

screwtop wine bar est. 2009



SCREWTOP WINE FLIGHTS



A Thoughtfully Curated Selection of Four Wines - 3oz. pour of each wine.

Francy Pants \$39

Billecart Brut NV, Champagne, France,
Pinot Meunier, Pinot Noir, Chardonnay
\$29 / \$129

Lauverjat Sancerre '22, Loire Valley, France
Sauvignon Blanc
\$19 / \$69

Lauverjat Sancerre Rose' '21 NV, Loire Valley,
France
Pinot Noir
\$18 / \$66

Georges Crozes Hermitage '18, France
Syrah
\$19 / \$69

Ladies Who Sparkle \$33

Sun Goddess Glera, Friuli-Venezia Giulia, Italy
\$13 / \$50

Mi Terruno Extra Brut, Chardonnay, Pinot Noir,
Chenin Blanc. Mendoza Argentina
\$13 / \$50 *Wine Club Selection*

Red Tail Ridge Sekt Riesling. Finger Lakes
\$18/ \$68 *Wine Club Selection*

Jansz Brut Rose Pinot Noir, Chardonnay,
Tasmania
\$16/60

Blanc Beauties White Flight \$29

Txampian Txakoli '21, Basque, Spain,
Hondarrabi Zuri
\$14 / \$52

Wines of Illyria Zilavka '21, Bosnia-Herzegovina
Zilavka
\$13 / \$49 *Wine Club Selection*

HER '21 Wellington, South Africa
Sauvignon Blanc
\$12 / \$48

Bosman '22 Wellington, South Africa
Mainly Chenin Blanc with a splash of Grenache
Blanc and Viognier
\$12 / \$48



*Celebrate
Women Wine Month
with us all month long.
Any lavender wine
is woman-made.*

Pink Ladies Rosé Flight \$33

Txampian Txakoli Rosé '21, Basque, Spain,
Hondarrabi Zuri and Hondarrabi Beltza
\$14 / \$52

Mas de Gourgonnier Rosé '21, Provence,
France
Grenache, Cabernet Sauvignon, Mourvèdre
\$14 / \$52

Domaine Corne-Loup Rosé '21 Tavel, France
Grenache, 15% Cinsault, 10% Syrah, 10% mix of
Mourvedre, Clairette & Carignan, \$14 / \$52

Ojo Gallo Torremilanos Rosé '21 Ribera del
Duero, Spain
50% Tempranillo, 10% (Garnacha, Cariñena and Bobal) and
40% (Albillo, Viura, Malvasía and Airén).
\$14 / \$52

Friends With Blendifits \$35

Faithful Hound 20' Stellenbosch,
South Africa, Merlot, Cab Sauv, Cab
Franc, Malbec
\$13 / \$49

The Dude 20' Napa Valley,
California, Cab Sauv, Cab Franc,
Merlot, Malbec
\$17 / \$60

The Walking Fool by Caymus, 20'
North Coast, California, Cab Sauv,
Zinfandel
\$16/ \$58

Let's be Friends by Geyer, 18'
Barossa Valley, Australia,
Montepulciano, Petit Verdot
\$25 / \$89

SPARKLING WINES

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

SPARKLING BLANCS

Popup Sparkling, Chardonnay, Columbia
Valley, Washington
\$11 / \$39

Unshackled Brut 'NV
Chardonnay, California
\$15 / \$59

SPARKLING ROSÉS

Pizzolato Spumante Brut Rosé, Glera,
Robaso, Veneto, Italy
\$13 / \$42

Treveri Rose 'NV, Yakima
Syrah/Chardonnay
\$12 / \$48

CHAMPAGNE

Billecart Brut NV, Champagne, France,
Pinot Meunier, Pinot Noir, Chardonnay
\$29 / \$129

WHITE WINES

SAUVIGNON BLANC

Bleu de Mer '21 Sauvignon Blanc, France
\$12 / \$41

Hall '20 Sauvignon Blanc, Napa, California
\$16 / \$56

HER '21 Wellington, South Africa
Sauvignon Blanc
\$12 / \$48

INTERESTING WHITES

Txampian Txakoli '21, Basque, Spain,
Hondarrabi Zuri
\$14 / \$52

Wines of Illyria Zilavka '21,
Bosnia-Herzegovina
Zilavka
\$13 / \$49

WHITE WINES

FULL BODIED WHITES

Clos Pegase '20, Napa, California
Chardonnay
\$13 / \$45

Bosman '22 Wellington, South Africa,
Mainly Chenin Blanc with a splash of
Grenache Blanc and Viognier
\$12 / \$48

