

SCREWTOP WINE FLIGHTS

☆☆☆ FEATURED FLIGHT ☆☆☆

Wild & Wonderful Washington State Flight - \$29

Luxe Brut Columbia Valley, Washington \$14 / \$49

Snoqualmie Chardonnay, '17 Washington State \$9 /\$33

Vino Rosé, '21 Sangiovese Yakima Valley, Washington State \$9 /\$33

Fidelitas Merlot '18 Red Mountain, Washington State \$16 / \$55

Med Reds - Mediterranean Red Flight - \$29

Botromagno, '20 Uva di Troia, Puglia, Italy \$13.50 /\$55

Terra Costantino, '19 Nerello Moscalese/Nerello Capuccio, Sicily, Italy \$14 /\$59

La Fiera '20 Primitivo, Puglia, Italy \$9 /\$30

Techni Alipias '18, Cabernet Sauvignon, Agiorgitiko, Drama \$15 / \$53

Slo Down Summer - Flight - \$27

Slo Jams Sauvignon Blanc, '21 Horse Heaven Hills, Washington State \$13 /\$45

Broken Dreams Chardonnay, '21 California \$12 /\$43

Send Nudes Rosé '21 Pinot Noir, North Coast, California \$13 /\$45

Sexual Chocolate, '20 Syrah Blend, California \$15 /\$49

Obscure White Flight - \$27

Tamjanika '19 Bosnia & Herzegovina \$11 /\$39

Grover Zampa, '21 Sauvignon Blanc, India \$11 /\$39 - Explorer Wine Club Selection

Chiar di Luna '19 X"White" Merlot, Switzerland \$11 /\$39

Chateau Vartely, '21 Viorica, Moldova \$10 /\$35

Slay That Summer Rosé Flight \$25

Bauer Rosé '21 Zweigelt, Austria \$11 /\$39

Early Mountain Rosé '21 Merlot, Malbec, Cab Franc, Petit Verdon, Syrah, Virginia \$13 / \$42

Xirimiri Txakolina Rosé '21 Beltza/Zuri, Spain \$11 / \$39

Famaey Cahors Rosé '21 Malbec, France \$10 /\$35

CRU(ising) through the Southern Rhone - White, Rose & Red Flight - \$29

Dom. le Clos de Cazaux, '20 White Blend, Vacqueyras, France \$14.50 /\$59

Dom. de la Mordoree Rosé, '21 Tavel, France \$14 /\$59

Xavier, '19 GSM Blend, Beaumes de Venise, France \$14 /\$52

Alain Jaume Les Valats, '16 GSM Blend, Rasteau, France \$14 /\$52

Posh Grenache - Red Flight \$35

Familia Torres Salmos Priorat, '17 Grenache, Syrah, Spain \$17 /\$65

Abiouness, '17 Grenache, California \$17 /\$65 **Woman Winemaker*

Alain Jaume Haut de Brun '19 GSM Blend, Cotes Du Rhone, France \$10 /\$35

Margerum M5 '19 GSM Blend, Santa Barbara, California \$14 /\$50

WINE LIST

SCREWTOP
WINE BAR

Frozé \$13

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

 Strawberry Frozé
 Orange-Pineapple Julius
 Peach Buzz
 Red Sangria Slush

Try a flight
of all 4
flavors!
\$19

SPARKLING WINES

Villa Jolanda Prosecco, Italy \$9 / \$30
Wolfberger Brut Crémant D'alsace, France \$12/ \$45
Luxe Brut Columbia Valley, Washington \$14 / \$49
Familia Geisse Cave Amadeu Rosé, Brazil \$14 / \$49
Graham Beck Brut Rosé South Africa \$14 / \$49

*Watermelon
Sangria*

\$10 GLASS
\$32 CARAFE



CHAMPAGNE

Roland Champion Brut Rose '20 Champagne France \$69
Billecart Brut Champagne France \$140
A.R. Lenoble Brut Champagne (Half Bottle) \$33btl

WHITE WINES

Zippy & Vibrant - Spectacular Summer Seafood Wines!

