

★ ★ ★ **FEATURED FLIGHT** ★ ★ ★

SPARKLING ROSÉS \$28

Roots Pinot Noir, Willamette Valley, Oregon
\$13 / \$45

Pasqua Prosecco Pinot Nero, Veneto, Italy
\$9 / \$33

Unicorn Cabernet Sauvignon, Syrah, Merlot, Washington State
\$10 / \$35

Akakies Xinamavro, Greece
\$14 / \$47



SCREWTOP WINE FLIGHTS



West Coast Bubbly \$30

Mirabelle Brut 'NV
Chardonnay & Pinot Noir, Healdsburg,
California
\$15 / \$52

The Diver Brut 'NV
Chardonnay, Sauvignon Blanc, Gewurztraminer
Napa, California
\$12 / \$42

Gloria Ferrer Rosé 'NV
Pinot Noir, Carneros, California
\$14 / \$49

Joyride Rosé '21
Pinot Noir, Willamette Valley, Oregon
\$15 / \$47

Blanc Slate \$29

Vento di Mare, '21, Grillo, Sicily, Italy
\$9 / \$29

Unorthodox, '22' Chenin Blanc, Roussanne,
South Africa
\$11 / \$35

Chieti Umani, '21 Pecorino, Abruzzo, Italy
\$13 / \$39

Ottosoldi Gavi, '21 Cortese, Piedmont, Italy
\$12 / \$37

Winter Rosé Flight \$27

Masca del Tacco Ro'Si Rosé '21
Pino Nero, Italy
\$13 / \$49

Lauverjat Sancerre Rosé '21 Pinot Noir, Loire
Valley, France
\$16 / \$55

Tinazzi Campo Belle Rosé '21 Corvina,
Rondinella, Italy
\$10 / \$37

Elk Cove Rosé '21' Pinot Noir, Willamette
Valley
\$10 / \$35

Blended "Red" Beauties \$33

90+ Cotes Du Rhone, '20 France
\$10 / \$33

Bleasdale '20 Australia
\$13 / \$45

Kind Stranger '18 Washington State
\$12 / \$43

Paraduxx by Duckhorn '19 California
\$23 / \$79

Colossal Cabs \$35

Montes Alpha, '19 Valle del Colchagua, Chile
\$14 / \$50

Robert Mondavi '19, Oakville, Napa, California
\$30 / \$99

CMS Hedges '20 Columbia Valley, Washington
\$15 / \$52

Glunz Cabernet '20 Paso Robles, California
\$16 / \$57

Francy Pants \$30

Aimery Cremant, NV Limoux
\$11 / \$39

Chateau Suau '21 Sauvignon Blanc, Bordeaux
\$11 / \$39

Château du Caillau Cahors Malbec
20', Malbec, Cahors
\$11 / \$39

Chateau Bellevue Ce ma Cuvee
'18 Merlot, Cab Franc, Bordeaux, France
\$13 / \$45

Pinot Party \$33

Andrew Rich Marine '18, Pinot Noir,
Willamette Valley, Oregon
\$20 / \$70

Love Oregon '20, Pinot Noir,
Willamette Valley, Oregon
\$15 / \$49

Octopoda '20', Pinot Noir, California
\$15 / \$49

Walt '20, Pinot Noir, St. Rita Hills California
\$20 / \$70

SPARKLING WINES

Diet Cokeagne - Hey if Tom Hanks Drinks it, so can we! Diet Coke + Sparkling Wine over Ice.
\$10

Aimery Cremant, NV Limoux, France
\$11 / \$39

Mirabelle Brut 'NV
Chardonnay & Pinot Noir, Healdsburg, California
\$15 / \$52

The Diver Brut 'NV
Chardonnay, Sauvignon Blanc, Gewurztraminer
Napa, California
\$12 / \$42

Gloria Ferrer Rosé 'NV
Pinot Noir, Carneros, California
\$14 / \$49

Joyride Rosé '21
Pinot Noir, Willamette Valley, Oregon
\$15 / \$47

SPARKLING REDS

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

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

POPPIN' CHAMPAGNE

Nicolas Feuillatte Champagne Brut Cuvée Gastronomie \$65btl

A.R. Lenoble Brut (Half Bottle) \$33btl
La Cle de la Femme Magic Door Champagne
\$16 / \$56

