

★ ★ ★ FEATURED FLIGHT ★ ★ ★

SPARKLING REDS \$29

Jip Jip Rocks Shiraz, Australia
\$11 / \$40

Lini Lambrusco Salamino, Ancellotta, Emilia-Romagna, Italy
\$11 / \$41

90+Cellars Lambrusco Emilia-Romagna, Italy
\$9 / \$33

Cantine Federiciane Gragnano Aglianico, Piediroso, Sciascinoso,
Sorrento, Italy
\$14 / \$45



SCREWTOP WINE FLIGHTS



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

Pinot Envy \$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

Dashing Thru Merlot \$33

90+ Lot 92 '19 Mendocino, California
\$10 / \$33

Rook Corvidae '20 Columbia Valley, Washington
\$11 / \$39

90+ Pauillac Lot 201
Bordeaux, France
\$22 / \$70

Daou Sequentis
Paso Robles, California
\$20 / \$70

Stamp My Passport This Christmas \$33

Stori '14, Superavi, Georgia
\$17 / \$60

Papagyriou '18, Cab Sauv, Touriga Nacional,
Mavrodaphne, Greece \$16 / \$58

Zeni Valpolicella Ripasso Marogne '19, Corvina,
Rondinella, Molinara, Italy \$14 / \$52

Familia Mayol '17, Cab Franc, Argentina
\$11 / \$40

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

St. Hilaire, '20 Limoux, France
\$14 / \$49

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

Holiday CAB Ride \$33

Familia Mayol '17, Cab Franc Mendoza, Argentina
\$11 / \$40

Rinaldi Celle '18, Cab Sauv, Monferrato, Italy
\$11 / \$39

Oak Farm Tievoli '20 Cab Sauv, Lodi, California
\$14 / \$50

Magic Door '20, Cab Sauv, Napa, California
\$20 / \$75

SPARKLING WINES

Skye Sparkling Sauv Blanc 'NV Bordeaux, France
\$9 / \$33

St. Hilaire Brut, '20 Limoux, France
\$14 / \$49

Wolfberger Cremant, 'NV Alsace, France
\$14 / \$49

Rivarose Brut Prestige Rosé, Provence, France
\$12 / \$44

Gragnano Frizzante Sparkling Red, Campania, Italy
\$14 / \$45

*See all sparkling reds btg on our first page

POPPIN' CHAMPAGNE

Roland Champion Secret D'Aramis '21 \$60btl
Billecart Brut \$140btl

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

SUPPORT VIRGINIA WINERIES

Blenheim Vineyards '21 Albarino, Charlottesville
\$15 / \$50

Fabbioli Cellars "Something White"

21' Vidal Blanc, Petit Manseng, Loudoun County
\$12/ \$45

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, Semillion, 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

YOU HAD ME AT MERLOT

90+ Lot 92 '19 Mendocino, California
\$10 / \$33

Rook Corvidae '20 Columbia Valley, Washington
\$11 / \$39

90+ Pauillac Lot 201 Bordeaux, France
\$22 / \$70

Daou Sequentis Paso Robles, California
\$20 / \$70

EVERYTHING HAPPENS FOR A RIESLING

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

LIGHTER BODIED REDS

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



Mulled Wine Mug
\$13

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

Chronic Cellars "Purple Paradise" '20 Zinfandel,
Petite Sirah, Syrah, Grenache, Paso Robles
\$12 / \$40

CABERNET THE KING OF RED WINE

Familia Mayol '17, Cab Franc Mendoza, Argentina
\$11 / \$39

Rinaldi Celle '18, Cab Sauv, Monferrato, Italy
\$11 / \$39

Oak Farm Tievoli '20 Cab Sauv, Lodi, California
\$14 / \$50

Magic Door '20, Cab Sauv, Napa, California
\$20 / \$75

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

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

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.

HOT TEA - BY HARNEY & SONS

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

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

CHEESEMONGER PLATE \$25

Prairie Breeze Cheddar 🐄

Belletoile Brie 🐄

Petite Basque 🐑

Cana de Cabra Goat 🐐

Cambozola Blue 🐄

Wensleydale Cranberry 🐄

Sopressata Salami

Mustard

Spicy Plum Chutney - Virginia Chutney Co.

 Baguette, crackers, & dried fruit

Gluten Free Crackers Available Upon Request

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

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!*

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

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)



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

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.

Marta's Pancakes \$10

Served with bacon and a side of fruit

Avocado Toast \$12.50

Served on multigrain with a side salad.

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

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

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.

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

SOUP \$7.50 PER CUP

Tomato Bisque or Soup of the Day

DESSERTS \$8.50

CHOCOLATE LAVA CAKE (GF)

TUXEDO CHOCOLATE MOUSSE CAKE

CHOCOLATE MOUSSE FLUTE

APPLE CRISP A LA MODE

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