

screwtop wine bar est. 2009



SCREWTOP WINE FLIGHTS



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

Washington State Sparkles \$29

Pop Up '19, Ancient Lakes,
Chardonnay
\$8 / \$29

Treveri Gewurztraminer' NV, Yakima
Gewurztraminer
\$12 / \$48

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

Treveri Sparkling Syrah NV, Yakima
Syrah
\$14 / \$53

Sparkling Roses \$28

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

Mr Pink Brut Rosé, Chardonnay, Sauv Blanc,
Pinot Noir, Columbia Valley, Washington
\$11/ \$40

Graham Beck Brut Rosé, Pinot Noir,
Chardonnay, South Africa
\$14 / \$45

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

Blanc Slate - White Flight \$29

Bleasdale "Wild Pear" '21, Sauvignon Blanc,
Verdelho, Australia
\$13 / \$39

L'escale '20 Sauvignon Blanc, France
\$12 / \$48

Hall, '21 Sauvignon Blanc, Napa Valley
\$20 / \$75

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

Winter Rosé Flight \$27

Occam's Razor Rosé '21 Pinot Gris, Washington
state
\$12 / \$43

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

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

Liquid Geography Rosé' 21' Mencia, Portugal
\$11 / \$39

Ladies in Red \$33

Willful Wine Co. Pinot Noir, '21 Willamette
Valley, Oregon
\$17 / \$63

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

Susana Balbo Signature Malbec '20
Valle de Uco, Mendoza, Argentina
\$16 / \$60

Marchesa Maria Bella Valpolicella Ripasso,
'17, Veneto, Italy
\$16 / \$60

Pinot Party \$33

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

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

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

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

Rich Washington State Reds \$33

Renegade Wine Co.
20' Columbia Valley
\$12 / \$43

Barter & Trade Volume Six Cabernet
'20 Columbia Valley
\$14 / \$49

Murray Cabernet '19 Red Mountain
\$16 / \$63

Lady Hill Cabernet '18, Columbia Valley
\$16 / \$63



Celebrate



*Women Wine Month
with us all month long.*

Any lavender wine



is woman-made.



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

SPARKLING REDS

Gragnano Emilia-Romagna, Italy
\$14 / \$49

Treveri Sparkling Syrah NV, Yakima
Syrah
\$14 / \$53

CHAMPAGNE

Nicolas Feuillatte Champagne Brut Cuvée
Gastronomie \$17 / \$56
A.R. Lenoble Brut (Half Bottle) \$33btl

WHITE WINES

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

Bleasdale '21 Sauvignon Blanc, Verdelho,
Australia
\$13 / \$39

Hall, '21 Sauvignon Blanc, Napa Valley
\$20 / \$75

L'escale '20 Sauvignon Blanc, France
\$12 / \$48

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

Neyers 304 '21 Chardonnay, Napa Valley,
California \$15 / \$49

ROSÉ WINES

Occam's Razor Rosé '21 Pinot Gris,
Washington state
\$12 / \$43

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

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

Liquid Geography Rosé '21 Mencia,
Portugal
\$11 / \$39

Longevity "Debra's Cuvée" Rosé '21,
California
\$13 / \$45

RED WINES

PINOT NOIRS

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

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

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

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

Willful Wine Co. Pinot Noir, '21 Willamette
Valley, Oregon
\$17 / \$63

ITALIAN

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

Marchesa Maria Bella Valpolicella
Ripasso, '17, Veneto, Italy
\$16 / \$60

CABERNET

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

Glunz '20 Paso Robles California
\$11 / \$39

Longevity 18' Cabernet Sauvignon,
California
\$14 / \$50

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

RED WINES

FRENCH WINE

90+ Cotes Du Rhone, '20 Grenache and Syrah, Rhone, France

\$10 / \$33

Chateau Bellevue Ce ma Cuvée

'18 Merlot, Cabernet Franc, Bordeaux, France

\$13 / \$45

SPANISH WINE

Finca Torremilanos Los Cantos '20, Spain,

\$14 / \$49

BIG CALIFORNIA BLENDS

Ironside Bourbon Barrel Red blend '21

Merlot and Petit Sirah, Lodi, California.

\$11 / \$39

High on The Hog Red Blend, '19, Paso

Robles, California

Grenache/Syrah/Mourvedre/Bonarda/

Graciano

\$12 / \$43

WASHINGTON STATE

Tattoo Girl '19 Columbia Valley, WA

\$11 / \$39

ARGENTINA

Susana Balbo Signature Malbec '20

Valle de Uco, Mendoza, Argentina

\$16 / \$60

SWEET SIPPIN' -

DRINK YOUR DESSERT

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

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



*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

SHAKEN NOT SLURRED

INTRODUCING: CURIOUS ELIXIRS

NON ALCOHOLIC

HIGHLY REFINED COCKTAILS

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. 3 \$9.00

A beautiful booze-free blend of lemon, cucumber, alpine flowers, herbs, and ashwagandha to help you de-stress.

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.

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

Fromager D'Affinois 🐄

Prairie Breeze Cheddar 🐄

Pepper Jack 🐄

Cocoa Cardona 🐄

Manchego 🐑

Truffle Goat 🐄

Buttermilk Blue 🐄

Spicy Beer Cheese 🐄

Rose Salame 🐷

Soppressata Salame 🐷

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 \$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 .

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.

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!*

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 or Pulled Pork

CHEESY GOODNESS

Baked Goat Cheese \$16

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 Leek & Potato (Dairy Free)

Lean, Mean & Green Salad

Let's talk healthy y'all!

Summer swimsuit season is coming. Eeek!
This salad is tossed with a light and effervescent Mediterranean Vinaigrette.

Arugula, Asparagus, Celery, Radish, Green Olives, Shallots, Marinated Mushrooms, Hearts of Palm, Spring Peas topped with Goat Cheese and Pumpkin seeds.

\$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

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!

SANDWICHES & ENTREES

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

For Side salad dressing choices see above.

I Gotta Brie Meeee! Sandwich \$14

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

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.

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 Bisque \$14

Secret blend of five cheeses pressed between sourdough.

Add Bacon \$3.00

Add Jalapenos \$.75

Swiss Turkey Melt \$14

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

Buffalo \$16

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

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 \$22

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

Toked Goat Sandwich \$15.00

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

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.

Parmesan Herb Crusted Salmon \$24

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

Fiesta Wrap \$14

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

Truffle Mac 'n Cheese \$11

Parmesan Mornay sauce, black truffle oil.

BRUNCH

Served Sat & Sunday 11am-4pm

WHY DON'T WE DO A LITTLE DAY DRINKING?



Cherry Blossom

\$10 / \$29 *Sangria*

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

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