



Tasting Room & Wine bar
at the Hotel Gibbs



FOOD MENU

DELICIOUSLY HEALTHY AND SWEET BITES:

Our food menu is based on three key values that
we apply to everything we do

DELICIOUSLY HEALTHY, SUSTAINABLE AND LOCAL

While our menu is Mediterranean inspired, many
ingredients come directly from sustainable farms in Texas.

SMALL BITES

OLIVES \$5

Wine pairings: Jasmine, Dande

PREMIUM NUTS \$6

Pairs with all Florvino flower wines

KAMUT SOURDOUGH BREAD WITH TEXAS OLIVE OIL AND PREMIUM BALSAMIC VINEGAR

Pairs with Jasmine, Glory, Dande \$6

ORGANIC TACO CHIPS & SALSA

Pairs with Jasmine, Glory, Dande and YeeHaa! \$7

SMALL MEALS

CHARCUTERIE BOARD \$19.95

No nitrates, no nitrites, no artificial flavors from sustainably raised Texas pork

Texas Iberico jamon, lomo or copa & chorizo, Adagio Salumi soppressata, pistacchio, finocchiona, the O.G., four delicious cheeses, olives, dried fruits, chocolate dipped nuts, crackers

Wine pairings: All Florvino flower wines

CHEESE BOARD \$16.50

Aged cheddar, cheddar with herbs, Dutch gouda, asiago rosemary & olive oil, bellavitano merlot, olives, dried fruits, crackers

Wine pairings: Jasmine, Glory, Peaches, Wild Rosy

MEDITERRANEAN \$16.50 PRESERVED VEGGIE PLATTER

Marinated tomatoes, Mediterranean marinated veggie mixes, hummus, dates, kamut sourdough bread and texas olive oil

Wine pairings: Jasmine, Glory, Dande, Peaches

FROM THE OCEAN \$16.50

Sustainably harvested sardines in olive oil, served on marinated grilled vegetables in olive oil, topped with grated parmesan cheese, black pepper, dates, kamut sourdough bread.

Wine pairings: Jasmine, Dande, Peaches

FLORVINO FLOWER WINE FLOATS



\$17.5

ALAMO PALMS

YeeHaa, coconut chocolate chip ice cream,
whipped cream, chocolate sprinkles

13 DAYS OF GLORY

Glory, elderflower mixer, strawberry ice cream,
whipped cream, chocolate sprinkles

PRAIRIE ROSE

Wild Rosy, vanilla ice cream

MANGO MISSION

Peaches, mango ice cream, whipped cream, freeze
dried mango sprinkles

DESSERTS

\$12

PASSION TART ASSORTMENT

Passion tarts, vanilla ice cream, whipped cream

Wine pairings: Peaches, Wild Rosy

CHOCOLATE MOUSSE CAKE

Chocolate mousse cake, vanilla ice cream,
whipped cream

Wine pairings: Peaches, Wild Rosy

PECAN TARTLET

Pecan tartlet, vanilla ice cream, whipped cream

Wine pairings: Peaches, Wild Rosy, YeeHaa!

ABOUT OUR FOOD SUPPLIERS

Florvino's ice cream is traditionally handcrafted based on Italian tradition in small batches by Oro Bianco from Blanco. The milk for our ice cream comes from Mill-King creamery near McGregor Texas. Their cows are grass fed and hormone free. They spend most of their time on open pastures. The milk is non-homogenized and low-temperature sterilized to maintain the rich nutrients.

TEXAS IBERICO

Experience the tradition & flavor of 100% Iberico pork. The pigs graze freely in the Texas Hill Country and forage on native grasses, acorns, prickly pear cacti, and their favorite, mesquite beans. The result is a beautifully-marbled pork, naturally rich in color.

ADAGIO SALUMI

Our cured salamis, crafted in Austin are the results of 4 generations of Italian tradition nurturing their standards of perfection. Their pigs graze in open pastures on natural forage. Their products only include natural herbs and spices and are absent of any nitrates, nitrites or additives.