ROSÉ WINES

Occam's Razor Rosé '21 Washington State,
Pinot Grigio
\$12 / \$43

Love Drunk Rosé '21 Oregon
Pinot Noir,
\$14 / \$45

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

Txampian Txakoli Rosé '21, Basque, Spain,
Hondarrabi Zuri and Hondarrabi Beltza
\$14 / \$52

Mas de Gourgonnier Rosé '21, Provence,
France

Grenache, Cabernet Sauvignon, Mourvèdre
\$14 / \$52

Domaine Corne-Loup Rosé '21 Tavel,
France

Grenache, 15% Cinsault, 10% Syrah, 10% mix
of Mourvedre, Clairette & Carignan, \$14 /
\$52

Ojo Gallo Torremilanos Rosé '21 Ribera
del Duero, Spain
50% Tempranillo, 10% (Garnacha, Cariñena and Bobal)
and 40% (Albillo, Viura, Malvasía and Airén).
\$14 / \$52

RED WINES

PINOT NOIRS

Villa Wolf Pinot Noir '19, Pinot Noir,
Pfalz, Germany
\$12 / \$43

Smith Story, 17" Pinot Noir, California
\$25/ \$80

Boen 18" Pinot Noir, California
\$13/ \$45

Kate Arnold Pinot Noir, '20 Willamette
Valley, Oregon
\$17 / \$63

Duckhorn Migration Pinot Noir, '20
Sonoma Coast, California
\$27 - Half bottle

RED WINES

ITALIAN

Lodoli Dolcetto D'Alba '20
Piedmont, Italy
\$13 / \$47

CABERNET

Bonanza 'Non Vintage, California
Cabernet Sauvignon,
\$13 / \$46

Susana Balbo Cabernet '19
Valle de Uco, Mendoza, Argentina
\$16 / \$60

Venge Silencieux '19 Napa Valley, California
Cabernet Sauvignon
\$95 bottle only

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

FRENCH WINE

Georges Crozes Hermitage '18 , France
Syrah \$19 / \$69

SPANISH & PORTUGUESE WINE

Finca Torremilanos Los Cantos '20, Spain,
\$14 / \$49

douROSA '19, Douro, Portugal,
\$12.50 / \$44

BIG CALIFORNIA BLENDS

Threadcount by Quilt (Wagner Wines -
Caymus family)

Mendocino, California
Zinfandel, Syrah, Petite Sirah, Merlot
\$14 / \$49

The Dude 20' Napa Valley, California, Cab
Sauv, Cab Franc, Merlot, Malbec
\$17 / \$60

The Walking Fool by Caymus, 20' North
Coast, California, Cab Sauv, Zinfandel
\$16/ \$58

Saldo, '19, Oakville, California
Zin blend
\$29 half bottle only

ARGENTINA

Susana Balbo Cabernet '19
Valle de Uco, Mendoza, Argentina
\$16 / \$60

CIDERS & HARD SELTZERS

Jack's Hard Cider, New York
\$7

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

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

Anderson Valley Blood Orange Gose Ale (4.2%)
\$7

Great Lakes Conway's Irish Ale (6.3%)
\$8

Foggy Goggles IPA (16oz) (6.8%)
\$9

21st Amendment Fireside chat winter Ale (7.9%)
\$8

Alewerks Bitter Valentine Double IPA (8.3%)
\$9

SWEET SIPPIN' -

DRINK YOUR DESSERT

Hommage Beames de Venise, France
3oz \$14

Poquito Moscato, Spain
375ml half btl \$17

Boston Madeira Reserve
3oz \$14



Cherry Blossom
Sangria

\$10 Glass / \$29 Carafe

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

CRAFT SODAS - by SPRECHER \$4

Root Beer Ginger Ale
Gorilla Grape Cherry Cola

HOT TEA - BY HARNEY & SONS

Scottish Morn, Chocolate Chai
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

WINE EVENTS

KENTUCKY DERBY

Run For The Rosés



The most sought after Rose party in 2023!

screwtop's annual rose & Derby party
3 Hours to taste 20 roses, enjoy appetizers
and dress in your Derby best! Best Derby
Hat contests!

