

“FRESH
AIR”



“FRESH
BEER”

WELCOME

Welcome to the Vista ranch! We invite you to relax and explore our 21 acres by taking a walk to our onsite vegetable farm and apiary. Our menus feature a holistic approach to hyper-local food, the sourcing of brewing ingredients along with a Texas-focused wine list to local purveyors highlighted in our menu. Enjoy!



MAINS

VISTA PANZANELLA SALAD | \$12

Heirloom tomatoes, toasted sourdough bread, burrata cheese, Italian parsley, basil, and capers. Tossed in a red wine vinaigrette.

POSOLE VERDE | \$10

Hi-Fi Mycology oyster mushroom, salsa verde, cilantro, hominy, farm greens, and radishes. Vegan.

ZUM WOHL! BEER BRATWURST | \$12

Served on a bun with housemade kraut, Dark Skies mustard, and house pickles. Served with kettle chips.

CURRYWURST MIT POMMES | \$12

Sliced Zum Wohl! braised bratwurst over pomme frites. Topped with housemade curry ketchup and served with citrus aioli.

NIMAN RANCH HOT DOG | \$10

All-natural beef hot dog served with kettle chips.

CRISPY CHICKEN SANDWICH | \$15

All natural chicken thigh with Thai Sriracha glaze, aioli, house made pickles and chipotle lime slaw on a Martin's Potato Roll. Served with kettle chips.

SHAREABLE

KENNEBEC FRIES | \$8

Dressed with cotija cheese and Italian parsley. Served with citrus aioli.

WARM PRETZEL & WASABI PUB CHEESE | \$8

New World Bakery pretzel served with smoked gouda and wasabi pub cheese and Dark Skies mustard.

LOCAL CHEESE BOARD | \$20

A rotating selection of three cheeses from Antonelli's Cheese Shop with house-made seasonal accoutrements, Dark Skies mustard, smoked Shaker's pecans, and toasted Easy Tiger baguette.

DRIFTWOOD CHEESEBURGER | \$17

Wood-fire grilled local beef, house made bacon jam, aged cheddar, caramelized onions, house pickles and special sauce on a Martin's potato roll. Served with kettle chips.

Featuring beef from Double J Ranch, fed with Vista Brewing spent grain.

SIDES

HOUSE PICKLED VEGGIES | \$6

Texas Olive Oil, Herbs, Fennel Salt

ROASTED SHISHITO PEPPERS | \$7

Lemon, Grey Salt

KETTLE CHIPS | \$3

KIDDOS

KID'S BURGER | \$9

3.5 oz. Double J Beef Ranch patty on a Martin's Potato Roll. Served with kettle chips. Add cheese | \$1

CHICKEN NUGGETS | \$9

Crispy chicken nuggets with house made honey mustard. Served with kettle chips.

SWEETS

HOUSE MADE DESSERTS | \$4

*Ask for seasonal selections.

WILDFLOWER CARAMELS SINGLE \$1.50 | TWELVE \$18

Organic. Made in San Antonio with Vista Dark Skies.

LOCALLY SOURCED OR GROWN ON PROPERTY



When possible, we source ingredients from Vista's onsite farm, Texas farmers & ranchers and local businesses. Vista's Farmer Noël grows seasonal produce here on our one-acre farm for Vista's kitchen and the Dripping Springs farmer's market. Our goal is to offer truly fresh, local produce that actually ripens on the vine (300 yards from right here!) and not while travelling cross-country on a truck. The Vista Farm is sustainably managed without harmful chemicals and pesticides and a strong focus on soil fertility & nutritional value. We encourage you to take a walk and check it out.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



DRAFT BEER

All of our beers are made with Texas grown and malted grains and water sourced directly from the limestone-filtered well on the property.


