

SCREWTOP WINE FLIGHTS



*Love a Wine from Your Flight?
Take a bottle home from our affordable retail shop and save 5%*

Red, White, & Blue Sparklers - Sparkling Wine Flight \$25

Lunato Lambrusco, Italy \$9 / \$30

Wolfberger Brut Crémant D'alsace, France \$12 / \$45

Villa Jolanda Prosecco, Italy \$9 / \$30

Blanc de Bleu Cuvee Mousseaux California \$12 / \$44

Beach Day Vinho Verde Flight - White, Rose & Red \$25

Granite 21' Loureiro, Portugal \$8 / \$25

Anjos Rosé 21' Portugal \$10 / \$35

Encostas DoLima Rosé 21' Sauzao, Borracal, Espadeiro, Portugal \$8 / \$25

Quinta Da Lixa Escolha 21' Vinhão, Portugal \$8 / \$25

Rosé The Day Away - Bubbly Rosé Flight \$27

Unshackled Brut Rosé California \$14 / \$49

Graham Beck Brut Rosé South Africa \$14 / \$49

Estelado Sparkling Rosé Chile \$12 / \$44

Gruet Sauvage Sparkling Rosé, New Mexico \$14 / \$49

Summer Water - Rosé Flight \$25

Summer Water 21' Grenache, Syrah, California \$12 / \$40

Honoro Vera Rosé 21' Tempranillo, Syrah, Spain \$11 / \$39

Le Petit Balthazar Rosé '20, Pays d'OC, France \$10 / \$35

Tattoo Girl '21 Columbia Valley, Washington \$10 / \$39

Chillin' in Chile \$25

Terranoble, '21 Chardonnay, Central Valley, Chile \$9 / \$33

Natura Rosé '21 Chile \$9 / \$33

Montes Alpha 20' Pinot Noir, Aconcagua Valley, Chile \$13 / \$45

Misiones de Rengo, '17 Carmenere, Chile \$12 / \$42

Starry Starry Spanish Nights \$25

Vega del Rayo, '19 Tempranillo, Rioja \$9.50 / \$37

Gerberas '20 Grenache, Aragon \$8.50 / \$29

Clos De Nit, Montsant '19 \$8.50 / \$29

Pardas, '17 Cabernet Franc, Cabernet Sauvignon Penedés \$13 / \$38

Sixth Sense Syrah - Red Flight of California Syrahs \$29

Andrew Murray Syrah '18 "Tous les Jours" Santa Ynez, California \$12 / \$44

6th Sense Syrah '19 Lodi, California \$10 / \$37

Right Hand Man Syrah '20 Paso Robles, California \$12 / \$44

Sexual Chocolate '20 California \$16 / \$56

Frozé \$13

 make it sparkle! add
a prosecco topper for \$3



Try a flight
of all 4
flavors!
\$19

SPARKLING WINES

- Gruet Sauvage Sparkling Rosé, New Mexico \$14 / \$49
- Estelado Sparkling Rosé Chile \$12 / \$44
- Unshackled Brut Rosé California \$14 / \$49
- Karanika Extra Brut Cuvée Rosé Amyndeon \$18 / \$60
- Graham Beck Brut Rosé South Africa \$14 / \$49
- Lunato Lambrusco, Italy \$9 / \$30
- Wolfberger Brut Crémant D'alsace, France \$12 / \$45
- Villa Jolanda Prosecco, Italy \$9 / \$30
- Blanc de Bleu Cuvée Mousseaux California \$12 / \$44



CHAMPAGNE

- Henriot Champagne Champagne France \$99
- Roland Champion Brut Rose '20 Champagne France \$69
- A.R. Lenoble Brut Champagne (Half Bottle) \$33/btl
- Billecart Brut Champagne, France \$75 Btl



WHITE WINES

Zippy & Vibrant - Spectacular Summer Seafood Wines!

