



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**

OPEN YEAR ROUND!

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





WINE LIST

YOUR BACKYARD WINERY & BISTRO

Dry White

per glass / per bottle

- Spirited 2022**..... A crisp Riesling finished dry with a hint of sweetness, citrus fruit aromas abound..\$8 / \$19
12.0% Alc
- Dream 2024**..... Made from our estate-grown Chardonnay. An abundance of fresh lime and grapefruit
13.0% Alc aromas complemented by a well-rounded mouth feel. Refreshing tartness.....\$8 / \$21
- Breeze 2024**..... A refreshing complex Pinot Gris. Abundance of lime and peach complemented
13.6% Alc with a touch of vanilla and a whiff of mint.....\$8 / \$20
- Symphony 2022**..... A smooth Sauvignon Blanc. Floral notes along with pineapple, passion fruit, pear,
12.5% Alc freshly squeezed grapefruits, and a bale of hay on a hot summer day.....\$8 / \$20

Dry Rosé

- Serenade 2023**..... Dry Rosé wine made from a blend of Marquette and Sauvignon Blanc.
12.0% Alc Pomegranate and lime. Zesty, fresh and tart.....\$8 / \$19

Dry Red

- Velour 2022**..... A delicate light-body Pinot Noir. Cherry, black raspberry and plums. Smooth,
12.8% Alc silky tannins. Exquisitely balanced.....\$10 / \$29
- Nostalgia 2023**..... A medium body Cabernet Franc, Refined tannins, rich blackberry and
14.6% Alc blackcurrant 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
13.2% Alc of nutmeg and ginger lead to a lasting finish.....\$10 / \$35

Semi-Sweet White

- Fantasy 2024**..... Made from our estate-grown Chardonnay grapes. Rich on the nose with
12.8% Alc | 2.0% Sugar green apple, pear and a hint of fresh cut grass. Nice minerality on the palate.....\$8 / \$21

Semi-Sweet Rosé

- Renaissance 2023**..... 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

Semi-Sweet Fruit

- Pom**..... Fruit | A blend of apple and pear wines, refreshing and sweet at the same time.....\$8 / \$17.5
12.0% Alc | 2.5% Sugar
- Blueberry**..... Fruit | Rich, velvety, and flavorful wine made from 100% blueberries. Sweetened
12.5% Alc | 3.0% Sugar just enough to complement the natural tartness of the blueberries.....\$7 / \$17.5
- Joy**..... Red & Fruit | A blend of red, cherry & pomegranate wines, a perfect marriage
11.5% Alc | 3.5% Sugar of grape and fruit wine.....\$7 / \$16.5

Semi-Sweet Carbonated

- Amore 2024**..... White | Made from PA Vidal Blanc grapes. Tangy with prominent ripe pear and
11.6% Alc | 2.0% Sugar peach notes. The natural acidity of this wine is balanced with just enough sugar..\$8 / \$19.5
- Fiesta 2024**..... Rosé | A blend of our estate Chardonnay 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



OTHER BEVERAGES

YOUR BACKYARD WINERY & BISTRO

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.....\$13

Bubbly Sampler | The best way to experience our bubbly collection of Amore and Fiesta wines. 3oz serving of both wines accompanied by crackers.....\$11

Seasonal Wine Special

Seasonal Special | Ask about our seasonal wine special.....\$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.....\$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

Evansburg Old Fashioned | Hidden Still Distillery Bourbon served on the rocks with bitters and sugar. Garnished with an orange slice and Luxardo Maraschino cherry.....\$13

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

Beer

Sourced from Conshohocken Brewing Co.

Type A (IPA - 7%).....\$7.75

Hazy Life Coach (IPA - 5.2%).....\$7.5

Ring The Bell (American Lager- 5.2%).....\$6.5

Backpack Beer (Belgian-Style Witbier - 5.2%).....\$7.5

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 (Martinelli's & Welch's) | Blush or Cider.....\$8



THE BISTRO

YOUR BACKYARD WINERY & 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 | Dream
-  **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 | Dream
-  **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) +\$6
🍷 Flight | Dream (Manchego), Spirited (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

Please alert your server to any serious allergies and dietary restrictions.



Vegan



Vegetarian



Gluten Free



Spicy



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
-   **FALL SALAD** | Arugula with an apple cider gastrique vinaigrette and fresh granny smith apples, raisins, tomato, and brie.....\$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 | Dream
-  **BUTTERNUT SQUASH** | Roasted butternut squash, onion, and tomato on brie topped with arugula, roasted garlic aioli and balsamic reduction.....\$17
🍷 Dry White | Breeze
-  **FIVE CHEESE** | Blend of two kinds of mozzarella, provolone, parmesan and romano cheese over housemade marinara.....\$14
🍷 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

Please alert your server to any serious allergies and dietary restrictions.



Vegan



Vegetarian



Gluten Free



Spicy



THE BISTRO

YOUR BACKYARD WINERY & 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 SANDWICH | Melt-in-your-mouth pulled pork sandwich with pickled onions in a fluffy buttered brioche bun.....\$15
🍷 Dry Red | Velour

THE COLLEGEVILLE BURGER | Two classic beef patties in a fluffy buttered brioche bun, topped with cheddar cheese, lettuce, tomato, and onion.....\$15
🍷 Dry Red | Nostalgia

THE EVANSBURGER | Two delicious beef patties 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

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

Tapas Grill

Not available during Brunch (Saturday & Sunday 11am-2pm)

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 tzatziki.....\$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**

Please alert your server to any serious allergies and dietary restrictions.



Vegan



Vegetarian



Gluten Free



Spicy



Desserts & Sweet Snacks

Triple Chocolate Cake

Chocolate three ways topped with brownie bites, whipped cream and strawberry.....\$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!

Please alert your server to any serious allergies and dietary restrictions.



Vegan



Vegetarian



Gluten Free



Spicy



THE BISTRO

YOUR BACKYARD WINERY & BISTRO

Brunch!

SATURDAY & SUNDAY AT 11AM - 2PM

- 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
- ☞ ✓ **EGG FRITTATA** | Ask about this week's chef's special frittata with rotating fresh ingredients. Accompanied with a side of crispy red bliss potatoes.....\$14
- ✓ **CINNAMON FRENCH TOAST** | Made with challah bread.....\$11
- 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 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.\$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
- EVANSBURG OLD FASHIONED** | Hidden Still Distillery Bourbon served on the rocks with bitters and sugar. Garnished with an orange slice and Luxardo Maraschino cherry...\$13

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

Please alert your server to any serious allergies and dietary restrictions.



Vegan



Vegetarian



Gluten Free



Spicy