

OCTOBER FEATURED FLIGHTS

A Flight Contains Four 3oz. Pours Which Equates To 2 Full Size Glasses Of Wine
They Are A Great Way To Sample Four New Wines At A Fraction Of The Cost!
Each flight comes with detailed notes so you can learn as you sip.

Virginia is for Wine Lovers White & Rosé Flight \$25

Early Mountain Five Forks White '20 Charlottesville, VA \$12 Gl / \$43 Btl

King Family '20 Viognier, Crozet, VA - \$13 Gl / \$45 Btl

Rosemont Rosé La Crosse, VA, - \$12 Gl / \$43 Btl

Blenheim Rosé '20 Charlottesville, VA - \$13 Gl / \$45 Btl

Virginia is for Wine Lovers Red Flight \$35

Blenheim Vineyards Cabernet Franc '19 Charlottesville, VA \$15 Gl / \$50 Btl

On The Line '20 Charlottesville, VA \$13 Gl / \$45 Btl

Glen Manor Hodder Hill '15 Front Royal, VA - \$25 Gl / \$75 Btl

King Family Meritage '20 Crozet, VA - \$20 Gl / \$65 Btl

18 Wheels & A Dozen Rosés Flight \$25

L'Oliveto, '20 Russian River Valley, CA - \$10 Gl / \$37 Btl

La Provençal Rosé '20 Grenache, France - \$10 Gl / \$36 Btl

Legado del Moncayo '20 Grenache, Campo de Borja, Spain - \$12 Gl / \$45 Btl

La Araucaria Rosado '20 Listan Negro, Canary Islands, Spain - \$12 Gl / \$45 Btl

Sin Worthy Zins Red Flight \$35 - Five Wines!!

Saldo Zinfandel '18 California - \$25 Gl / \$67 Btl

90+ Zinfandel, '18 California - \$9 Gl / \$36 Btl

Glunz Dante Dusi Zinfandel '18 California - \$19 Gl / \$59 Btl

Pound For Pound Zinfandel, California '18 - \$20 Gl / \$65 Btl

Easton Zinfandel Port, NV California - \$15 Gl

WINE CLASS

Piedmont

Italy Class

October 16th,
5pm

6 Wines and a
wealth of knowledge
from our Italian
Wine expert, Bill
from Siema Wine
Imports.

\$69.99 Per Person

\$49.99 Wine Club Member

SPARKLING WINES - BLANC

Diver Brut, Chardonnay, Sauvignon Blanc, Gewurtztraminer
California \$11 / \$44

Albert Bichot Brut Reserve, France \$14 / \$45

A.R. Lenoble Brut Champagne (Half Bottle) \$33 btl

Roland Champion Champagne, France \$50 Btl

Billecart Champagne, France \$75 Btl

Henriot Blanc De Blancs Champagne, France \$99 Btl

Ace of Spades - Owned by Jay-Z! \$399 Btl

SPARKLING WINES - ROSES

Bubble Butt Rosé Seltzer, 2.5g sugar \$9

Black Girl Magic Sparkling Rosé California, 375ml can \$11.50

Conde Subirats Rosé Cava, Spain \$9 / \$34

Le Courtage Brut Rosé 187ml France \$10 Btl

WHITE WINES

My Mind Is A Total Blanc

Chateau Ducasse Sauv Blanc, Semillon, Bordeaux, FR \$12.50/\$42

Lauverjat Sancerre, FR \$49 Btl

Chardonnay

Poseidon, '19 California \$13 / \$48

Clos Pegase, Napa, California \$13 / \$48

Domaine Wardy, Lebanon \$10, \$35

ROSÉ WINES

*Love Rosé? ask about our year round Rosé Wine Club.
2 Bottles & Cheese Pairing only \$39.99 each month*

