



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 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

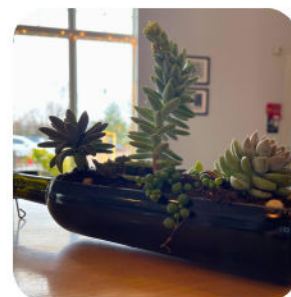
Email us to book your event!
operations@evansburgvineyards.com



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

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 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
- Midnight 2024**..... A medium-body, Bordeaux-style blend of Merlot and Cabernet Sauvignon. Smooth and velvety. Blackcurrants, caramel, cherry and a hind of bitter chocolate.....\$10 / \$32
15.7% 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**..... A sweet dark wine made from Marquette grapes. Ripe red berries, strawberry, and a hint of green apple. Pleasantly sweet.....\$8 / \$18
12.6% 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

Cocktails & Seasonal Wine Specials

glass / 32 oz pitcher

- Frozé** | Wine slushy made with our house wines.....\$10
- Spring Sangria** | House made Rosé & Blueberry wine mixed with Hidden Still Tequila and Triple Sec. Topped with a splash of lime juice, sparkling water and fresh orange slices.....\$13/\$42
- Mimosa** | The perfect combination of fresh OJ with your choice of house-made Amore or Fiesta carbonated wines.....\$9 / \$32
- Bloody Mary** | A classic mix with Hidden Still Vodka.....\$12 / \$40
- Madras** | Refreshing mix of vodka, orange juice & cranberry juice.....\$10
- Tequila Sunrise** | Hidden Still Tequila with orange juice layered with grenadine.....\$10
- Evansburg Cosmopolitan** | Hidden Still Vodka and Triple Sec, fresh lime and a splash of cranberry.....\$15
- Spiked Half & Half** | Lemonade and iced tea spiked with vodka.....\$10
- Espresso Martini** | Made with vanilla vodka, coffee liqueur, and fresh espresso.....\$12
- 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

Mocktails

- Evansburg Sparkling Cranberry** | A blend of cranberry juice and sparkling water with fresh lime.....\$8
- Sunrise** | Orange juice with sparkling water layered with grenadine.....\$8
- Cosmopolitan** | A blend of cranberry, orange and lime juice topped with sparkling water.....\$10
- Madras** | Orange juice, cranberry juice & sparkling water.....\$8
- Bloody Mary** | A non-alcoholic version garnished with a lemon wedge.....\$8

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 | Lemonade Carafe | Half & Half Carafe**.....\$5
- Orange Juice Glass | Cranberry Juice Glass**.....\$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
-  **HÜMMUS** | Mom's secret house-made mixture of chickpeas, tahini, lemon, and garlic.....\$9
 Dry White | Dream / Dry Rosé | Serenade


Add Vegetable Platter (celery, carrot & cucumber) 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, Blueberry 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 (Blueberry 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*
 -   **SPRING SALAD** | Spring mix, crispy chickpeas, burrata, cucumber, tomatoes, topped with orange and a strawberry poppy seed vinaigrette.....\$15
 *Dry White | Symphony*
- 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*
 -  **WHITE PESTO** | Original nut-free toasted pumpkin seed and fresh basil pesto topped with white cheddar, onion and tomato.....\$17
 *Dry White | Symphony*
 -  **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
Sub Sides: Truffle Fries +\$3 | Crispy Brussel Sprouts +\$3 | Side Salad

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 classic 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

KIDS BURGER | A classic beef patty topped with cheddar cheese in a fluffy buttered brioche bun.....\$11


Add: Crispy Onions +\$1 | Pickled Onions +\$2 | Bacon Jam +\$2
BBQ Pulled Pork +\$3 | Halloumi Cheese +\$5 | Add Garlic Aioli +\$0.5



Sub Sides: Truffle Fries +\$3 | Crispy Brussel Sprouts +\$3 | Side Salad


Tapas Grill

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.....\$15
 🍷 Dry White | Breeze

 **BLACKENED SHRIMP** | Sauteed with housemade blackening seasoning.....\$17
 🍷 Dry White | Dream

Sub One Side: Fresh Cut Fries +\$2 | Truffle Fries +\$3 | Crispy Brussel Sprouts +\$3 | Side Salad

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


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 **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.**

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

