

screwtop wine bar est. 2009



SCREWTOP WINE FLIGHTS



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

She Was Effervescent (Bubbly) \$35

Pizzolato Prosecco, Italy, Glera

\$12 / \$42

Aimery Cremant Limoux, France

Pinot Noir, Chardonnay, Chenin Blanc

\$12 / \$42

Haute Couture French Bubbles Rosé France

Pinot Noir

\$15 / \$53

Graham Beck Sparkling Rosé Western Cape,
South Africa

Chardonnay, Pinot Noir

\$14 / \$49

Posh Grenache \$35

Mas Amiel '20 Cotes Catalanes, France

\$17 / \$60

Gerberas, '20 Aragon, Spain

\$12 / \$40

Birichino Scylla, '21 Salinas, California,

Carignane, Grenache

\$16 / \$50

Unsi '19. Navarro, Spain, Grenache

\$13 / \$42

Chillin' Reds \$34

Un Autre Monde Passetoutgrain '21,

Willamette Valley, Oregon

Pinot Noir, Gamay Noir

\$13 / \$42

Valle Dell'Acate Vittoria, '21 Sicily

Frappato

\$16 / \$50

Small Hill Red, '20 Burgenland, Austria

Merlot, Pinot Noir, St. Laurent

\$10 / \$35

Gragnano '22' Campania, Italy

Piedirosso, Scascinoso, Aglianico

\$14 / \$49

Seeing the Summer Through

Rosé Colored Glasses \$33

Bollini Rosé '21 Trentino-Alto Adige, Italy,

Pinot Grigio

\$11 / \$39

Commanderie de la Bargemone Rosé

'21 Provence, France

Syrah, Grenache, Cinsault

\$13 / \$42

Early Mountain Rosé '22 Virginia

Merlot, Malbec, Petit Verdot, Cab Franc,

Syrah

\$13 / \$42

Chateau Kefraya Myst Rosé '22

Bekaa Valley, Lebanon,

Cinsault, Syrah, Grenache, Tempranillo

\$14 / \$45

At Your Malbec And Call \$37

Bedell '20 North Fork, New York

\$13 / \$49

Clos de los Siete By Michel Rolland 19'

Mendoza, Argentina,

\$13 / \$49

Chateau Mondesir-Gazinl '18 Bordeaux, France

\$22 / \$79

Oak Farm Estate Grown '21

Lodi, California

\$20 / \$70

Wonders from Down Under! \$33

Xanadu '21, Margaret River, Australia

Sauvignon Blanc, Semillon

\$11 / \$35

Henschke Peggy's Hill '21, Eden Valley, Australia

Riesling

\$17 / \$60

Isolated Rosé '22 McLaren Vale, Langhorne

Creek, Australia

Mataro, Montepulciano. Tempranillo

\$14 / \$49

Eva Pemper Rosé '22 Marlborough, New
Zealand

Pinot Noir

\$14 / \$49

MAY WINE CLUB SELECTIONS

THINKING OF JOINING THE BEST WINE CLUB,
BUT WANT TO SAMPLE THE GOODS?

TRY ONE 1.5 OZ TASTE FOR \$5

We are happy to provide this month's notes
for you to follow along with.

Current Member?

Enjoy Two complimentary tastes per Wine Club Member per month.

BON VIVANT SPARKLING CLUB

→ Wildly Brut Cuvee 'NV, South, Australia

→ Jansz Our Song Brut Rose 'NV, Tasmania, Australia

WANDERER WHITE CLUB

→ Henschke Peggy's Hill '21, Eden Valley, Australia

→ Morambo Creek Chardonnay '20, South, Australia

SMOOTH SAILING ROSE CLUB

→ Isolated Rosé '22 McLaren Vale, Langhorne Creek, Australia

→ Eva Pemper Rosé '22 Marlborough, New Zealand

EXPLORER CLUB

→ Xanadu '21, Margaret River, Australia

→ Shotfire Quartage '18 Barossa Valley, Australia

ADVENTURER RED CLUB

→ Yering Station Pinot Noir '19 Victoria Australia

→ Meta Mataro '19 Barossa Valley, Australia

SPARKLING WINES

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

SPARKLING BLANCS

Aimery Cremant Limoux, France
Pinot Noir, Chardonnay, Chenin Blanc
\$12 / \$42

Wildly Brut Cuvee, South Australia
Chardonnay
\$14 / \$49

Pizzolato Prosecco, Italy, Glera
\$12 / \$42

SPARKLING ROSÉS

Graham Beck Sparkling Rosé Western Cape,
South Africa
Chardonnay, Pinot Noir
\$14 / \$49

Haute Couture French Bubbles Rosé France
Pinot Noir
\$15 / \$53

Jansz Tasmania Sparkling Rosé Australia,
Chardonnay, Pinot Noir
\$16 / \$60

CHAMPAGNE

Roland Champion Cuvee Aramis NV,
Champagne, France,
Pinot Meunier, Pinot Noir, Chardonnay
\$17 / \$60

Billecart-Salmon Rosé Champagne
94 PTS James Suckling
A gorgeous rosé Champagne with sliced
strawberries, orange peel and hints of cream
and pie crust. Medium body, tight and
integrated tannins and a long and flavorful
finish. Tangy acidity. The texture shows a fine
bead and lightness. Long and intense. Drink
now.
\$129 Bottle Only