Prisma Rosé Pinot Noir '20 Casablanca Chile 8.45oz. can \$8
Gunther Schlink '20 Nahe, Germany - \$9 / \$35 Btl
Smooth Sailing '19, South Africa \$10 / \$35
L'Oliveto Rose '20, Russian River, California \$10 / \$35
La Provencal Rosé '20 Grenache, France - \$10 Gl / \$37 Btl
Dogajolo Rosato '20 Sangiovese, Tuscany, Italy, - \$11 Gl / \$40 Btl
Seehof Pinot Noir Germany \$11 / \$40
Legado del Moncayo '20 Grenache, Campo de Borja, Spain - \$12 Gl / \$45 Btl
La Araucaria Rosado '20 Listan Negro, Canary Islands, Spain - \$12 Gl / \$45 Btl
Dom. Caylus "Le Grand Verre" '20, Pays d'Herault, France \$13 btl 187ml

UNIQUE RED WINES - TRY SOMETHING NEW

Turkey & Lebanon

Turason Öküzgözü, '19 Turkey \$10.50 / \$37
Massaya Cap Est, '15 Lebanon \$10.50 / \$37

Island Wines

La Araucaria, 20' Listan Negro, Canary Islands, Spain - \$14 / \$50
Zlatan Plavac Mali, Hvar, Croatia \$11 / \$44
Plavac Mali Is The Primary Red Wine Grape Grown Along The Dalmatian Coast Of Croatia. Common Flavors And Aromas Include Blackberries, Dark Cherries, Pepper, And Spices.

South of the Equator

Cerro Chapeu Tannat de Reserva, Uruguay \$10 / \$39

RED WINES - EUROPEAN

The Italian Job

La Gerla '19 Sangiovese, Tuscany, Italy, - \$12 Gl / \$45 Btl
Kelleri Cantina Terlan 20' Pinot Noir, Alto Adige, Italy - \$17 Gl / \$57

Paris in the Fall

Uva Non Grata Gamay '20, France \$10 / \$35
Langlois, Pinot Noir, Loire Valley \$14/ \$50
Alain Jaume Haut de Brun Cote du Rhone France \$10 / \$30

RED WINES - PINOT NOIR

Lovely Lilly '19 Germany \$14 Gl / \$50
1924 Port Barrel Aged '19 Pinot Noir, California \$10 Gl, \$37 Btl
Foxen Bien Nacido Block 8 '16 Pinot Noir \$79 Btl

"This block-designated wine is intense in hearty aromas of black raspberry, dried mint and loamy earth. Spiced cake and sharp purple-flower flavors arise on the palate, but it's the dark, penetrating and focused boysenberry and dark-fruit flavors that command attention." - Wine Enthusiast, 94 points

Froze \$13

Made from 3 simple ingredients
(wine, fruit puree, and a dash of simple syrup!)

Hard Apple Cider,
Strawberry,
Blackberry,
Relaxing Raspberry
(with CBD) \$17
or Swirl (choose
flavors)

Make it sparkle with a
prosecco topper! \$3

Froze' Flight \$22



THANKSGIVING WINE SOIREE
SATURDAY NOVEMBER 6TH
TASTE 24 WINES! ENJOY HOLIDAY
APPETIZERS AS YOU SHOP FOR THE
SEASON! Tickets available via your server
or online at screwtopwinebar.com

RED BLENDS

Hillinger Small Hill Merlot, Pinot Noir, St. Laurent, Austria \$9 / \$35 Btl

La Cerisaie '19 Cabernet Franc, Cabernet Sauvignon, Anjou, France \$12 / \$44

CABERNET SAUVIGNON

Bonanza '19, California \$13 / \$47 Btl

Renegade '19, Columbia Valley, Washington \$11 / \$40 Btl

La Sirena Cabernet by Heidi Barrett '16 Napa, CA \$199 btl

from the talented lady winemaker that brought us Screaming Eagle.

MALBEC

Odile Delphon Mary Taylor - Cahors, France - \$11 Gl / \$40 Btl

Casir dos Santos '20 Mendoza, Argentina \$10 Gl, \$36 Btl

Battle Axe Argentina - \$12 Gl / \$43 Btl

SIN WORTHY ZINFANDELS

Saldo Zinfandel '18 California - \$25Gl / \$67Btl

90+ Zinfandel , '18 California - \$9 Gl / \$36 Btl

Glunz Dante Dusi Zinfandel '18 California - \$19 Gl / \$59 Btl

Pound For Pound Zinfandel , California '18 - \$20Gl / \$65Btl

Easton Zinfandel Port, NV California - \$15Gl

SUDS & CIDERS & MORE

DRAFT BEERS:

