



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 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

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 chardonel 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

Harmony 2023..... A rich and refreshing Bordeaux-style blend of Cabernet Sauvignon and Petit
14.3% Alc Verdot. Bold dark berries on the nose along with a hint of tobacco. Long and smooth
finish. An extremely food friendly wine.....\$10 / \$32

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

Fantasy 2024..... White | Made from our estate-grown Chardonel grapes. Rich on the nose with green
12.8% Alc | 2.0% Sugar apple, pear and a hint of fresh cut grass. Nice minerality on the palate.....\$8 / \$20

Renaissance 2023.... Rosé | A sweet dark wine made from Marquette grapes. Ripe red berries, strawberry,
11.9% Alc | 4.0% Sugar and a 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
11.5% Alc | 3.5% Sugar grape and 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 2024..... Rosé | Made from a blend of our estate Chardonel grapes and Marquette. This wine is an
12.5% Alc | 2.0% Sugar easy drink. Fruit forward Strawberry, Maraschino cherries, and bitter lemon.....\$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

Frozé Our signature frozen wine drink made with EV wines.....	\$10
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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

✓ **HÜMMUS** | 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 | Sautéed 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
W Carbonated Rosé | Fiesta / Sweet Red | Joy / Dry Red | Nostalgia

✓ Cheesecake

Topped with whipped cream, strawberry coulis, and fresh cut strawberries.....\$8
W 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
W 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
W 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

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