Lykovouno Assyrtiko, Crete \$9 / \$36

Summer Fun

The Curator, 21' White Blend, South Africa, \$10 / \$33
Charles Thomas Grenache Blanc, Roussanne, Marsanne, Viognier, Cotes-du-Rhone, France \$9 / \$30
Dom. le Clos de Cazaux, '20 White Blend, Vacqueyras, France \$14.50 / \$59

Savvy Sauvignon Blanc

Root: 1 Reserva '21 Sauvignon Blanc, Chile \$9 / \$33
Atlantique '21 Sauvignon Blanc, France \$10 / \$35
Slo Jams Sauvignon Blanc, '21 Horse Heaven Hills, Washington State \$13 / \$45

Chardonnay Your Way

Snoqualmie Chardonnay, '17 Washington State \$9 / \$33
Broken Dreams Chardonnay, '21 California \$12 / \$43
Clos Pegase, '20 Chardonnay, California \$13 / \$45

ROSÉS

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

Early Mountain Rosé '21 Merlot, Malbec, Cab Franc, Petit Verdon, Syrah, Virginia \$13 / \$42
Bauer Rosé '21 Zweigelt, Austria \$11 / \$39
Xirimiri Txakolina Rosé '21 Beltza/Zuri, Spain \$11 / \$39
Mapreco Rosé 21' Portugal \$10 / \$35
Famaey Cahors Rosé '21 Malbec, France \$10 / \$35
Send Nudes Rosé '21 Pinot Noir, North Coast, California \$13 / \$45
Dom. de la Mordoree Rosé, '21 Tavel, France \$14 / \$59
Vino Rosé, '21 Sangiovese Yakima Valley, Washington State \$9 / \$33

PLEASING PINOT NOIR FOR HOT SUMMMER NIGHTS

Villa Wolf 20' Pinot Noir, Pfalz, Germany \$ 12/ \$42

Send Nudes, 20' Pinot Noir, California \$14 / \$49

Chilled Summer Red - Quinta Da Lixa Escolha 21' Vinhão, Portugal \$8 /\$25

DIONYSUS REDS - GREEK

Techni Alipias '18, Cabernet Sauvignon, Agiorgitiko, Drama \$15 / \$53 - JULY WCS

POSH GRENACHE

Abiouness, '17 Grenache, California \$17 /\$65 **Woman Winemaker*

Alain Jaume Haut de Brun '19 GSM Blend, Cotes Du Rhone, France \$10 /\$35

Margerum M5 '19 GSM Blend, Santa Barbara, California \$14 /\$50

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

CAB RIDE

Glunz '20 Cabernet Sauvignon, Paso Robles, CA \$14 / \$45

Pardas '17 Cab Sauv/Cab Franc, Spain \$13 / \$45

Franc by Field Recordings, Cabernet Franc \$12 / \$49

Keermont Pandok Rug Cabernet Franc '16, Stellenbosch, South Africa \$73

AT YOUR MALBEC 'N CALL

Fidelitas Red Mountain Malbec, Washington State \$70 btl

90+ Old Vine Malbec, Mendoza, Argentina, \$9 / \$35 btl

ITALIAN STALLIONS

Poggio Le Volpi Roma Rosso '19 Montepulciano, Syrah, Cesanese, Lazio, Italy \$13/ \$47

Vietti '20 Dolcetto D'Alba, Trevigne \$15/ \$55 

Terra Costantino, '19 Nerello Moscalese, Nerello, Capuccio, Sicily, Italy \$14 /\$59

La Fiera '20 Primitivo, Puglia, Italy \$9 /\$30



SASSY SPANISH SENORITAS

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

Familia Torres Salmos Priorat, '17 Grenache, Syrah, Spain \$17 /\$65

FABULOUS RHONE REDS

L'Hallali Grande Reserve GSM Blend, Gigondas, France \$13 / \$45

Xavier, '19 GSM Blend, Beaufort de Venise, France \$14 /\$52

Alain Jaume Les Valats, '16 GSM Blend, Rasteau, France \$14 /\$52

Sixth Sense Syrah

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

Sexual Chocolate, '20 Syrah Blend, California \$15 /\$49

Washington State

Fidelitas Merlot '18 Red Mountain, Washington State \$16 / \$55

Netflix N' Chilean

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

Miguel Torres Cordillera '19 Carmenere, Chile \$13 / \$44

CIDERS, SPRITZ & HARD SELTZERS

DRAFT - **Blakes Paloma Cider (6.5% ABV) \$6**

Anxo Dry cider (6.9% ABV) \$8

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

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

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

Southampton Vodka Lemonade (Can) \$9

SWEET SIPPIN' - DRINK YOUR DESSERT WINES

Poquito Moscato 375ml btl \$12

Warre's Warrior Port \$12 (3oz)

Graham's LBV Port 2015 \$12 (3oz)