Wort Hog Shenandoah Dew IPA (6.4% ABV) \$10

Panga Drops Keller Pils (6.2% ABV) \$7

Shipyard Pumpkinhead (4.5% ABV) \$7

BOTTLES & CANS:

- Passionfruit Mosaic Cider (5.5% ABV) \$7
- Oskar Blues American Pale Lager (4.2% ABV) \$7
- Evolution Jacques Au Lantern Pumpkin Amber Ale (6.3% ABV) \$7
- North Coast Scrimshaw (4.5% ABV) \$7
- Rocky Mountain Chai (5.5% ABV) \$9
- Bell's Flamingo Fruit Flight (5% ABV) \$7
- Two Hearted IPA (7% ABV) \$8
- Great Lakes IPA (6.5% ABV) \$7
- Champion Fruit Basket (8% ABV) \$9

COASTAL COCKTAILS (7% ABV) \$9

Choose Your Flavor: Vodka Orange Crush,
Vodka Cranberry, or Whiskey Lemonade

Welcome the subtropics to your mouth. Even
when the weather is balmy, you'll feel
refreshed with these lively canned cocktails.

Drink your dessert...yes please!

Dessert Wines

Lodali Moscato 375ml \$17

Miguels L.B.V. Port '13 \$12 (3oz)

Easton Zinfandel Port - \$12 (3oz)

APPETIZERS / SMALL PLATES

Turkey Meatball Poppers \$13

Four Italian turkey meatballs stuffed with mozzarella in a warm bath of marinara.

Saganaki Shrimp \$15

Shrimp, Feta, Garlic, Olive Oil, Diced Tomatoes & Greek Spices served hot from the oven with warm garlic bread for dipping.

Empanadas \$9.50

Two empanadas filled with chicken, Monterey jack cheese, chipotle sauce. Served with salsa and cilantro crema.

Fiesta Nachos \$19 L / \$15 Small (Veggie, Pork, or Chicken)

Tortilla chips, queso, melted cheddar and Monterey Jack, black bean and corn salsa, guacamole. With salsa and sour cream on the side.
Add Chopped Bacon \$1.50

NEW Korean Pork Ribs \$15

Six tender fall-off-the-bone pork ribs slow cooked with sweet 'n' spicy Korean Gochujang sauce.

Honey Sriracha Wings \$13

Five sweet n' spicy chicken wings with a side of ranch dressing.

"Let's Go Buffalo!" Sliders \$13

Three 'lil bison meatloaf sliders piled high with cheddar, balsamic onion chutney, and chipotle aioli.

Tuscan Chicken Flatbread \$15

Chicken, basil pesto, sun dried tomato pesto, garlic olive oil, shallots, capers, bacon, Gruyère, Provolone, and Parmesan on pita bread topped with fresh basil.

Baked Goat Cheese \$15

Warm chèvre, rolled in Herbes de Provence, served with toasted baguette and plum chutney

Enough for 4 friends to share!

I ❤️ Grilled Cheese Sliders \$13

4 sliders served with tomato coulis for dipping

FALL HARVEST CHEESE PLATE \$25

-  Fromager D'Affinois 
-  Rembrandt Gouda 
-  Beemster Pumpkin 
-  Red Witch* 
-  Cooper's Hill Onion & Chive 
-  Beehive Pour-Me-A-Slice 
-  Pumpkin Chevre 
-  Speck 
-  Raw Honeycomb 
-  Truffle Honey 
-  Baguette, crackers, & dried fruit

*unpasteurized

Gluten Free Crackers Available Upon Request

GLUTEN FREE & *LOW CARB APPS

NEW Cheerleader Body Cauliflower Hot Wings \$13

It's football season, and definitely time to get in the spirit with these guilt free, gluten free delights. Tossed in Hot Wing Sauce and served with our homemade blue cheese dip & celery.

**note these are cauliflower, not chicken*

Truffle Popcorn Basket \$8.50

Light yet seductive with no oil & truffle salt.

**yes you can make this at home - we sell the truffle salt in our shop!*

Saganaki Shrimp \$15

Shrimp, Feta, Garlic, Olive Oil, Diced Tomatoes & Greek Spices served hot from the oven with warm garlic bread for dipping.

