



e-Menu

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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 CLOSSES 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

WINES

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 chardonal grapes. Filled with citrus fruit notes, green apple, mango and a hint of orange peel.....\$8 / \$20
12.1% Alc
- Breeze 2024**..... A refreshing complex Pinot Gris. Abundance of lime and peach complemented with a touch of vanilla and a whiff of mint.....\$8 / \$19
13.6% Alc
- Symphony 2022**..... A smooth Sauvignon Blanc. Floral notes along with pineapple, passion fruit, pear, freshly squeezed grapefruits, and a bale of hay on a hot summer day.....\$8 / \$19
12.5% Alc

Dry Rosé

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

Dry Red

- Velour 2022**..... A delicate light-body Pinot Noir. Cherry, black raspberry and plums. Smooth, silky tannins. Exquisitely balanced.....\$10 / \$29
12.8% Alc
- Nostalgia 2023**..... A medium body Cabernet Franc, Refined tannins, rich blackberry and blackcurrant aromas with earthy tones. Velvety lingering finish.....\$10 / \$29
14.6% Alc
- Harmony 2023**..... A rich and refreshing Bordeaux-style blend of Cabernet Sauvignon and Petit Verdot. Bold dark berries on the nose along with a hint of tobacco. Long and smooth finish. An extremely food friendly wine.....\$10 / \$32
14.3% Alc
- Bliss 2023**..... A full body, well-balanced Petite Sirah. Blackberry, dark chocolate, and a hint of Nutmeg and ginger lead to a lasting finish.....\$10 / \$35
13.2% Alc

Semi-Sweet

- Fantasy 2024**..... White | Made from our estate-grown Chardonal grapes. Rich on the nose with green apple, pear and a hint of fresh cut grass. Nice minerality on the palate.....\$8 / \$20
12.8% Alc | 2.0% Sugar
- Renaissance 2023**..... Rosé | A sweet dark wine made from Marquette grapes. Ripe red berries, strawberry, and a hint of green apple. Pleasantly sweet.....\$8 / \$18
11.9% Alc | 4.0% Sugar
- 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 fruit wine.....\$7 / \$16.5
11.5% Alc | 3.5% Sugar

Carbonated Semi-Sweet

- Amore 2023**..... White | Made from Pennsylvania Vidal Blanc grapes. Tangy with prominent ripe pear and peach notes. The natural acidity of this wine is balanced with just enough sugar..\$8 / \$19.5
11.7% Alc | 2.0% Sugar
- Fiesta 2024**..... Rosé | Made from a blend of our estate Chardonal grapes and Marquette. This wine is an easy drink. Fruit forward Strawberry, Maraschino cherries, and bitter lemon.....\$8 / \$19.5
12.5% Alc | 2.0% Sugar



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

Frozé | Our signature frozen wine drink made with EV wines.....\$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

Spiked Half & Half | Lemonade, iced tea spiked with vodka.....\$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.....\$9
 Dry White | Spirited
-  **BABA GANOUSH** | Fire-roasted eggplant, lemon, and tahini spread.....\$9
 Dry Red | Velour
-  **LABANE** | Creamy Mediterranean yogurt spread topped with olive oil and za'atar seasoning.....\$9
 Dry White | Breeze
-   **MATBUCHA** | Mediterranean salsa with fresh tomato, paprika, and roasted red pepper.....\$9
 Dry Red | Velour
-  **HUMMUS** | Mom's secret house-made mixture of chickpeas, tahini, lemon, and garlic.....\$9
 Dry White | Dream / Dry Rosé | Serenade

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, Brie (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 (Brie), Velour (Merlot)
-   **FRESH CUT FRENCH FRIES** | 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
-   **BISTRO SALAD** | Spring mix, tomato, cucumber, feta, dried fig, toasted pumpkin seeds with a balsamic vinaigrette.....\$13
 🍷 Semi-Sweet Apple-Pear | Pom
-   **SPRING SALAD** | Spring mix, crispy chickpeas, burrata, cucumber, tomatoes, topped with orange and a strawberry poppy seed vinaigrette.....\$15
 🍷 Dry White | Spirited

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

Chef's Flatbreads

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

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



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Vegan



Vegetarian



Gluten Free



Spicy



EVANSBURG VINEYARDS

THE BISTRO

Handhelds

Served with crisp, fresh cut fries

GYRO | Comes with labaneh tzatziki, fresh lettuce and tomato and choice of mediterranean chicken or halloumi cheese.....\$15
 🍷 Dry Red | Harmony

Sub: Beef Kebab +\$2 | Shrimp +\$3 | Halloumi w/ Chicken +\$2

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

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 | Harmony

✔ **HALLOUMI SLIDERS** | Halloumi seasoned with zaatar topped lettuce, tomato, onion and roasted garlic aioli in a fluffy buttered brioche bun.....\$16
 🍷 Dry White | Dream

Add: Crispy Onions +\$1 | Pickled Onions +\$2 | Bacon Jam +\$2 | BBQ Pulled Pork +\$3 | Halloumi Cheese +\$5

Tapas Grill

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

Served on a bed of rice and comes with a side of sautéed vegetables.

🍷 **BEEF KEBAB** | Spiced ground beef blend with onion and parsley with a side of creamy eggplant.....\$16
 🍷 Dry Red | Nostalgia

🍷 **MEDITERRANEAN GRILLED CHICKEN** | Marinated mediterranean-spiced chicken.....\$15
 🍷 Dry White | Breeze

🍷 **BLACKENED SHRIMP** | Sauteed mouthwatering shrimp.....\$17
 🍷 Dry White | Dream

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

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

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 **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 | Fantasy



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!



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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
- ✓ **AVOCADO TOAST** | Eggs-your-way with crispy red bliss potatoes with bread choice.....\$16
- ✓ **CINNAMON 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

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
- SPIKED HALF & HALF** | Lemonade, iced tea spiked with vodka.....\$10

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



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