BEER ME

DRAFT BEERS:

Anderson Valley Summer Solstice (5% ABV) \$8

Blakes Paloma Cider (6.5% ABV) \$6

21st Amendment Blood Orange IPA (7% ABV) \$8

BOTTLES & CANS:

- **Great Divide Strawberry Sour Ale (6.2% ABV) \$7**
- **Hell or High Watermelon Wheat (4.9% ABV) \$7**
- **Blake's Hard Cider Tropicolada (6.9%) \$8**
- **Sloop Coco Baked Coconut Milk Stout (6.5%) \$10**
- **Great Lakes Edmund Fitzgerald Porter (6%) \$7**
- **Bear Republic Racer 5 IPA (7.5%) \$8**
- **Escape to Colorado IPA (6.2%) \$8**

NON- ALCOHOLIC BEVERAGES

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

HOT TEA - BY HARNEY & SONS

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

SHAKEN NOT SLURRED *INTRODUCING: CURIOUS ELIXIRS* **NON ALCOHOLIC** *HIGHLY REFINED COCKTAILS*

Curious No. 1 \$9.00

Curious Elixir No. 1 is our booze-free ode to our favorite classic stirred cocktail, the Negroni. This non-alcoholic cocktail uses our unique superfood and adaptogen blend to help you unwind, including gentian and rhodiola. Best served on a large cube in a rocks glass, garnished with an orange slice or twist.

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 tulsi 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

Towering Tower of Ahi Tuna \$19

Delicious Ahi Tuna Tartare layered with avocado, cucumber, cilantro, over a bed of rice. Topped with wontons, chipotle aioli and hoisin sauce.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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*

Baked Goat Cheese \$15

Warm chèvre, rolled in Herbes de Provence, served with toasted baguette and plum chutney
Enough for 4 friends to share!

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

Cuban Sliders \$10

Two brioche rolls filled with pulled pork, ham, provolone, dijon mustard and a pickle.

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

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

Cranberry Chicken Salad Sliders \$10

Two brioche rolls filled with our delightful cranberry chicken salad and romaine.

Empanadas \$9.50


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

Saganaki Shrimp \$15

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

CHEESEMONGER PLATE

\$25

Prairie Breeze 
 Drunken Goat 
 Ubriaco Pinot Rosé 
 Mushroom Brie 
 Carr Smoked Cheddar 
 Humbolt Fog Goat 
 Buttermilk Blue 
 Rosé Salami 
 Pepper Jelly, Mustard
 Baguette, crackers, & dried fruit

Gluten Free Crackers Available Upon Request

I ❤️ Grilled Cheese Sliders \$13

Sharable grilled cheeses! 4 sourdough toastie sliders served with tomato coulis for dipping

Tuscan Chicken Flatbread \$15

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

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

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**

Caprese Skewers \$10

Marinated mozzarella, cherry tomatoes, basil and a drizzle of balsamic glaze. **GF**

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!

Tres "Med"

A Trio of Mediterranean Bar Snacks \$9

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

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 **pulled pork made with beer not gluten free*

SOUPS & SALADS

SOUP'S ON! \$7.50 PER CUP

Tomato Bisque or Quinoa Soup With Chicken

Watermelon Feta Salad

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

Detox Salad

Mixed greens, chickpeas, red onion, chopped avocado, feta, and toasted sunflower seeds, tossed in a lemon honey vinaigrette. **\$13.50**

NEW - Peachy Burrata Salad

It's peach season, so let's celebrate with a refreshing arugula salad, ripe peaches, creamy Burrata, pecans, shallots, basil and smoked Prosciutto. Served with a side of balsamic dressing. **\$13.50**

Side Salad \$6.00

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

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

NEW - Pepper Popper

Grilled Cheese \$11.50

Roasted poblano peppers smothered with a creamy jalapeno spread and provolone on toasty sourdough. Add Bacon \$3.00

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.

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.

Swiss Turkey Melt \$14.00

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

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.

Grilled Cheese &

Tomato Soup \$14

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

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?

Froze \$13

- 🍓 Strawberry Frozé
- 🍊 Orange-Pineapple Julius
- 🍑 Peach Buzz
- 🍷 Red Sangria Slush

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

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*

Mimosas \$7.50 / Carafe \$28

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

Watermelon Sangria \$10 glass / \$32 Carafe

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'

Poquito Moscato 375ml half btl \$17

Warre's Warrior Port 3oz \$12

Graham's LBV Port 2015 3oz \$12

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