



FEATURED FLIGHT

French Revolution \$29

Jean Marc Barthez Bordeaux Blanc '21 Sauvignon Blanc, Semillion, \$12 /\$40

Pascal Biotteau Anjou Blanc '21 Chenin Blanc \$12 /\$40

Sophie Siadou Valençay '20 Gamay, Côt, Pinot Noir \$15 /\$50

Château Moulinat Bordeaux '19 Merlot, Cabernet Sauvignon, Cabernet Franc \$12 /\$40

Ciao Bella Italian Flight - \$29

Casa d'Ambra Bianco, '21 Ischia, Italy \$13 /\$42

Adanti Montefalco Rosso '17 Sangiovese blend, Umbria \$15 / \$53

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

Cantine Federiciane Gragnano 'NV Pedierosso, Campania \$14 / \$45

South American Stunners- \$29

Vinateros Bravos '21 Semillon, Moscatel, Itata, Chile \$11 /\$40

Vallistom Blancas '19 Pinot Blanc, Riesling, Salta, Argentina \$13/\$ 47

Natal Alpamanta '19, Malbec, Mendoza, Argentina \$13 / \$45

Bodega Chañarmuyo Cabernet Franc Reserva '18, Mendoza, Argentina, \$12 /\$45

Sipping Through Spain (Sparkling, White, Rose, Red) Flight \$27

Masia de la Luz Brut Cava, 'NV Macabeo, Xarello, Catalunya, Spain \$9 /\$34

Calazul, '21 Albariño, Rias Baixas, Galicia, Spain \$11 /\$40

Hacienda López De Haro Rosé '21 Grenache, Viura, Grenache, Rioja, Spain \$9 /\$34

Matsu El Picaro '20 Tempranillo, Toro, Spain \$10 /\$35

Slay That Rosé Flight \$27

Space Age Rosé '21 Central Coast, California \$12 /\$42

Gunther Schlink Rosé '21 Pinot Noir, Germany \$9/ \$35

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

Flor de Anan Rosé '21 Garnacha, Spain \$10 /\$39

Sinworthy Zinfandels - Red Flight \$29

Rubus, '19 Zinfandel, California \$10 /\$35

Pound for Pound '20 Zinfandel, California \$12 /\$40

Glunz '19 Zinfandel, California \$13 /\$47 **Explorer Wine Club Selection!**

Easton, '15 Zinfandel, California \$14 /\$50

Cruising through the California Coast (White, Rose, Reds Flight) \$35

Travel with us from San Jose down to Santa Barbara California as we explore this region of extraordinary taste and great value. Also features wines from each of our wine clubs this month! Ask your server how to sign up for the wine club and a copy of this months notes.

Lieu Lit, Chenin Blanc, '20 'Santa Ynez, California \$13 /\$50

Margerum Riviera Rose, '21 Santa Barbara, California \$14 /\$57

Adelaida Pinot Noir '18 Paso Robles, California \$15 /\$60

Timbre "The Classics" Red '19 Santa Maria Valley, California \$17/\$69

WINE LIST

SCREWTOP
WINE BAR

Frozé \$13

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

 Strawberry Frozé
 Hard Apple Cider
 Peach Buzz
 Red Sangria Slush

Try a flight
of all 4
flavors!
\$19

SPARKLING WINES

Masia de la Luz Brut Cava, 'NV Macabeo, Xarello, Catalunya, Spain \$9 / \$34
Luxe Brut Columbia Valley, Washington \$14 / \$49
Familia Geisse Cave Amadeu Rosé, Brazil \$14 / \$49
Skye Marlborough, New Zealand, \$12/\$45
Graham Beck Brut Rosé South Africa \$49
Sparkling Red - Cantine Federiciane Gragnano
'NV Pedierosso, Campania \$14 / \$45

*Blackberry
Blood
Orange
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 Sushi, Seafood, Asian Takeout Wines!