- Cantine Spinelli '21 Pecorino, Abruzzo, Italy \$8 / \$35
- Lykovouno Assyrtiko, Crete \$9 / \$36
- Granite Vinho Verde '21 Loureiro, Portugal \$8 / \$25

Savvy Sauvignon Blanc

- Riebeek '21 Sauvignon Blanc, South Africa \$10 / \$35
- Root: 1 Reserva '21 Sauvignon Blanc, Chile \$9 / \$33
- Ranga Ranga '21 Sauvignon Blanc, New Zealand \$10 / \$35

Chardonnay Your Way

- Alias Chardonnay '19, California \$10 / \$33
- Chateau St Thomas '19 Lebanon \$9 / \$33

SPRING ROSÉS IN BLOOM

Love Rosé? ask about our year round Rosé Wine Club.
2 Bottles & Cheese Pairing only \$49.99 each month

- Encostas Do Lima Rosé '21 Sauzao, Borracal, Espadeiro, Portugal \$8 / \$25
- Summer Water '21 Grenache, Syrah, California \$12 / \$40
- Honoro Vera Rosé '21 Tempranillo, Syrah, Spain \$11 / \$39
- Le Petit Balthazar Rosé '20, Pays d'OC, France \$10 / \$35
- Tattoo Girl '21 Columbia Valley, Washington \$10 / \$39
- Anjos Rosé '21 Portugal \$10 / \$35
- Natura Rosé '21 Chile \$9 / \$33

LOVE PINOT? TRY SOMETHING NEW

Domaine Les Fines Graves '20 Gamay, Moulin a Vent, France \$13 / \$45
Riebeek Cellars, 20' Pinotage, South Africa \$10/ \$35

PINOT NOIR

Montes Alpha 20' Pinot Noir, Aconcagua Valley, Chile \$13 / \$45
Chehalem '19 Pinot Noir, Willamette Valley, Oregon \$14 / \$49
Albert Bichot "Secret De Famille" '18 Pinot Noir, Bourgogne, France \$14 / \$49

BLENDS

Haroula Xinomavro, Naoussa, Greece \$12 / \$44
Sexual Chocolate '20 Syrah, Merlot, Zinfandel, California \$16 / \$56

GRENACHE WITH PANACHE

Herman Story "On The Road" Grenache 20 Grenache, California \$85 BTL

CAB RIDE

Bonanza '18 Cabernet Sauvignon, California \$13 / \$47
Riebeek Cellars, 20' Cabernet Sauvignon, South Africa \$10/ \$35
Keermont Pandok Rug Cabernet Franc '16, Stellenbosch, South Africa \$73

AT YOUR MALBEC 'N CALL

Viejo Isaias Reserva '19 Malbec, Mendoza, Argentina \$12 / \$41
Les Jamelles '19 Malbec, Pays d'OC, France \$11 / \$39

ITALIAN STALLIONS

Vietti '20 Dolcetto D'Alba, Trevigne \$15/ \$55 
Fattoria del Colle 18' Chianti Superiore \$14/ \$49

SASSY SPANISH SENORITAS

Vega del Rayo, '19 Tempranillo, Rioja \$9.50 / \$37
Gerberas '20 Grenache, Navarra \$8.50 / \$29
Clos De Nit, Montsant '19 \$8.50 / \$29
Pardas, '17 Cabernet Franc, Cabernet Sauvignon Penedés \$13 / \$38

Sixth Sense Syrah

Andrew Murray Syrah '18 "Tous les Jours" Santa Ynez, California \$12 / \$44
6th Sense Syrah '19 Lodi, California \$10 / \$37
Right Hand Man Syrah '20 Paso Robles, California \$12 / \$44

Netflix N' Chilean

Misiones de Rengo, '17 Carmenere, Chile \$12 / \$42

SWEET SIPPIN' - DRINK YOUR DESSERT WINES

Lodali Moscato 375ml btl \$17
Warre's Warrior Port \$12 (3oz)
Cossart Gordon Malmsey Madeira \$12 (3oz)

CIDERS, SPRITZ & HARD SELTZERS

Southampton Vodka Lemonade, GF, Sugar Free \$9

High Noon "Peach" GF, No added Sugar \$7

High Noon "Grapefruit" GF, No added Sugar \$7

High Noon "Cherry" GF, No added Sugar \$7

BEER ME

DRAFT BEERS:

