

★ ★ ★ **FEATURED FLIGHT** ★ ★ ★



**Pinot for Pilgrims \$30**

**J Christopher Basalte Pinot Noir '18**  
Willamette Valley, Oregon  
**\$16 / \$58**

**Ten Sisters Pinot Noir '20 Pinot Noir,**  
Marlborough, New Zealand  
**\$11 / \$41**

**Violet Hill '21 Willamette Valley, Oregon**  
**\$15 / \$50**

**Ironside Pinot Noir '21, Monterey, California**  
**\$14 / \$49**



**SCREWTOP WINE FLIGHTS**



**Give me S'moregon \$33**

**Solena Pinot Gris '21 Pinot Grigio, Willamette Valley**  
\$11 / \$41  
**Elk Cove Rosé '21 Pinot Noir, Willamette Valley**  
\$11 / \$41  
**Jezebel Pinot Noir '21, Pinot Noir, Oregon**  
\$14 / \$49  
**Jacob Martin '20, Syrah, Viognier, Southern Oregon**  
\$16 / \$55

**Fall for Fall Rosé Flight \$27**

**Bleu De Mer Rosé '21 Grenache, Cinsault, Languedoc**  
Roussillon, France  
\$11 / \$39  
**Chiaro Di Stelle Pala Rosé '21 Monica, Carignano,**  
Cannonau, Piedmont, Italy  
\$12 / \$42  
**Early Mountain Rosé '21 Merlot, Malbec, Cab Franc,**  
Petit Verdon, Syrah, Virginia  
\$13 / \$42  
**Zafeirakis Limniona Rosé '21, Limniona, Greece**  
\$12 / \$40

**Through Thick & Thin with California Zin \$30**

**Rubus Zinfandel '20 Zinfandel, California**  
\$10 / \$35  
**Glunz '19 Zinfandel, California**  
\$13 / \$47  
**Ridge Three Valleys '20**  
Zinfandel, Petite Sirah, Carignane, Alicante Bouschet  
\$16 / \$56  
**Caymus The Walking Fool '20**  
Zinfandel, Petite Sirah, California  
\$17 / \$59

**I'm An Italian Fan \$29**

**Luzia Pinot Noir, '20 Alto-Adige, Italy**  
\$16 / \$60  
**Kaltern Lagrein '20 Alto-Adige, Italy**  
\$11 / \$39  
**People by Poggio Le Volpi**  
'21 Cesanese, Lazio, Italy  
\$12 / \$45  
**O'Lillo Baracchi, '20 Tuscany, Italy**  
\$13 / \$45

**Francy Pants \$30**

**Chateau De Valmer Vouvray "Sparkling"**  
'20 Chenin Blanc,  
Vouvray, Loire Valley, France  
\$11 / \$40  
**Chateau Suau Bordeaux Blanc '21 Sauvignon Blanc,**  
Sémillon, Loire Valley, France  
\$12 / \$44  
**Domain Chavrier '20, Gamay, Beaujolais, France**  
\$14 / \$53  
**Chateau Bellevue Ce ma Cuvee**  
'18 Merlot, Cab Franc, Bordeaux, France  
\$13 / \$52

**Cruising through the California Coast \$29**

**Lieu Dit, Chenin Blanc, '20 'Santa Ynez**  
\$13 / \$50  
**Y3 Rosé '21, Pinot Noir, Sonoma Coast**  
\$13 / \$45  
**Walt Sta. Rita Hills '19 Pinot Noir, Santa Barbara**  
\$20 / \$70  
**Chronic Cellars "Purple Paradise" '20 Zinfandel,**  
Petite Sirah, Syrah, Grenache, Paso Robles  
\$12 / \$40