MY MIND IS A TOTAL BLANC

Chateau Suau '21 Sauvignon Blanc, Paysd'Oc, France
\$11 / \$39

Bayten '22 Sauvignon Blanc, South Africa
\$10 / \$35

Unorthodox, ' Chenin Blanc, Roussanne, South Africa
\$11 / \$35

VOLUPTUOUS WHITES

Cass Viognier '21 Paso Robles, California
\$14 / \$47

Clos Pegase '21 Chardonnay, Carnero., California
\$13 / \$45

Lieu Dit, Chenin Blanc, '20 'Santa Ynez, California
\$13 / \$5

Chieti Umani, 21 Pecorino, Abruzzo, Italy
\$13 / \$39

Ottosoldi Gavi, 21 Cortese, Piedmont, Italy
\$12 / \$37

Vento di Mare,'21, Grillo, Sicily, Italy
\$9 / \$29

EVERYTHING HAPPENS FOR A RIESLING

Bottoms UP

'20 Riesling, Pinot Blanc, Gewurztraminer, Muller Thurgau, Oregon
\$12 / \$45

ROSÉS

Masca del Tacco Ro'Si Rosé '21 Pino Nero, Italy
\$13 / \$49

Lauverjat Sancerre Rosé '21 Pinot Noir, Loire Valley, France
\$16 / \$55

Tinazzi Campo Belle Rosé'21 Corvina, Rondinella, Italy
\$10 / \$37

Elk Cove Rosé '21' Pinot Noir, Willamette Valley
\$10 / \$35

PINOT PARTY

Andrew Rich Marine '18, Pinot Noir, Willamette Valley, Oregon
\$20 / \$70

Love Oregon '20, Pinot Noir, Willamette Valley, Oregon
\$15 / \$49

Octopoda 20', Pinot Noir, California
\$15 / \$49

Walt '20, Pinot Noir, St. Rita Hills California
\$20 / \$70

YOU HAD ME AT MERLOT

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

CIAO BELLA - ITALIAN REDS

Costa di Bussia, '19 Barbera d'Alba, Italy
\$11 / \$39

People by Poggio Le Volpi
'21 Cesanese, Roma, Italy **NOV WINE CLUB WINE!**
\$12 / \$45

La Quercia '20, D'Abruzzo Italy
\$11 / \$39

Lodali Dolcetto D'Alba '20
Piemonte, Italy
\$13 / \$47

WHO DOESN'T LOVE A CALIFORNIA ZINFANDEL?

Klinker Brick '19 Zinfandel, California
\$13 / \$43 **JAN WINE CLUB WINE!**

CABERNET THE KING OF RED WINE

Montes Alpha, '19 Valle del Colchagua, Chile
\$14 / \$50

Robert Mondavi '19, Oakville, Napa,
California
\$30 / \$99

CMS Hedges '20 Columbia Valley,
Washington
\$15 / \$52

Glunz Cabernet '20 Paso Robles, California
\$16 / \$57

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

MOUNTAINOUS MALBEC

Château du Caillau Cahors Malbec
20', Malbec, Cahors, France
\$11 / \$39

Juan Benegas
18', Malbec, Mendoza, Argentina
\$10 / \$33

BLENDED RED BEAUTIES

90+ Cotes Du Rhone, '20 France
\$10 / \$33

Rubus Spanish Blend, '21, La Mancha, Spain
Tempranillo / Syrah
\$11 / \$39

Bleasdale '20 Australia
\$13 / \$45

Kind Stranger '18 Washington State
\$12 / \$43

Paraduxx by Duckhorn '19 California
\$23 / \$79

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

Black Bird Ciderworks, New York
\$9

High Noon Vodka "Lime" GF, No added Sugar
\$8

High Noon Vodka "Black Cherry" GF, No added
Sugar
\$8

BEER ON DRAFT

Bell's Christmas Scotch Ale (7.5% ABV)
\$6

Solace Foggy Goggles IPA (6.8% ABV)
\$8

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

BEER BOTTLES & CANS

Mama's Little Yella Pils (4.7%)
\$7

Weihenstephaner Premium Bavaricum Pilsner (5.1%)
\$7

Bell's Hopslam Double IPA (10%)
\$10

Alewerks Fun Old-Fashioned Family Christmas Ale (8%)
\$8



Cherry Blossom

Cherry Sangria \$10 / \$29

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 Lavender

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



Saturday, Feb. 11th 4-6pm

Join us for a walk around tasting of twenty love themed wines, nibble on cheeses and bathe "strawberries" in a chocolate fountain! Bring all your "gal"entines, dress in red and make a day of it! Tickets online at screwtopwinebar.com or through yourserver.