Lykovouno, Assyrtiko, Crete \$9 / \$36
Ze Becco, Verdicchio, Italy \$10 / \$35
Calazul, '21 Albariño, Rias Baixas, Galicia, Spain \$11 / \$40
Vinateros Bravos '21 Semillon, Moscatel, Itata, Chile \$11 / \$40
Vallistom Blancas '19 Pinot Blanc, Riesling, Salta, Argentina \$13/\$ 47
Casa d'Ambra Bianco, '21 Ischia, Italy \$13 / \$42
Jean Marc Barthez Bordeaux Blanc '21 Sauvignon Blanc, Semillon, \$12 / \$40
Pascal Biotteau Anjou Blanc '21 Chenin Blanc \$12 / \$40

Savvy Sauvignon Blanc

Jean Marc Barthez Bordeaux Blanc '21 Sauvignon Blanc, Semillon, \$12 / \$40
Cambil Bay '21 Sauvignon Blanc, Spain \$9 / \$33
Margerum "Sybarite" '21 Sauvignon Blanc, California \$13.5 / \$45
Château Suau Bordeaux Blanc '21 Sauvignon Blanc/Semillon, France \$12 / \$44

Falling for Fall Whites

NEW- Cass Viognier , '21 Paso Robles, California \$14 / \$47
Snoqualmie Chardonnay, '17 Washington State \$9 / \$33
Clos Pegase, '20 Chardonnay, California \$13 / \$45
Lieu Lit, Chenin Blanc, '20 'Santa Ynez, California \$13 / \$50

ROSÉS

Hacienda López De Haro Rosé '21 Grenache, Viura, Grenache, Rioja, Spain \$9 / \$34
Vino Rosé, '21 Sangiovese Yakima Valley, Washington State \$9 / \$33
Gunther Schlink Rosé 21' Pinot Noir, Germany \$9/ \$35
Space Age Rosé '21 Central Coast, California \$12 / \$42
Early Mountain Rosé '21 Merlot, Malbec, Cab Franc, Petit Verdon, Syrah ,Virginia \$13 / \$42
Flor de Anan Rosé '21 Garnacha, Spain \$10 / \$39

LIGHTER BODIED REDS - TO ENJOY AS SUMMER FADES TO FALL

Wines of Illyria, 19' Vranac, Bosnia & Herzegovina \$10 / \$35 **Aug. WC Selection**

Adelaida Pinot Noir '18 Paso Robles, California \$15 / \$60

Love '19 Pinot Noir, Willamette, Oregon \$15 / \$50

Wonderland Two Kings, '19 Pinot Noir, Sonoma, California \$15 / \$55

POSH GRENACHE

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

SINWORTHY ZINFANDELS

Rubus, '19 Zinfandel, California \$10 / \$35

Pound for Pound '20 Zinfandel, California \$12 / \$40

Glunz '19 Zinfandel, California \$13 / \$47 **September Explorer Wine Club Selection**

Easton, '15 Zinfandel, California \$14 / \$50

CAB RIDE

NEW- Farm To Table '18 Cabernet Sauvignon, Victoria, Australia \$12 / \$40

Rock & Vine '20 Cabernet Sauvignon Central Coast, California \$13 / \$45

Franc by Field Recordings, Cabernet Franc \$13 / \$44

CONCERTINA IN ARGENTINA

Bodega Chañarmuyo Cabernet Franc Reserva '18, Mendoza, Argentina, \$12 / \$45

Alpanta Natal Malbec '21, Mendoza, Argentina \$13 / \$45

ITALIAN STALLIONS

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

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

Adanti Montefalco Rosso '17 Sangiovese blend, Umbria \$15 / \$53

FRENCH REVOLUTION

Sophie Siadou Valençay '20 Gamay, Côt, Pinot Noir \$15 / \$50

Château Moulinat Bordeaux '19 Merlot, Cabernet Sauvignon, Cabernet Franc \$12 / \$40

SASSY SPANISH SENORITAS

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

Matsu El Picaro '20 Tempranillo, Toro, Spain \$10 / \$35

SIXTH SENSE SYRAH

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

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

NETFLIX N' CHILEAN

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

It's Never Too Early to start Thinking About Holiday Gourmet Baskets Yes We Deliver & Ship

Each basket contains a personalized gift note from you. Email wendy@screwtopwinebar.com with your recipient info (including their address, email & phone #) and budget. Basket + Filler is \$13, then the cost of whatever you want to include. Please note, less is more when it comes to presentation and shipping costs which vary due to state.