**SCREWTOP WINE FLIGHTS**



## SPARKLING WINES

**Chateau De Valmer Vouvray** '20 Chenin Blanc,  
Vouvray, Loire Valley, France

\$11 / \$40

**Spy Pig**, 'NV Bordeaux, France

\$9 / \$33

**Château de Valmer Vouvray Brut**, NV, Loire  
Valley, France

\$11 / \$40

**St. Hilaire**, '20 Limoux, France

\$14 / \$49

**Rivarose Brut Prestige Rosé**, Provence, France

\$12 / \$44

**Gragnano Frizzante Sparkling Red**, Campania,  
Italy

\$14 / \$45

## POPPIN' CHAMPAGNE

**Roland Champion Secret D'Aramis** '21 \$60btl

**Billecart Brut** \$140btl

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

## ZIPPY & VIBRANT WHITES

**Vinateros Bravos** '21 Semillon, Moscatel, Itata, Chile

\$11 / \$40

**Blenheim Vineyards** '21 Albarino, Charlottesville

\$15 / \$50

## MY MIND IS A TOTAL BLANC

**Rubus** '22 Sauvignon Blanc, Marlborough, New  
Zealand

\$10 / \$35

**Bar Dog** '21 Sauvignon Blanc, California

\$10 / \$35

**Chateau Suau Bordeaux Blanc** '21 Sauvignon  
Blanc, Semillon, Loire Valley, France

\$12 / \$44

**Bleasdale "The Wild Pear"** '21 Sauvignon Blanc,  
Verdelho, Adelaide Hills, Australia

\$13 / \$44 **NOV. WINE CLUB WINE**

## VOLUPTUOUS WHITES

**Cass Viognier** '21 Paso Robles, California

\$14 / \$47

**Clos Pegase** '21 Chardonnay, Carnero., California

\$13 / \$45

**Lieu Lit, Chenin Blanc**, '20 'Santa Ynez, California

\$13 / \$50

**Solena Pinot Gris** '21 Pinot Grigio, Willamette  
Valley \$11 / \$41

## BEAUTIFULL" FALL" RED BLENDS

**Ridge Three Valleys** '20

Zinfandel, Petite Sirah, Carignane, Alicante

Bouschet

\$16 / \$56

**Chronic Cellars "Purple Paradise"** '20 Zinfandel,

Petite Sirah, Syrah, Grenache, Paso Robles

\$12 / \$40



**Mulled Wine Mug**  
\$13

## EVERYTHING HAPPENS FOR A RIESLING

**Frisk**

'21 Riesling, Victoria, Australia

\$10 / \$33

**Bottoms UP**

'20 Riesling, Pinot Blanc, Gewurztraminer, Muller  
Thurgau, Oregon

\$12 / \$45

## ROSÉS

**Bleu De Mer Rosé** '21 Grenache, Cinsault,  
Languedoc Roussillon, France

\$11 / \$39

**Elk Cove Rosé** '21 Pinot Noir, Willamette Valley

\$11 / \$41

**Y3 Rosé** '21, Pinot Noir, Sonoma Coast

\$13 / \$45

**Chiaro Di Stelle Pala Rosé** '21 Monica, Carignano,  
Cannonau, Piedmont, Italy

\$12 / \$42

**Early Mountain Rosé** '21 Merlot, Malbec, Cab  
Franc, Petit Verdon, Syrah, Virginia

\$13 / \$42

**Zafeirakis Limniona Rosé** '21, Limniona, Greece

\$12 / \$40

## SUPPORT VIRGINIA WINERIES

**Fabbioli Cellars "Something White"**

'21 Vidal Blanc, Petit Manseng, Loudoun County

\$12 / \$45

## LIGHTER BODIED REDS

**Jezebel Pinot Noir** '21, Pinot Noir, Oregon

\$14 / \$49

**Domain Chavrier** '20, Gamay, Beaujolais, France

\$14 / \$53

**J Christopher Basalte Pinot Noir** '18

Willamette Valley, Oregon

\$16 / \$58

**Ten Sisters Pinot Noir** '20 Pinot Noir,

Marlborough, New Zealand

\$11 / \$41

**Violet Hill** '21 Willamette Valley, Oregon

\$15 / \$50

**Ironside Pinot Noir** '21, Monterey, California

\$14 / \$49

## CIAO BELLA - ITALIAN REDS

**Luzia Pinot Noir**, '20 Alto-Adige, Italy

\$16 / \$60

**Kaltern**

'20, Lagrein, Alto Adige, Italy

\$11 / \$39

**People by Poggio Le Volpi**

'21 Cesanese, Roma, Italy **NOV. WINE CLUB WINE**

\$12 / \$45

**Roma Rosso** '19, Roma, Italy

\$13 / \$47

**O'Lillo Baracchi**, '20 Tuscany, Italy

\$13 / \$45

## WHO DOESN'T LOVE A CALIFORNIA ZINFANDEL?

**Rubus Zinfandel '20** Zinfandel, California  
\$10 / \$35

**Caymus The Walking Fool '20**  
Zinfandel, Petite Sirah, California  
\$17 / \$59

**Glunz '19** Zinfandel, California  
\$13 / \$47

## CABERNET THE KING OF RED WINE

**Celle Rinaldi '18** Cabernet Sauvignon, Italy  
\$11 / \$39

**Taraboste '17** Cabernet Sauvignon, Moldova  
\$13.50 / \$47

**Mulberry Cabernet - Bleasedale '19** Cabernet  
Sauvignon, South Australia.  
\$14 / \$50