\$49.99 Wine Club Members

\$79.99 General Public

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

Mini Brie 🐄

Cotswold Chive & Onion 🐄

Prairie Breeze Cheddar 🐄

Pecorino Toscano 🐑

Applewood Smoked Cheddar 🐄

Bellavitano Raspberry Ale 🐄

Glacier Point Gorgonzola Blue 🐄

Honey Goat 🐐

Molinari Toscano Salami 🐷

Fig Cake, Mustard, Caperberries,
Caramelized Walnuts,
Spicy Plum Chutney by Virginia Chutney Co.

 **Baguette, crackers, & dried fruit**

Gluten Free Crackers Available Upon Request

SLIDERS

BBQ Pork Sliders \$10

Two brioche rolls filled with BBQ pulled pork, red onion, pickle

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 .

CIAO BELLA

ITALIAN INSPIRATIONS

Burrata Bruschetta \$14

Two hearty pieces of thick cut rustic baguette topped with rich burrata and roasted tomato basil relish.

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.

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

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!*

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 or Chicken Chili Verde

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 or Shrimp
\$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

NEW Pepper Popper Grilled Cheese & Chicken Verde Soup \$15

Jalapeno cheddar bread filled with roasted poblanos, pepper popper spread, cheddar, provolone and pepper jelly. Served with a side of Chicken Verde Soup.

Add Bacon \$3.00

Add Jalapenos \$.75

NEW Chilaquiles - Gluten Free \$16

A layered chicken enchilada Verde style casserole. Corn tortillas, green chilis, Verde sauce, Monterey jack cheese and sour cream make up this decadent, comforting meal.

NEW Mac Daddy BBQ Mac N Grilled Cheese \$15

BBQ Pork, Mac N Cheese in a Grilled Cheese. Includes a sliced pickle and shallots inside the sandwich. Hello Naughty Town!

Add Bacon \$3.00

Add Jalapenos \$.75

Grilled Cheese & Tomato Soup \$14

Secret blend of five cheeses pressed between sourdough.

Add Bacon \$3.00

Add Jalapenos \$.75

Toked Goat Sandwich \$13.50

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

Buffalo \$16

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

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

Smokey BLAT \$13.50

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

Maple Bacon Bourbon Chicken \$14.50

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

Swiss Turkey Melt \$14

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

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

Burrata Caprese Sandwich \$14

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

Hot Cuban Sandwich \$15

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

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.

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 \$11

Parmesan Mornay sauce, black truffle oil.

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?



Cherry Blossom

\$10 / \$29

Cherry Sangria

Mimosas \$7.50 / Carafe \$28

Choose your juice!

- O.J.
- Pineapple
- Pomegranate
- PassionFruit
- 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*

FRENCH 75, LA PECHE, ROSE' LIME or BLOOD ORANGE SPRITZ
Sparkling Cocktails
\$9

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

Blueberry French Toast \$12.50

Blueberry bread pudding toasted on our griddle, then topped with a 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.

SOUP \$7.50 PER CUP

Tomato Bisque or Soup of the Day

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*

DESSERTS \$8.50

CHOCOLATE LAVA CAKE (GF)

BELGIAN CHOCOLATE MOUSSE

APPLE CRISP A LA MODE

LIMONCELLO MASCARPONE LAYER CAKE
TOPPED WITH RASPBERRIES

SWEET SIPPIN'

Boston Madeira Reserve 3oz \$14

Sandemans 10yr Tawny Port 3oz \$14

Hommage Beames de Venise 3oz \$14

Poquito Moscato 375ml half btl \$17

Fabbioli Cellars Raspberry Merlot 3oz \$14