**GF if you don't have the bread*

Tres "Med"

A Trio of Mediterranean Bar Snacks \$9

Castelvetro Olives, Sicily Marcona Almonds, Spain Quicos "Giant" Corn Nuts, Spain 4oz. of each

A Perfect Date Night \$13

Medjool dates stuffed with Danish blue cheese, wrapped in bacon, with a balsamic glaze

Mary's Taco Truck

Dos (Two) Tacos \$11
on a corn tortilla

Choice of:

Chicken, Pulled Pork, Butternut Squash, or Mahi Mahi (+\$2)

Pot Belly Pig Lettuce Wraps

\$12 Pulled pork, house-pickled veggies, cilantro, and crushed pistachios wrapped in crisp lettuce and served with a spiced peanut sauce--two per order

WINE CLUB MEMBERS SAVE 5% ON ALL BAR CHECKS

Ask your server about our monthly wine & cheese club! Memberships start at \$39.99 per month and you can cancel at anytime!

SOUPS & SALADS

Add a protein to your salad

Chicken or Pork \$7.00, Salmon

Shrimp or Mahi Mahi \$10.00

Butternut Squash Salad

\$13.50

Mixed greens topped with roasted butternut squash, dried cranberries, shallots, goat cheese, bacon crumbles, and toasted pecans served with Champagne vinaigrette on the side.

Burrata Panzanella Salad

\$13.50

Creamy & Dreamy Burrata (Mozzarella with a gooey center) is proudly positioned atop mixed greens, basil, cherry tomatoes, shallots, capers and house made croutons. Served with a side of Pepper Jelly Vinaigrette.

Detox Salad \$13.50

Mixed greens, chickpeas, red onion, chopped avocado, feta, and toasted sunflower seeds, tossed in a lemon honey vinaigrette.

DRESSING OPTIONS

Champagne Vinaigrette,
Lemon Honey,
Pepper Jelly Vinaigrette or
simply dressed with lemon juice
and olive oil

sweet stuff

PB Brownie Sundae \$8.50

Chocolate Lava Cake \$8

Tiramisu \$8

Drink your dessert...yes please!

Lodali Moscato 375ml \$17

Miguels L.B.V. Port '13 \$12 (3oz)

Easton Zinfandel Port - \$12 (3oz)

SOUP'S ON! \$7.50 PER CUP

Tomato Bisque or Blackbean Chorizo

SANDWICHES & FROM THE OVEN

Entrees served with soup, side salad, kettle chips

Side salad dressing choices include Champagne Vinaigrette, Cilantro-Lime Vinaigrette, Lemon Honey, Pepper Jelly Vinaigrette or simply dressed with lemon juice and olive oil

Mahi Mahi Mango Tango Bowl \$19.00

Mahi Mahi, mango, black bean corn salsa, fresh slaw, avocado on top of cilantro rice. **GF**

Baller Turkey Meatball Sub \$14.00

House made meatballs stuffed with mozzarella, covered with marinara sauce and melted provolone and parmesan. Served hot & toasty on French bread

Hot Cuban Sandwich \$15.00

Smoked ham, braised pork shoulder, Provolone, Dijon mustard and pickles, pressed on a French roll.

Buffaloaf \$15.00

Ground bison, bacon, sundried tomatoes, chipotle aioli, and melted cheddar cheese on ciabatta.

Swiss Turkey Melt \$14.00

Roasted turkey, Swiss, bacon, tomato, chipotle aioli on ciabatta.

Salmon BLT \$19.00

Oven roasted Salmon, lemon Sriracha aioli, crisp lettuce, red onion, tomato and bacon on toasted ciabatta. Add avocado \$3.00

Skinny Hippy Wrap \$12.50

Refreshing Chickpea Salad with avocado, onion, tomato, romaine, and sunflower seeds dressed in a light dill-dijon mayo.

Burrata Caprese \$14.00

Creamy and dreamy burrata, tomato, basil pesto, olive oil and balsamic glaze on ciabatta.

Fiesta Wrap \$12.50

Monterey jack, black bean & corn salsa, romaine, guacamole, side of salsa. Choice of chicken or pulled pork.

