

//////////////////// **WINE FLIGHT** //////////////////////

3 3-oz Pours from our Wine List 16.
No substitutions please.

- Ivory and Brut Chardonnay**
- Anna De Cordorniu Sparkling Pinot Noir**
- Antigal Uno Malbec**

BUBBLES & AFTER DINNER

bottle | glass

- Charles Roux** --- | 12.
187 (split)
- Anna de Codriu Sparkling Brut Rosé** 34 | 9.
Spain. Comprised mostly of Pinot Noir with strawberry and cherry tones.
- Schramsberg Mirabelle Brut, Sparkling** 49 | ---
North Coast. Aromas of pear, tangerine and peach followed by nuances of vanilla and anise.
- Otima Tawny Port** 15.
Rich in color with nose of nuts and mature fruit. Light, delicate and well rounded.

//////////////////// **BEER** //////////////////////

Local Draught

- Wild Acre Billy Jenkins Session Bock** 6.5
Less malt forward, clean and well balanced plus biscuit and toffee flavors. Fort Worth.
- Revolver Blood & Honey Wheat Ale** 6.5
Flavors of blood orange zest, local honey and a touch of spice. Granbury.
- Wild Acre Ranch Style Pilsner** 6.5
Brewed with purified water, pilsner malt, premium German hops, precision, passion and patience. Fort Worth.
- Rahr Blonde** 6.5
Medium-bodied Traditional Munich-style Helles Lager. Fort Worth, TX

Bottles & Cans

- Rahr Rahr - Seasonal** 6.
- Rahr, Dadgum IPA** 6.
Fort Worth, TX
- Wild Acre Seasonal Selection** 6.
Fort Worth, TX
- Wild Acre Texas Blonde** 6.
It is light, refreshing, low in bitterness, and perfect for Texas.
- Wild Acre Tarantula Hawk** 6.
Fort Worth, TX
- Miller Lite, Bud Light, Coors Light, Michelob Ultra-Light** 5.
- White Claw Hard Seltzer** 5
Mango, Lime, Black Cherry



bistro on magnolia