READ MORE
ABOUT OUR BEERS



LIGHT

ADAIR – KÖLSCH

Crisp / Dry / Effervescent / 4.5% abv
0.5L \$7 / Pitcher \$20

BARTON CREEK GOLD – BLONDE ALE

Light / Crisp / Golf / 4.2% abv
0.5L \$7 / Pitcher \$20
Collab with Barton Creek Country Club

HOPPY

DRIFTWOOD – PALE ALE

Berry / Citrus / Biscuit / 4.9% abv
0.5L \$7 / Pitcher \$20

DESTINATION – AMERICAN IPA

Grapefruit / Melon / Resinous / 6.5% abv
0.5L \$7 / Pitcher \$20

ESTER-DRIVEN

HIVE MIND – HONEY ALE

Honey / Biscuit / Clove / 7.7% abv
0.5L \$8.50 / Pitcher \$22

QUATTRO – COPPER BRETT ALE

Caramel / Pear / Herbacious / 6.3% abv
0.5L \$7 / Pitcher \$20

LE SAISON – FRENCH-STYLE SAISON

Peppercorn / Pear / Clove / 6.5% abv
0.5L \$8 / Pitcher \$22

MIDDLE TRINITY – BELGIAN-STYLE TRIPEL

Clove / Banana / Honey / 9.5% abv
8 oz \$8 / 0.5L Carafe \$15 / 750ml BTL \$15

MALT FORWARD

ZUM WOHL! - RAUCHBIER

Toasty / Caramel / Herbaceous / 5.0% abv
0.5L \$7 / Pitcher \$20

DARK SKIES – BLACK PILSNER

Chocolate / Roasty / Light-bodied / 4.9% abv
0.5L \$7 / Pitcher \$20

BARREL AGED

Built around freshly emptied wine & spirits barrels sourced from our neighbors. Single strain Brett ales, Belgian-style lambics, spontaneous wild ales and small batch variations of our beer garden recipes.

RUBY – GRAPEFRUIT & TANGERINE GOLDEN ALE

Citrus / Tart / Mineral / 7.6% abv
8 oz \$8 / 0.5L Carafe \$15 / 500ml BTL \$16

DAYBREAK – BARREL AGED GOLDEN ALE

Orange Zest / Pineapple / Bright / 9% abv
8 oz \$8 / 0.5L Carafe \$15 / 500ml BTL \$16

AUTUMN BROWN – MIXED CULTURE BROWN ALE

Aged in Balcones Distilling Rye Barrel & William Chris Zinfandel Wine Barrel

Dried Fruit / Molasses / Brown Sugar / 6% abv
8 oz \$8 / 0.5L Carafe \$15 / 500ml BTL \$15

FIRESIDE - WHISKEY BARREL AGED IMPERIAL STOUT

Cocoa / Molasses / Marshmallow / 11.2% abv
8 oz \$9 / 0.5L Carafe \$17 / 500ml BTL \$18

FLIGHTS 4X4^{0Z}

BREWMASTER'S CHOICE

A selection of Vista house favorites

\$10

BARREL AGED FLIGHT

A selection of barrel aged brews

\$14

BUILD YOUR OWN

Choose any four draft beers

\$12

BARREL AGED BEERS +\$0.50 EACH



For the regular visitor who wants to take home our Beer Garden styles, plus \$1 off draft beer. Monthly beer fills of 4 x 32oz Crowlers OR 2 x 64oz growlers for just \$30.

\$1 OFF DRAFTS



For those who love our wine barrel-aged beers! Four quarterly allotments, exclusive club beers, parties, perks and discounts.