4-7pm, Saturday May 6th

**wine club members may only purchase 2 (discounted) tickets per membership. all other guests are \$159.99 per person. Thanks!*

HOST 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

HOST 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

\$29

Carolina Moon Brie 🐄

Irish Whiskey Cheddar 🐄

Sage Darby 🐄

Honey Gouda 🐄

Manchego 🐑

Truffle Goat 🐄

Winey Goat 🐄

Strawberry Goat 🐄

Marinated Mozzarella 🐄

Point Reyes Toma 🐄

Buttermilk Blue 🐄

Garlic Cheddar Spread 🐄

Soppressata Salame 🐷

Mustard, Olives, Caramelized Walnuts,
Spicy Plum Chutney by Virginia Chutney Co.

 **Baguette, crackers, & dried fruit**

Gluten Free Crackers Available Upon Request

SOUTH OF THE BORDER FIESTA

Empanadas Chicken \$12.00

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 \$12

Choice of Chicken **GF** or Pulled Pork

CIAO BELLA ITALIAN INSPIRATIONS

Burrata Bruschetta \$14

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

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.

Avail on Gluten Free Crust \$18

MIDDLE EASTERN DELIGHTS

A Perfect Date Night \$13

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

Saganaki Shrimp \$16

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 \$9.50

Light yet seductive with no oil & truffle salt. **GF**

**yes you can make this at home - we sell the truffle salt in our shop!*

CHEESY GOODNESS

Baked Goat Cheese \$16

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

SLIDERS

Crab Cake Sliders \$12

Two Mini Crab Cakes, Onion, Garlic, Breadcrumbs, Romaine with Sriracha Aioli

BBQ Pork Sliders \$12

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

Cuban Sliders \$12

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.

SANDWICHES & ENTREES

All Sandwiches & Entrees are served with your choice of soup, side salad, or kettle chips

For Side salad dressing choices see above.

SEA

Mahi Mahi Mango Tango \$24

Mahi Mahi, mango, black bean corn salsa, fresh slaw, avocado on top of cilantro coconut rice.

Parmesan Herb Crusted Salmon \$24

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

Salmon BLT \$22

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

GARDEN

Grilled Cheese & Tomato Bisque \$14

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

Burrata Caprese Sandwich \$14

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

Truffle Mac 'n Cheese \$11

Parmesan Mornay sauce, black truffle oil.

COOP

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.

I Gotta Brie Meeee! Sandwich \$14

Buttery Croissant, Cranberry Aioli, Dijon Mustard, Red Onion, Brie, Roasted Turkey and Arugula

Swiss Turkey Melt \$14

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

Toked Goat Chicken Sandwich \$15.00

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.

Cranberry Chicken Salad Sandwich / or Wrap \$12.50

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

PASTURE

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

Smokey BLAT \$13.50

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

Hot Cuban Sandwich \$15

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

Fiesta Wrap \$14

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

PLAINS

Buffaloaf \$16

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

SOUPS & SALADS

SOUP'S ON! \$7.50 PER CUP

Tomato Bisque or Leek & Potato (Dairy Free)

Lean, Mean & Green Salad

Arugula, Asparagus, Celery, Radish, Green Olives, Shallots, Marinated Mushrooms, Hearts of Palm, Spring Peas topped with Goat Cheese and Pumpkin seeds. This salad is tossed with a light and effervescent Mediterranean Vinaigrette.

\$14.50

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.

Add a protein to your salad

Chicken or Pork \$7.00

Mahi Mahi Salmon or Shrimp \$10.00

DRESSING OPTIONS

Mediterranean Vinaigrette

Champagne Vinaigrette

Lemon Honey Vinaigrette

All of our dressings are made in house. Champagne and Lemon Honey are sweetened with a touch of honey, but Mediterranean has no sweeteners at all!

BRUNCH

Served Sat & Sunday 11am-4pm

WHY DON'T WE DO A LITTLE DAY DRINKING?



Cherry Blossom

Sangria

\$10 / \$29

Mimosas \$9 / 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,
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 \$10.00 **GF**

Two eggs scrambled plus a side of bacon & fruit. Substitute egg whites for \$1.50

Bacon Egg & Brie \$11.00

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 Leek & Potato

Hey Y'all Croissantwich \$13.00

Scrambled egg, crispy bacon, pimento cheese, plum chutney on a croissant. Served with a side of fruit.

Huevos al Puerco Ranchero \$15.00

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

El Grande Breakfast Burrito \$12.00

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 \$12.50

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 \$12.00

Chorizo, scrambled eggs, onions, cheddar, and cilantro. Served with chipotle salsa and fresh fruit. Substitute egg whites for \$1.50

DESSERTS \$8.50

S'MORES BROWNIE SUNDAE

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

Hommage Beames de Venise 3oz \$14

Poquito Moscato 375ml half btl \$17