



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**

OPEN YEAR ROUND!

3857 Germantown Pike,
Collegetown, 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

per glass / per bottle

Dry White

- 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 Chardonel. An abundance of fresh lime and grapefruit aromas complemented by a well-rounded mouth feel. Refreshing tartness.....\$8 / \$21
13.0% 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 / \$20
13.6% Alc
- Symphony 2025**..... This is a supple Sauvignon Blanc. Nuances of kiwi and guava met with the a burst of grapefruit.....\$8 / \$20
13.0% 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 / \$19
12.0% Alc

Dry Red

- Eclipse 2024**..... This is a fruit forward light body wine made from Carignan grapes sourced from a 90-year-old vineyard at the Nicolini ranch in Lodi. Abundance of ripe berries and pomegranate complemented by nuanced leathery notes.....\$10 / \$31
13.8% 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 White

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

Semi-Sweet Rosé

- Renaissance 2023**..... 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

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 just enough to complement the natural tartness of the blueberries.....\$7 / \$17.5
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

Semi-Sweet Carbonated

- Amore 2024**..... White | Made from PA 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
11.6% Alc | 2.0% Sugar
- Fiesta 2024**..... Rosé | A blend of our estate Chardonel 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



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

glass / 32 oz pitcher

Cocktails

- 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 and 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



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 | Eclipse
-  **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 | Eclipse
-  **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), Nostalgia (Brie), Eclipse (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

Add Garlic Aioli +\$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*
-   **LEMON GINGER SPINACH SALAD** | Fresh spinach with goat cheese, cherry tomatoes, craisins, mandarin oranges, red onion and a lemon ginger champagne vinaigrette.....\$15
 🍷 *Dry White | Spirited*
- Add: Mediterranean Chicken +\$5 | Jerk Chicken +\$5 | Beef Kebab +\$7 | Blackened Shrimp +\$8**

Chef's Flatbreads

- BBQ PORK** | Tangy housemade BBQ pork, onion, and cheddar cheese.....\$18
 🍷 *Dry Red | Eclipse*
-  **MEDITERRANEAN** | Feta, cherry tomato, pickled onion, and arugula topped with a roasted garlic aioli and balsamic reduction.....\$17
 🍷 *Dry White | Dream*
-  **HEARTY GREENS** | Fresh spinach, perfectly tender artichoke, shaved roasted brussel sprouts and cherry tomatoes balanced with feta and finished with a balsamic reduction drizzle.....\$17
 🍷 *Dry White | Breeze*
-  **FIVE CHEESE** | Blend of two kinds of mozzarella, provolone, parmesan and romano cheese over housemade marinara.....\$14
 🍷 *Dry Red | Eclipse*
-   **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 | Eclipse*
- Add: Pepperoni +\$2.5 | Bacon +\$2.5 | 🌶️ Schoog (Housemade Jalapeño Hot Sauce) +\$0.5**

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



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 | Blackened Shrimp +\$3 | Halloumi w/ Chicken +\$2 | Jerk Chicken

TANGY BBQ PORK SANDWICH | Melt-in-your-mouth pulled pork sandwich with pickled onions in a fluffy buttered brioche bun.....\$15

Dry Red | Eclipse

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 | Add Garlic Aioli +\$0.5**

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

JERK CHICKEN | Jamaican jerk chicken marinated and grilled to perfection with a kick of spice served on a bed of rice with a side of sautéed vegetables.....\$15

Dry White | Breeze

BLACKENED SHRIMP | Sauteed mouthwatering shrimp.....\$17

Dry White | Dream

**Add: Schoog (Housemade Jalapeño Hot Sauce) +\$0.5
Sub one side for fresh cut fries +\$2 or truffle fries +\$3**

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



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!

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Vegan **Vegetarian** **Gluten Free** **Spicy**