Asiago), Midnight (Camembert), Velour (Merlot)	
	FRESH CUT FRENCH FRIES Maldon sea salt fresh cut french fries.....	\$8
	Carbonated White Amore	
	TRUFFLE FRIES Topped with truffle oil, shredded parmesan & fresh chopped parsley.....	\$10
	Dry Red Velour	
	PITA BREAD Delicious warm pita bread for the table.....	\$3

Add Schoog: Housemade Jalapeño Hot Sauce +\$0.5

Vegan Vegetarian Gluten Free Spicy



EVANSBURG VINEYARDS

THE BISTRO

Soup & Salads

SOUP DUJOUR Ask your server about our rotating soup dujour.....	\$10
VEGAN GLUTEN FREE HARVEST SALAD Hardy blend of chickpea, quinoa, and roasted red pepper topped with lemon dijon dressing.....	\$15
W Dry Rosé Serenade	
VEGAN GLUTEN FREE BISTRO SALAD Spring mix, tomato, cucumber, feta, dried fig, toasted pumpkin seeds with a balsamic vinaigrette.....	\$13
W Semi-Sweet Apple-Pear Pom	
VEGAN GLUTEN FREE SPRING SALAD Spring mix, crispy chickpeas, burrata, cucumber, tomatoes, topped with blood orange and a strawberry poppy seed vinaigrette.....	\$15
W Dry White Spirited	

Add: Chicken +\$5 | Beef +\$7 | Shrimp +\$8

Chef's Flatbreads

VEGETARIAN MARGHERITA Matbu-nara, fresh mozzarella, and basil.....	\$14
W Dry Red Midnight	
VEGETARIAN BBQ CHICKEN Tangy housemade BBQ chicken, onion, and cheddar cheese.....	\$18
W Dry Red Velour	
VEGETARIAN MEDITERRANEAN Feta, cherry tomato, pickled onion, and arugula topped with a roasted garlic aioli and balsamic reduction.....	\$17
W Dry White Symphony	
VEGETARIAN WHITE PESTO Original nut-free toasted pumpkin seed and fresh basil pesto topped with white cheddar, onion and tomato.....	\$17
W Dry White Breeze	
VEGETARIAN FIVE CHEESE Blend of two kinds of mozzarella, provolone, parmesan and romano cheese over housemade marinara.....	\$13
W Dry Red Velour	
VEGETARIAN GLUTEN FREE FIVE CHEESE GLUTEN FREE Blend of two kinds of mozzarella, provolone, parmesan and romano cheese over housemade marinara on a 10 inch round.....	\$15
W Dry Red Velour	

Add: Pepperoni +\$2.5 | Bacon +\$2.5 | Pesto +\$3 | 🔥 Schoog (Housemade Jalapeño Hot Sauce) +\$0.5

[f](#) [i](#) @evansburgvineyards



Vegan



Vegetarian



Gluten Free



Spicy



EVANSBURG VINEYARDS

THE BISTRO

Handhelds

Served with crisp, fresh cut fries

CHICKEN GYRO | Mediterranean chicken with labaneh tzatziki, fresh lettuce and tomato in pita.....\$15
🍷 Dry Red | Midnight

Sub Portobello Mushroom | Beef Kebab +\$2 | Shrimp +\$3

THE COLLEGEVILLE SLIDERS | Classic beef sliders in a fluffy buttered brioche bun, topped with cheddar cheese, lettuce, tomato, and onion.....\$15
🍷 Dry Red | Nostalgia

THE EVANSBURGER SLIDERS | Delicious beef patty topped with pulled pork, bacon jam, crispy onion, cheddar cheese, lettuce, tomato & drizzled with bbq sauce in a fluffy buttered brioche bun.....\$19
🍷 Dry Red | Velour

TANGY BBQ SLIDERS | Melt-in-your-mouth pulled pork sliders with pickled onions nestled in a fluffy buttered brioche bun.....\$15
🍷 Dry Red | Velour

Add: Crispy Onions +\$1 | Pickled Onions +\$2 | Bacon Jam +\$2 | BBQ Pulled Pork +\$3

The Grill

Not available during Brunch (Saturday 11am-2:30pm, All day Sunday)

Served on a bed of rice and a side of grilled vegetables.