Oskar Blues Western Mutant IPA (7% ABV) \$9

Great Lakes Crushworthy Watermelon Wheat
(4% ABV) \$8

Summer Solstice Ale (5% ABV) \$8

BOTTLES & CANS:

• Beale's Raspberry Tea Blonde Ale (5% ABV) \$8

• Melvin Pilsner (4.8% ABV) \$7

• Bell's Cherry Stout (7% ABV) \$9

• Great Lakes Dortmunder Lager (7% ABV) \$7

• Sloop Coco Baked Coconut Milk Stout (6.5%) \$10

• Anderson Valley Barney Flats Oatmeal Stout (5.8%) \$7

• Great Lakes TropiCoastal IPA (6% ABV) \$7

• 21A Fireside Chat Spiced Ale (7.9% ABV) \$6

• Anxo Dry cider (6.9% ABV) \$8

SHAKEN NOT SLURRED

INTRODUCING: CURIOUS ELIXIRS

NON ALCOHOLIC

HIGHLY REFINED COCKTAILS

Curious No. 2 \$9.00

Curious Elixir No. 2 is the spicy lovechild of the pineapple margarita and the Dark & Stormy, 100% booze-free. While citrus, ancho chile, jalapeño, and ginger wake up your taste buds, the ancient Mayan herb damiana will help you unwind.

Curious No. 4 \$9.00

Booze-free Blood Orange Spritz: this Italian classic gets a lift with American ginseng, the delicate fizz of non-alcoholic prosecco, plus tulsii and turmeric to help you unwind.

Curious No. 7 \$9.00

Booze-free champagne cocktail riff on the French 77.

Infused with elderflower, juniper, lavender, jasmine green tea, California Chardonnay grapes, and zero alcohol, Curious No. 7 was made for special moments or as an uplifting self-care ritual.

APPETIZERS / SMALL PLATES

New! South Hampton Shrimp Rolls \$15

These little guys are packed with BIG Flavor! Served on mini potato rolls. Ingredients: Shrimp, Celery, Lemon, Dill, Tarragon, Red Bell Pepper, Red Onion, Apple Cider Vinegar, Mayonnaise. Garlic Salt, Northwestern Seafood Seasoning

Two per order.
**also available as romaine lettuce wraps*

Fiesta Nachos

\$20 Grande / \$16 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! Nachos de Camarón \$19 Small

Topped with shrimp, guacamole, mango pico de gallo, and pickled onions.

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

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

Saganaki Shrimp \$15

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

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

Empanadas \$9.50

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

Tuscan Chicken Flatbread \$15

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

CHEESEMONGER PLATE

\$25

Prairie Breeze 🐄

Drunken Goat 🐄

Red Dragon 🐄

Blueberry Vanilla Goat 🐄

Mahon 🐄

Coconut Gouda 🐄

Rogue Smokey Blue 🐄

Chorizo 🐷

Pepper Jelly 🌶️

Baguette, crackers, & dried fruit 🥖

Gluten Free Crackers Available Upon Request

WINE CLUB MEMBERS SAVE 5% ON ALL BAR CHECKS

Ask your server about our monthly wine & cheese club!

Memberships start at \$49.99 per month and you can cancel at anytime!

GLUTEN FREE & *LOW CARB APPS

Truffle Popcorn Basket \$8.50

Light yet seductive with no oil & truffle salt. **GF**

**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 optional warm garlic bread for dipping.

GF if you don't have the bread

A Perfect Date Night \$13

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

Tres "Med"

A Trio of Mediterranean Bar Snacks \$9

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

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

**pulled pork not gluten free*

Mary's Taco Truck 🌮

Dos (Two) Tacos \$11

on a corn tortilla

Choice of:

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

SOUPS & SALADS

SOUP'S ON! \$7.50 PER CUP

Tomato Bisque or Soup of the Day

Strawberry Fields Salad

Arugula, fresh basil, goat cheese, strawberry, pistachio, and shallots with a side of balsamic dressing.