**10% OFF DRAFTS
20% OFF BOTTLES**

TO SIGN UP, SCAN HERE OR ASK THE TEAM IN THE TASTING ROOM



BOTTLE LIST

ENJOY HERE OR TAKE TO-GO

10% OFF 4+ / 20% OFF 12+



20% OFF, ALWAYS

GIFT PACKS*

FIRESIDE TWO-PACK (2021 & 2022) / \$28

OENOBEER THREE-PACK / \$45

*NOT ELIGIBLE FOR ADDITIONAL DISCOUNTS

BEER GARDEN

LE SAISON - FRENCH-STYLE SAISON / \$15

MIDDLE TRINITY - BELGIAN-STYLE TRIPEL / \$15

STOUTS

FIRESIDE 2022 - WHISKEY BARREL AGED IMPERIAL STOUT / \$18

LORENZO - MEXICAN HOT CHOCOLATE IMPERIAL STOUT / \$16

OENOBEER

WILD ALES REFERMENTED WITH FRESH WINE GRAPE JUICE

THREE PACK / \$45

HYE - TEXAS WILD ALE WITH PICPOUL BLANC / \$18

GLEN ROSE - LAMBIC-STYLE WITH ROUSSANNE / \$18

TRAVIS - BRETT ALE WITH CAB SAUV / \$18

LAISSEZ- BRETT ALE WITH CAB SAUV / \$18

WINE BARREL AGED

DAYBREAK - GOLDEN ALE / \$16

SOLEIL - BELGIAN-STYLE ALE / \$16

HIVE MIND - HONEY ALE / \$16

LAISSEZ FAIRE - BRETT ALE / \$14

BARREL AGED SHAPESHIFTER LITTLE SAISON / \$15

GLEN ROSE - LAMBIC STYLE ALE / \$16

TWILIGHT - BROWN ALE / \$16

AUTUMN BROWN - MIXED CULTURE BROWN ALE / \$15

WINE BARREL AGED W/FRUIT

GRATO - LAMBIC STYLE ALE WITH ITALIAN PLUMS / \$16

RUBY AGED WITH GRAPEFRUIT & TANGERINE / \$16

NON-ALCOHOLIC

VISTA SODA / \$3

Seasonal flavor of lightly sweetened sparkling water from our onsite aquifer-fed well

JUICE BOX / \$2

ST. ARNOLD'S CRAFT ROOT BEER / \$3

MEXICAN COKE / \$3

RICHARD'S RAINWATER / \$3

VISTA RANCH WATER

Sake based cocktail with house made watermelon and lime syrup topped with Vista sparkling water
10oz glass \$12

WINE BY THE GLASS, CARAFE OR BOTTLE

SPARKLING

MIMOSA

Rotating fruit & sparkling wine
8oz glass \$8 / 0.5L carafe \$15

GRUET NV BRUT

Green apple, citrus, mineral driven, crisp acidity
New Mexico | 5 oz glass \$12 / 750ml BTL \$48

WILLIAM CHRIS - PÉT-NAT SPARKLING ROSÉ

Bubbly, dry, watermelon, strawberry, high acidity
Hye, TX | 750ml BTL Only \$48

ROSE

WILLIAM CHRIS - ROSE

Aromas of lilac, citrus, and nectarine
Hye, TX | 5oz glass \$12 / 750ml BTL \$48

WHITE

DUCHMAN FAMILY WINERY - ROUSSANNE

Dry, bright acidity, pear, apricot
Driftwood, TX | 5oz glass \$10 / 0.5L carafe \$28

WILLIAM CHRIS - MARY RUTH

Dry, aromatic, lemon, tropical fruit/ Hye Tx
Hye, TX | 5oz glass \$12 / 750ml BTL \$48

RED

WILLIAM CHRIS - MOURVÈDRE

Light bodied, red currant, baked cranberry, silky mouthfeel
Hye, TX | 5oz Glass \$12 / Bottle \$48

BENDING BRANCH - BRANCH TEXAS RED

Full bodied, plum, black cherry, oak
Comfort, TX | 5oz Glass \$12 / Bottle \$48

CIDER BY THE GLASS, CARAFE OR BOTTLE

TEXAS KEEPER - NO. 1

Unfiltered cider made with a blend of apples.
Crisp, dry & refreshing.
8.5% abv | 10oz glass \$8 / 0.5L carafe \$15