 **BEEF KEBAB** | Spiced ground beef blend with onion and parsley with a side of creamy eggplant.....\$24
🍷 Dry Red | Nostalgia

 **MEDITERRANEAN GRILLED CHICKEN** | Marinated mediterranean-spiced chicken.....\$22
🍷 Dry White | Breeze

 **BLACKENED SHRIMP** | Sautéed mouthwatering shrimp.....\$26
🍷 Dry White | Dream

    **PORTOBELLO MUSHROOM STEAK** | Balsamic marinated portobello mushroom.....\$18
🍷 Dry Red | Bliss

Sub one side for fresh cut fries +\$2 or truffle fries +\$3

 Add: Schoog (Housemade Jalapeño Hot Sauce) +\$0.5

  @evansburgvineyards



Vegan



Vegetarian



Gluten Free



Spicy



EVANSBURG VINEYARDS

THE BISTRO

Desserts & Sweet Snacks

Chocolate Mousse Cake

Made with dark chocolate and topped with whipped cream and chocolate shavings.....\$9
 Carbonated Rosé | Fiesta / Sweet Red | Joy / Dry Red | Nostalgia

Cheesecake

Topped with whipped cream, strawberry coulis, and fresh cut strawberries.....\$8
 Semi-Sweet White | Radiance

Red Velvet Cake

Topped with delicious whipped cream.....\$8
 Carbonated | Amore

The Classics | Truffle Box*

5 truffles from Sweet Ashley's | An assortment of chocolates that we all know and love. You can't go wrong with chocolate and wine.....\$12
 Carbonated Rosé | Fiesta / Sweet Red | Joy / Dry Red | Nostalgia

Chocolate Covered Pretzels*

Quarter pound resealable bag of milk chocolate covered pretzels from Sweet Ashley's.....\$10
 Carbonated Rosé | Fiesta / Sweet Red | Joy / Dry Red | Nostalgia

*Made in a facility that handles peanuts, tree nuts, eggs, dairy and soy.

Thank you for dining at Evansburg Vineyards!



@evansburgvineyards



Vegan



Vegetarian



Gluten Free



Spicy



EVANSBURG VINEYARDS

Brunch!

SATURDAY 11AM - 2:30PM | SUNDAY ALL DAY

BACON, EGG & CHEESE On an English muffin with crispy red bliss potatoes.....	\$10
✓ SHAKSHUKA Velvety red sauce with poached eggs and fresh pita.....	\$16
⊕ VEGGIE OMELET With tomato, pepper, onion, cheddar cheese and side of crispy red bliss potatoes.....	\$14
⊕ BACON OMELET With bacon, pepper, onion, cheddar cheese and side of crispy red bliss potatoes.....	\$15
✓ CREAM CHEESE BAGEL.....	\$6
✓ AVOCADO TOAST Eggs-your-way with crispy red bliss potatoes with bread choice.....	\$13
✓ CINAMMON FRENCH TOAST Made with challah bread.....	\$11
✓ FRENCH TOAST SPECIAL Ask about our chef special. Made with challah bread.....	\$12
EGGS BENEDICT On a toasted english muffin with bacon, arugula, poached egg topped with hollandaise served with red bliss potatoes.....	\$17
BLT On your choice of white or wheat.....	\$9

Add: 2 slices of toast +\$1 | Options: Wheat, White, English Muffin | Bagel +\$3

Add Avocado +\$3

Add Side of Bacon +\$5

Add Side of Eggs +\$3.5

Add Side of Eggs with Cheese +\$4

Add Side of Potatoes +\$3.5

🌶 Add Schoog (Housemade Jalapeño Hot Sauce) +\$0.5

Cocktails

glass / 32 oz pitcher

MIMOSA The perfect combination of fresh OJ with your choice of house-made Amore or Fiesta carbonated wines.....	\$9 / \$32
BLOODY MARY Vodka, tomato juice, hot sauce, horseradish, worcestershire sauce, & fresh celery.....	\$12 / \$40
ESPRESSO MARTINI Made with vanilla vodka, coffee liqueur, and fresh espresso.....	\$12
MADRAS Refreshing mix of vodka, orange juice & cranberry juice.....	\$10

Ask about available non-alcoholic mocktails and seasonal cocktail specials!



@evansburgvineyards



Vegan



Vegetarian



Gluten Free



Spicy