\$13.50

Watermelon Feta Salad

Watermelon, Arugula, Feta, Mint, Shallots, Sunflower Seeds, Cucumber, Fresh Jalapeno Slices served with a side of Cilantro Lime Vinaigrette. **\$13.50**

Side Salad \$6.00

Mixed greens, shallots, cherry tomato, feta, and toasted sunflower seeds.

Detox Salad

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

\$13.50

Burrata Salad

Decadent burrata, warm roasted cherry tomatoes, shallots, basil, croutons, and pine nuts on a bed of mixed greens with a side of balsamic dressing. **\$13.50**

Add a protein to your salad

Chicken or Pork \$7.00

Salmon, Shrimp, or Mahi Mahi \$10.00

DRESSING OPTIONS

Champagne Vinaigrette, Balsamic Vinaigrette, Apple Cider Vinaigrette, Lemon Honey Vinaigrette, Cilantro Lime Vinaigrette, or simply dressed with lemon juice and olive oil

SANDWICHES & ENTREES

Entrees served with soup, side salad, kettle chips

Side salad dressing choices include Champagne Vinaigrette, Balsamic Vinaigrette, Apple Cider Honey Vinaigrette, Lemon Honey Vinaigrette, or simply dressed with lemon juice and olive oil

Grilled Cheese & Tomato Soup \$14

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

Maple Bacon Bourbon Chicken \$14.50

Roasted chicken, homemade maple-bacon jam, melted provolone, mayo and arugula pressed on delicious focaccia.

Hot Cuban Sandwich \$15.00

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

Smokey BLAT \$13.50

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

Swiss Turkey Melt \$14.00

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

Cranberry Chicken Salad Sandwich / or Wrap \$12.50

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

Toked Goat Sandwich \$13.50

Roasted chicken, herbed goat cheese, green basil pesto, balsamic onion chutney, and arugula on sourdough.

Rachel Sandwich \$14

Similar to a Ruben but with turkey and gruyere on rye bread with house-made horseradish mayo, sauerkraut, and thousand island dressing.

Burrata Caprese Sandwich \$14

Creamy and dreamy Burrata (Italian mozzarella filled with cream), tomato, basil pesto, olive oil and balsamic glaze on ciabatta.

Salmon BLT \$19.00

Oven roasted Salmon, lemon Sriracha aioli, crisp lettuce, red onion, tomato and bacon on toasted ciabatta. Add avocado \$4.00

Fiesta Wrap \$12.50

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

Mahi Mahi Mango Tango Bowl \$19.00

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

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.

Buffaloaf \$15.00

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

BRUNCH

Served Sat & Sunday 11am-4pm

WHY DON'T WE DO A LITTLE DAY DRINKING?

Frozé \$13

 Strawberry Frozé
 Orange-Pineapple Julius
 Peach Buzz
 Blue Hawaiian

 Red White
& Blue Swirl
\$19 ★

make it sparkle! add a prosecco topper for \$3
Try a flight of all four flavors for \$19

Mimosas \$7.50 / Carafe \$28

O.J., Pineapple, Passionfruit or Blush (Orange, Pineapple, Grenadine)

Mango Tango Sangria \$10 glass / \$32 Carafe

BOOZE FREE FUN

Coffee, Latte, Cappuccino, Espresso,
Black Currant Iced Tea,
Diet Coke, Coke,
Lemonade, OJ, Sparkling Water

HOT TEA - BY HARNEY & SONS

Scottish Morn,
English Breakfast,
Hot Cinnamon Spice,
Orange Passion Fruit*,
Chamomile-Lavender*,
Peppermint*

*uncaffeinated

also see Curious Elixirs on Suds Page

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

Avocado Toast \$12.50

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 \$12.50

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, black bean puree, eggs, guacamole, and salsa topped 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*

Marta'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 Soup of the Day

DESSERTS

Chocolate Lava Cake \$8.50

Apple Crisp \$8.50

Peanut Butter Brownie Sundae \$8.50

Fruit Cup \$4.50

SWEET SIPPIN'

Lodali Moscato 375ml half btl \$17

Warre's Warrior Port 3oz \$12

Cossart Gordon

Malmsey Madeira 3oz \$12

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