

**WHITE**

	GLASS S (5 oz)	CARAFE (12 oz)	BOTTLE (\$10 off bottles to go)
2018 Viognier, Sonoma Valley <i>Tropical, Passion Fruit, Citrus</i>	\$12	\$24	\$42 (n/a to go)
2018 Chardonnay, Dry Creek Valley <i>Citrus, Pear, Brûlée</i>	\$12	\$24	\$42 (n/a to go)
2017 Roussanne, Bennett Valley <i>Apricot, Lemon, Honey</i>	\$12	\$24	\$42 (n/a to go)
2021 Vermentino, <i>Joseph Jewell Wines</i> , Dry Creek Valley <i>Lime, Apple</i>	\$13	\$26	\$43 (n/a to go)
2021 Rosé of Pinot Noir, <i>Joseph Jewell Wines</i> , Russian River Valley <i>White Peach, Papaya</i>	\$13	\$26	\$43 (n/a to go)

RED

2018 Grenache, Dry Creek Valley <i>Macerated Strawberries, Graphite</i>	\$14	\$28	\$45
2018 <i>Trois Cent Neuf</i> Red Blend <i>Grenache, Syrah & Mourvèdre</i> <i>Cherry, Herbs, Game</i>	\$14	\$28	\$45
2018 <i>The Jawn</i> Red Blend <i>Grenache, Syrah, Mourvèdre & Cabernet Sauvignon</i> <i>Red Fruit, White Pepper, Tapenade</i>	\$14	\$28	\$45
2016 <i>R Five</i> Syrah, Bennett Valley <i>Candied Cherries, Rosewater, Olive</i>	\$14	\$28	\$45
2016 <i>Trois Cent Neuf</i> Syrah, Sonoma County <i>Black Cherries, Olive</i>	\$14	\$28	\$45

TASTING FLIGHT (No substitutions)

2 oz Tasting of <i>Viognier, Chardonnay, Grenache, Trois Cent Neuf Red Blend & R Five Syrah</i>	\$25
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RED TASTING FLIGHT (No substitutions)

2 oz Tasting of <i>Grenache, Trois Cent Neuf Red Blend, Jawn Red Blend, R Five Syrah & Trois Cent Neuf Syrah</i>	\$25
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VIN CHAUD Hot spiced red wine

\$10

FOOD

CHEESE PIZZA Add pepperoni	\$16/\$18
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PEAR & PROSCIUTTO PIZZA Goat cheese, pears, prosciutto, arugula & hot honey drizzle	\$20
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MUSHROOM & ASIAGO PIZZA Garlic cream sauce, asiago, parmesan & mushrooms	\$18
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BEEF RILLETES Slow cooked shredded short ribs served in traditional rilette style from Andiaro	\$16
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CHEESE & CHARCUTERIE PLATE Assorted cheeses & meats, breads	\$34
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CHEESE PLATE Assorted winemaker-selected cheeses, breads	\$16/\$30
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CHARCUTERIE PLATE Assorted winemaker-selected meats, breads (does not include cheese)	\$18/\$35
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BREAD & BUTTER Butter and jam, breads	\$8
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DESSERT Flourless chocolate cake or blackberry tart from <i>La Baguette Magique</i>	\$8
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For the best tasting experience, please refrain from wearing perfumes & strong scents | 25% gratuity will be added to bills when the signed merchant copy is not left | One check per table | Wifi – R FIVE GUEST, PW – syrah247 | W-T 4-9, FRI 4-10, SAT 1-10, SUN 1-6 | rfivewines.com



R FIVE WINES

OTHER DRINKS

SPIKED APPLE CIDER PUNCH

\$12

BEER

East Branch Brewing Company Alluvium IPA, Downingtown

\$7.5

East Branch Brewing Company Reimer Pilsner, Downingtown

\$6.5

Animated Brewing Co. Pale Ale, Coatesville

\$6

Wrong Crowd Beer Co. QuarterBack Factory (Hazy NEPA), West Chester

\$7.5

SODA | Coke, Diet Coke, Canada Dry

\$3

SPARKLING WATER (750ml)

\$6

HOT TEA (Black or Peppermint) | ICED TEA (unsweetened)

\$4

ESPRESSO | AMERICANO single/double

\$3/\$4

ABOUT US

From France, Napa, Sonoma and the Finger Lakes to PA, Kieran Robinson's winemaking journey has brought him all over the world. His passion for wine began while working at a winery during college at Ithaca College. Upon returning to his hometown of Downingtown after college, Kieran had the opportunity to experience the challenges of making wine in a nontraditional wine region: the Philadelphia countryside.

With a thirst for knowledge and strong fervor for winemaking, Kieran moved, with his then girlfriend Kristie, to the Northern Rhone region of France. Working in France gave Kieran an appreciation for French viticulture and winemaking philosophies. After work was finished in Côte-Rôtie, Kieran and wife/co-owner Kristie moved to Napa Valley to expand their winemaking knowledge. After working at Cakebread Cellars, he moved to Sonoma working at Paul Hobbs Winery and then at Jericho Canyon Vineyard in Napa Valley. Kieran and Kristie launched Kieran Robinson Wines with the 2009 harvest, focusing on Rhone varietals.

In 2018, Kieran and Kristie started their new label – R FIVE WINES – with the goal of bringing the California wine tasting experience to the east coast since Kieran grew up in Downingtown and Kristie in Malvern. Production increased to include wines from a variety of American Viticulture Areas (AVAs) in Northern California such as Russian River, Dry Creek Valley, Sonoma Valley. In late August 2021, R FIVE WINES opened where Kieran and Kristie share a taste of Sonoma with you.

ASK ABOUT OUR WINE CLUB!

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