Please give 24 hour notice for gift baskets!



CIDERS, SPRITZ & HARD SELTZERS

SB Basque Organic Cider, Spain \$10

Black Bird Ciderworks, New York \$9

Jack's Hard Cider, Pennsylvania \$7

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

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

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

SWEET SIPPIN' - DRINK YOUR DESSERT WINES

NEW-Sandeman Old Tawny Port \$12 (3oz)

Poquito Moscato 375ml btl \$12

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

BEER ME

DRAFT BEERS:

Dortmunder Gold Lager (5.8% ABV) \$8

Trapezium Skinny Marg Kolsch (7% ABV) \$8

Oskar Blues Double Dale's IPA (9% ABV) \$9

BOTTLES & CANS:

- Great Divide Strawberry Sour Ale (6.1% ABV) \$7
- Shipyard Summer Ale (5.1% ABV) \$7
- Anderson Valley Summer Solstice (5% ABV) \$7
- Oskar Blues Mama's Pils (4.7% ABV) \$7
- Great Lakes Edmund Fitzgerald Porter (6%) \$7
- Bear Republic Racer 5 IPA (7.5%) \$8
- Escape to Colorado IPA (6.2%) \$8
- Great Lakes Regular IPA (6.5%) \$8

NON-ALCOHOLIC BEVERAGES

*decaffeinated

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

HOT TEA - BY HARNEY & SONS

Scottish Morn, Chocolate Chai
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. 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. 5 \$9.00

Our smoked cherry chocolate old fashioned infused with elderberry and ginger for immunity and shatavari to restore balance.

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.

HALO HEMP SELTZERS

Hemp Infused | 15 Calories | Absolutely Delicious.

Halo Pomegranate Peach \$12.00

Fruity, tart, and sweet. Happiness doesn't grow on trees—but pomegranates and peaches do. We just picked the ripe ones & packed 'em in the can.

Halo Raspberry Lime \$12.00

Fresh citrus meets sweet berries. Sometimes a hike through the woods turns into a day at the beach. When you can't make the trek, crack one of these babies open & close your eyes. Tastes like fresh air & fulfillment.

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 Chicken \$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.

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!

CHEESEMONGER PLATE \$25

Prairie Breeze 🐄
Fromager D'Affinois 🐄
Castello Smoked Gouda 🐄
Mont Chevre Honey Goat 🐄
Honey Bee Goat Goat 🐄
Buttermilk Blue 🐄
Salami Toscano 🐷

Fig Spread 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, on pita bread topped with fresh basil.

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
Castelvetro 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 Soup of the Day

Detox Salad

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

\$13.50

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. **\$13.5**

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 Froze
-  Hard Apple Cider Slush
-  Peach Buzz
-  Red Sangria Slush

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, Mango, or Blush (Orange, Pineapple, Grenadine)

Blackberry Blood Orange Sangria \$10 glass / \$32 Carafe

BOOZE FREE FUN

Coffee, Latte, Chai 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*

*decaffeinated

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

Gluten Free Spiced Peach Cake \$8.50

S'mores Brownie Sundae \$8.50

Chocolate Lava Cake \$8.50

Apple Crisp \$8.50

Fruit Cup \$4.50

SWEET SIPPIN'

Hommage Beames de Venise 3oz \$12

Poquito Moscato 375ml half btl \$17

Warre's Warrior Port 3oz \$12

Sandemans 10yr Tawny Port 3oz \$12

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