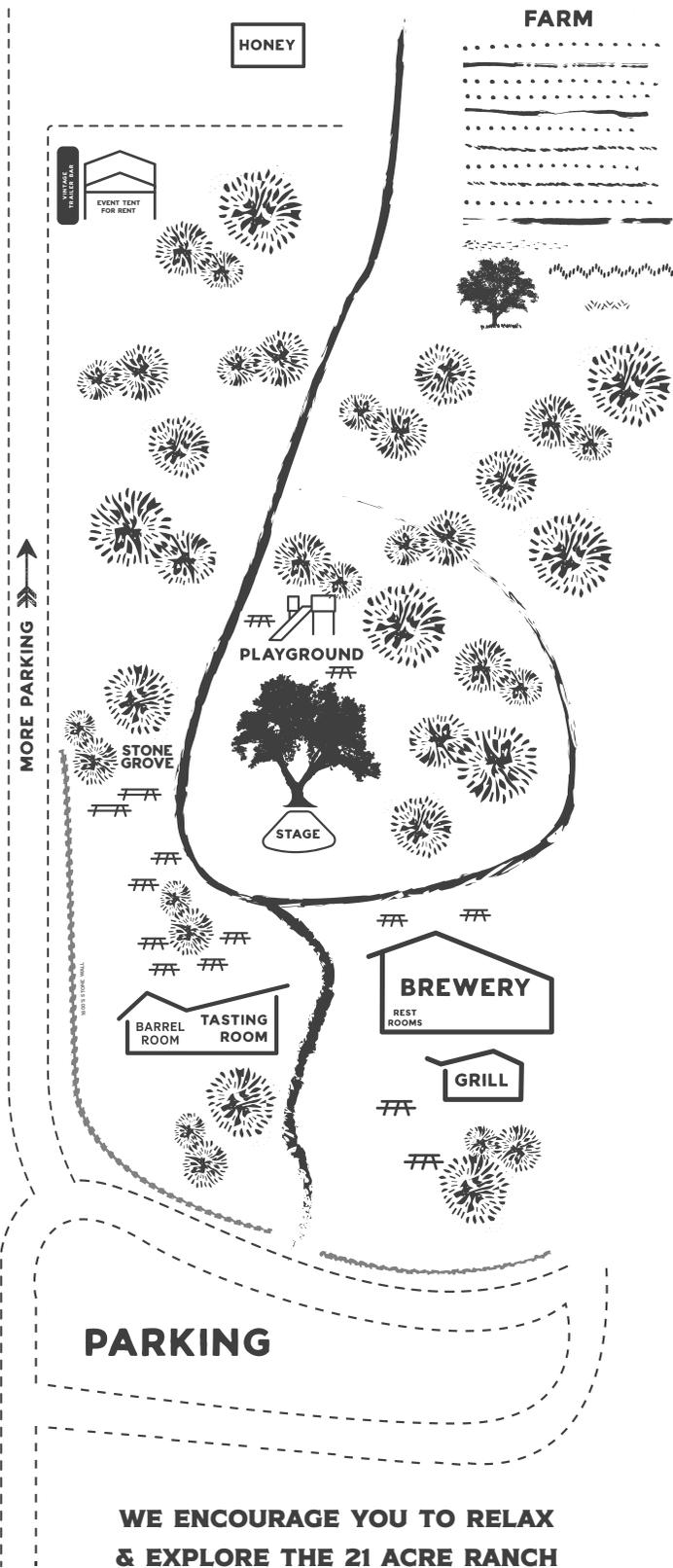
TEXAS KEEPER - GOLD RUSH

Creamy palate with tart grapefruit and Meyer lemon.
8.5% abv | 750ml BTL Only \$26

TEXAS KEEPER - AUGUSTE CERISE

Honeyed cherry, ripe apricot and nectarine
8.9% abv | 750ml BTL Only \$28





BEER TO-GO

NO ONSITE CONSUMPTION PLEASE

CANS | 6 x 12oz | \$14

HOME OF THE BRAVE - SESSION IPA
 LAND OF THE FREE - AMERICAN LAGER
 DARK SKIES - BLACK PILSNER
 BARTON CREEK - BLONDE ALE

FILL TO ORDER

AVAILABLE ON ALL BEERS NOT IN A BOTTLE

32^{oz} CROWLERS
 3 FOR \$25 / 1 FOR \$10

GROWLER FILLS

VISTA 64oz GROWLER & FILL / \$24
 \$2 OFF FUTURE FILLS

VISTA 64oz FILL / \$18

BYO: 32oz \$10 / 64oz \$20 / 128oz \$36

YETI RAMBLERS

FIRST BEER FILL INCLUDED

STEMLESS TUMBLER 10oz / \$35
 REFILL FOR 8OZ DRAFT PRICE

TUMBLER 20 oz / \$35
 REFILL FOR 0.5L DRAFT PRICE

BOTTLE 36 oz / \$55
 REFILL FOR 32OZ CROWLER PRICE

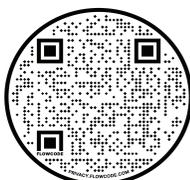


\$30 / MONTH
 4 X 32 OZ CROWLERS
 OR
 2 X 64 OZ GROWLERS

CELEBRATE WITH US!

HOST YOUR NEXT EVENT AT VISTA

Vista specializes in social and corporate events. Reserve one of our event spaces and enjoy farm-to-table catering, award-winning beer, local wines and warm hospitality.



LEARN MORE & BOOK

SEE SOMETHING YOU WANT TO TAKE HOME?

PLACE YOUR BEER TO-GO OR MERCH ORDER WITH ANY BARTENDER, AND WE'LL HAVE IT READY WHEN YOU CLOSE YOUR TAB.



@VISTABREWING