Cranberry Chicken Salad Sandwich / or Wrap \$12.50

Cranberries, pecans, celery, mayo - choice of whole grain bread, flour tortilla wrap, or bed of lettuce

Smokey BLAT \$12.50

Bacon, crisp romaine, avocado, juicy tomatoes and chipotle mayo on sourdough.

Chicken Pesto Panini \$12.50

Shredded chicken, provolone, tomato, arugula, basil pesto, mayo, pressed on multigrain bread.

Grilled Cheese & Tomato Soup \$14

Secret blend of five cheeses pressed between sourdough. Add Bacon \$3.00
Add Jalapenos \$.75

Parmesan Herb Crusted Salmon \$19.00

Salmon topped with Parmesan, panko breadcrumbs, and fresh parsley, served atop a bed of cauliflower mash.

Truffle Mac 'n Cheese \$10.00

Parmesan Mornay sauce, black truffle oil.

Harvest Squash \$14

Roasted acorn squash stuffed with turkey, savory spices, apples, cranberries, and wild rice, topped with parmesan.

BRUNCH

Served Sat & Sunday 11am-4pm

WHY DON'T WE DO A LITTLE DAY DRINKING?

Coastal Cocktails Orange Crush or Cranberry \$9

Mimosas \$7.50 / Flight \$25 / Carafe \$28

OJ, Passion Fruit, Pineapple, Blackberry

FROZÉ \$13 glass * add a Prosecco Topper for \$3

Strawberry, Hard Apple Cider, Blackberry, or Raspberry CBD!

BOOZE FREE FUN

COFFEE | LATTE | ESPRESSO
ICED TEA | DIET COKE | COKE
SHIRLEY TEMPLE SODA |
LEMONADE | OJ | PINEAPPLE
SPARKLING WATER

HOT TEA - BY HARNEY & SONS

English Breakfast, Cherry Blossom
Green, Chamomile, Mint

FLOWER POWER MOCKTAIL

Elderflower Rose Lemonade,
Grapefruit Bitters

Life is better with Bacon! Add a side of bacon for \$3

Avocado Toast \$11.50

Served on multigrain with a side salad.

Scrambled \$9.50 **GF**

Two eggs scrambled plus a side of bacon & fruit. *Substitute egg whites for \$1.50*

South of the Border Breakfast Tacos \$11.00

Chorizo, scrambled eggs, onions, cheddar, and cilantro. Served with chipotle salsa and fresh fruit. *Substitute egg whites for \$1.50*

The Weekend \$11.50

Toasted ciabatta topped with smashed ripe avocado, apple wood smoked bacon, and an over easy egg. Served with soup, side salad, or kettle chips.

Bacon Egg & Brie \$8.50

Applewood smoked bacon, creamy brie, and a fried egg on toasted sourdough. Served with soup, side salad, or kettle chips.

Huevos al Puerco Ranchero \$12.50

Tostada, beans, eggs, guacamole, and salsa with pulled pork.

El Grande Breakfast Burrito \$9.50

Scrambled eggs, chorizo, sautéed onions & peppers, cheddar, Monterey, chopped bacon, pickled jalapenos in a "grande" burrito! Served with salsa and a side of fruit. *Substitute egg whites for \$1.50*

Wilson's Pancakes \$10

Served with bacon and a side of fruit

Mary's Mile High Meaty Quiche \$11.00

Our delicious meat-filled quiche offering. Onion, garlic, bacon, ham, leek, cherry tomatoes, mushrooms, scallions, gruyere. Served with soup, side salad, or kettle chips.

SOUP \$7.50 PER CUP

Tomato Bisque or Blackbean Chorizo

DESSERTS

PB Brownie Sundae \$8.50

Chocolate Lava Cake \$8.50

Cheesecake \$8.50

Fruit Cup \$4.50

SWEET SIPPIN'

Lodali Moscato 375ml half btl \$17

Miguels L.B.V. Port '13 \$12 (3oz sip)

Fresh and fruity with a delicious touch of black licorice notes and chemical nuances. Palate is well-balanced, concentrated with strong, rounded tannins. 20% ABV

Don't see what you are looking for? Well no worries y'all can order off our full menu all day too!