**Hoopes Cabernet - '18** Cabernet Sauvignon,  
Napa, Valley, California  
\$75 bottle only

**Silver Oak '17** Cabernet Sauvignon,  
Alexander Valley, California  
\$125 bottle only

## MOUNTAINOUS MALBEC

**A Lisa Bodega Noémia Malbec '19**, Río Negro,  
Patagonia, Argentina  
\$15 / \$55

## TEMPTING TEMPRANILLO

**Matsu "El Recio" '20**, Toro, Spain  
\$13 / \$45

## INKY BEAUTIFUL SYRAH

**Jacob Martin '20**, Syrah, Viognier,  
Southern Oregon  
\$16 / \$55

## SWEET SIPPIN' - DRINK YOUR DESSERT

**Fabbioli Raspberry Merlot**, Virginia  
3oz \$14

**Sandemans 10yr Tawny Port**, Portugal  
3oz \$14

**Hommage Beames de Venise**, France  
3oz \$14

**Poquito Moscato**, Spain  
375ml half btl \$17

**Boston Madeira Reserve** 3oz \$14

## CIDERS, MEAD & HARD SELTZERS

**SB Basque Organic Cider**, Spain  
\$10

**Black Bird Ciderworks**, New York  
\$9

**Charm City Pumpkin Mead**, Maryland  
\$9

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

## BEER ON DRAFT

**Jack's Hard Cider (5.5% ABV)**  
\$8

**Bell's Two Hearted IPA (7% ABV)**  
\$8

**New Holland Dragon's Milk Stout Aged in Bourbon  
Barrels (11% ABV) 8OZ**  
\$8

## BEER BOTTLES & CANS

**Melvin Pilsnar (4.8% ABV)**  
\$7

**Evolution Craft Brewing Exile Red Ale (5.9% ABV)** \$7

**Great Lakes Edmund Fitzgerald Porter (6%)**  
\$7

**Bear Republic Racer 5 IPA (7.5%)**  
\$8

**Great Lakes Regular IPA (6.5%)**  
\$8

**Ellie's Brown American Brown Ale (5.5%)**  
\$7

**Alewerks Pumpkin Latte (7.3% ABV)**  
Spiced Amber Ale Brewed with Coffee  
\$9

**EVO Jacques Au Lantern (6.3%)**  
\$8



**Cranberry Sangria**  
\$10 / Carafe \$29

CHEERS TO THE GIFT  
THAT OUTLASTS  
THE HOLIDAY SEASON



3 MONTH WINE CLUB  
MEMBERSHIPS STARTING  
AT ONLY \$49.99 PER MTH

# NON-ALCOHOLIC BEVERAGES

SCREWTOP  
WINE BAR

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

## HOT TEA - BY HARNEY & SONS

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

### **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.

### **KALO HEMP SELTZERS**

Hemp Infused | 15 Calories | Absolutely Delicious.

#### **Kalo Lemon Lavendar**

Calm, cool, and citrusy. When they say "When life hands you lemons..." this is what they're talking about. Bonus: Lavender adds a delightful extra boost to your moment of zen.

**\$12.00**

#### **Kalo Raspberry Lime**

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.

**\$12.00**



## HOLIDAY WINE PARTIES AT SCREWTOP

10-20 seated or standing \$69.99 per person  
includes 2 hours unlimited wine & beer + 7 passed horderves  
add a 3rd hour of fun for an additional \$10.00 per person.

\*minimum 10 confirmed guests to book

## WINE EVENTS AT YOUR LOCATION

\$45 Per Bottle \*Min 12 bottle purchase  
4-6 Wines Theme of your choosing or ours  
\$85 Per Hour Per Server  
\$150 Per Hour for a Certified Wine Expert  
\$85 Small Cheese Platter \*Optional

\*Minimum 3 Hour Commitment (30 min set up, 30 breakdown & clean)

\*Toll and mileage fees may apply

## RENT SCREWTOP FOR YOUR PARTY

Groups of 25+ , Space Rental Prices Starting at \$2,500 & up. [wendy@screwtopwinebar.com](mailto:wendy@screwtopwinebar.com)

## CHEESEMONGER PLATE \$25

Red Witch Swiss 🐄

Champignon Mushroom Brie 🐄

Hey There Truffle Jack 🐄

Honey Chevre 🐄

Cambozola Blue 🐄

Speck "Smoked Prosciutto"

Red Wine & Garlic Salami

Fig Spread

Mustard

 Baguette, crackers, & dried fruit

*Gluten Free Crackers Available Upon Request*

## Steak Crostini \$12

Four crostinis topped with gruyere, horseradish and sirloin steak..

## SLIDING INTO HOME BASE

### 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.

### I ❤️ Grilled Cheese Sliders \$13

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

## TRUFFLE TEMPTATIONS

### Truffle Chips \$12

Truffle Chips Topped with Garlic, Herbs and Truffled Pecorino. Heaven on Earth!

**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!*

## MIDDLE EASTERN DELIGHTS

### Persian Olives (Zeytoon Parvardeh) \$12

Briny, Tart and Sweet, all rolled into one. Pomegranate Molasses, Walnuts, Garlic & Mint **GF**

### A Perfect Date Night \$13

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

### 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

## CIAO BELLA ITALIAN INSPIRATIONS

### Turkey Meatball Poppers \$14

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

### 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.

## SOUTH OF THE BORDER FIESTA

### Empanadas Chicken \$9.50

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

### 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*

### Mary's Taco Truck \$11

Choice of Chicken, Pulled Pork or Butternut Squash.

## CHEESY GOODNESS

### Baked Goat Cheese \$15

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

# SOUPS & SALADS

## SOUP'S ON! \$7.50 PER CUP

Tomato Bisque, French Onion or Harvest Pumpkin

### Detox Salad

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

**\$14.50**

### Side Salad \$6.00

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

### Butternut Squash Salad

Mixed greens topped with roasted butternut squash, dried cranberries, shallots, goat cheese, bacon crumbles, and toasted pecans served with Champagne Vinaigrette on the side.. **\$14.50**

**Add a protein to your salad**  
Chicken or Pork \$7.00

Salmon, Shrimp  
or Sirloin Steak,  
**\$10.00**

#### DRESSING OPTIONS

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

# SANDWICHES & ENTREES

**Entrees served with soup, side salad, or 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*

### Hot Cuban Sandwich \$15

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

### French Onion Grilled Cheese & French Onion Soup Duo \$14

Sourdough filled with caramelized onions, and a secret blend of decadent cheeses. Comes with a cup of French onion soup for dipping.  
Add Bacon \$3.00  
Add Chicken or Pork \$7.00

### Burrata Caponata Sandwich \$14

Warm creamy and dreamy Burrata (Italian mozzarella filled with cream), topped with a Sicilian vegetable compote of eggplant, peppers, olives and Italian spices drizzled with balsamic glaze on ciabatta.

### Toked Goat Sandwich \$13.50

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

### Maple Bacon Bourbon Chicken \$14.50

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

### Baller Turkey Meatball Sub \$15

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

### Swiss Turkey Melt \$14

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.

### Cranberry Chicken Salad Sandwich / or Wrap \$12.50

Cranberries, pecans, celery, mayo - choice of cranberry walnut bread, flour tortilla wrap, or bed of lettuce

### Salmon BLT \$19

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

### Smokey BLAT \$13.50

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

### Zucchini Lasagna-Gluten Free \$16

Gluten free never tasted so good! House-made tomato sauce, fresh basil, and ooey gooey cheeses layered between sliced zucchini & eggplant "zoodles", spinach, and mushrooms.

### 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

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

### Truffle Mac 'n Cheese \$10

Parmesan Mornay sauce, black truffle oil.

### Buffaloaf \$15

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

### Fiesta Wrap \$12.50

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

# BRUNCH

Served Sat & Sunday 11am-4pm

## BOOZE FREE FUN

Coffee, Latte, **NEW - Chai Latte, or Dirty 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

WHY DON'T WE DO A LITTLE DAY DRINKING?

**French 75 \$9.00**

**Mimosas \$7.50 / Carafe \$28**

Choose your juice!

O.J.

Pineapple

Pomegranate

Blushing (Orange, Pineapple, Grenadine)



**Cranberry Sangria**  
**\$10 / Carafe \$29**

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

### Hello Pumpkin French Toast \$12.50

Pumpkin bread pudding toasted on our griddle, then topped with a pumpkin cream cheese drizzle. Served with a side of bacon.

### Huevos al Puerco Ranchero \$12.50

Tostada, black bean puree, eggs, guacamole, and salsa topped with pulled pork.

### Marta's Pancakes \$10

Served with bacon and a side of fruit

### 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*

### Avocado Toast \$12.50

Served on multigrain with a side salad.

### Mary's Mile High Veggie Quiche \$11.00

Our delicious veggie-filled quiche offering. Onion, garlic, cherry tomatoes, red pepper, basil and cheddar cheddar cheese.. Served with soup, side salad, or kettle chips.

### 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.

### 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*

### 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.

### SOUP \$7.50 PER CUP

Tomato Bisque or Soup of the Day

## DESSERTS \$8.50

Tuxedo Chocolate Mousse Cake

Apple Crisp

Tiramisu

## SWEET SIPPIN'

Boston Madeira Reserve 3oz \$14

Fabbioli Raspberry Merlot 3oz \$14

Sandemans 10yr Tawny Port 3oz \$14

Hommage Beames de Venise 3oz \$14

Poquito Moscato 375ml half btl \$17