WHITE WINES

SAUVIGNON BLANC

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

Xanadu '21, Margaret River, Australia
Sauvignon Blanc, Semillon
\$11 / \$35

Eva Pemper '20 Marlborough, New Zealand
Sauvignon Blanc
\$13 / 45

ZIPPY WHITE

Benito Santos '21 Rias Baixas, Spain
Albarino \$14 / \$49

FULL BODIED WHITES

Henschke Peggy's Hill Riesling '21,
Eden Valley, Australia
\$17 / \$60

Lismore Age of Grace '21'
Greyton, South Africa
Viognier
\$16 / \$57

Morambo Creek South Australia
Chardonnay
\$14 / \$49

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

ROSÉ WINES

Cantine Pellegrino Albaria Rosé
'20, Sicily, Italy
Frappato
\$13 / \$45

Scala Rosé '21 Ciro, Italy
Gaglioppo
\$14 / \$49

Bollini Rosé '21 Trentino-Alto Adige,
Italy, Pinot Grigio
\$11 / \$39

MORE ROSE ON NEXT PAGE

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ROSÉ WINES

Commanderie de la Bargemone Rosé '21
Provence, France Syrah, Grenache, Cinsault
\$13/ \$42

Early Mountain Rosé '22 Virginia
Merlot, Malbec, Petit Verdot, Cab Franc,
Syrah
\$13 / \$42

Isolated Rosé '22 McLaren Vale, Langhorne
Creek, Australia
Mataro, Montepulciano. Tempranillo
\$14 / \$49

Eva Pemper Rosé '22 Marlborough, New
Zealand
Pinot Noir
\$14 / \$49

Chateau Kefraya Myst Rosé '22
Bekaa Valley, Lebanon,
Cinsault, Syrah, Grenache, Tempranillo
\$14/ \$45

RED WINES

LIGHT BODIED REDS

Yering Station Pinot Noir
'19, Yarra Valley, Victoria, Australia
\$18 / \$65

Small Hill Red, '20 Burgenland, Austria
Merlot, Pinot Noir, St. Laurent
\$10 / \$35

THAT'S AMORE ITALIAN

NEW Susumaniello Masca del Tacco, '21
Puglia
Susumaniello
\$16 / \$50

Valle Dell'Acate Vittoria, '21 Sicily
Frappato
\$16 / \$50

Birichino Scylla, '21 Salinas, California,
Carignane, Grenache
\$16 / \$50

Gragnano '22' Campania, Italy
Piedirosso, Scascinoso, Aglianico
\$14 / \$49

RED WINES

UNIQUE & INTERESTING

Meta '19 Barossa Valley, Australia
Mataro (aka Mourvedre)
\$18 / \$65

SPANISH & PORTUGUESE REDS

Portada '21, Lisbon, Portugal,
Pinot Noir, Cabernet Sauvignon, Touriga
Nacional, Alicante Bouschet, Tinta Roriz, Castell,
Caladoc
\$8.50 / \$29

Unsi '19. Navarro, Spain Grenache
\$13 / \$42

Gerberas, '20 Aragon, Spain
Grenache
\$12 / \$40

OH LA LA FRANCE

Mas Amiel '20 Cotes Catalanes, France
Grenache
\$17 / \$60

Baron De Brane Margaux '15, Bordeaux, France
\$49 Half bottle only

BIG RED BLENDS

Y3 Taureau, '20 Napa, California
Cab, Merlot, Cab Franc
\$17/ \$59

Chateau Mondesir-Gazinl '18 Bordeaux, France
\$22 / \$79

Shotfire Quartage
Barossa Valley, Australia, '18
Cabernet Sauvignon, Malbec, Cabernet Franc
and Merlot
\$15 / \$53

MALBEC

Bedell '20 North Fork, New York
\$13 / \$49

Oak Farm Estate Grown '21
Lodi, California
\$20 / \$70

RED WINES

CABERNET

Glunz '20 Paso Robles, California
Cabernet Sauvignon
\$13 / \$42

Venge Silencieux '19 Napa Valley,
California
Cabernet Sauvignon
\$95 bottle only **(soooo good!)**

Shafer One Point Five '19 Napa Valley,
Stags Leap District, California
Cabernet Sauvignon
98 Points Wine Enthusiast
\$150 bottle only

SWEET SIPPIN'

Hommage Beames de Venise, France
3oz \$14

Poquito Moscato, Spain
375ml half btl \$17

Boston Madeira Reserve
3oz \$14

Raspberry Merlot
3oz \$17

BEER

BEER DRAFT

Great Lakes Vibacious Double IPA (9.0%)
\$10

BEER BOTTLES & CANS

Bell's Oberon American Wheat Ale (5.8%)
\$7

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

Avery Brewing Ellie's Brown Ale (5.5%)
\$8

Great Lakes IPA (6.5%)
\$8

CIDER & HARD SELTZERS

Strawberry Ginger Cider, Virginia \$7

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

FRENCH 75 SPRITZ,

LA PECHE SPRITZ

ROSE' LIME SPRITZ

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

BOOZIN IT UP - LIQUOR DRINKS

Frozen Cocktails

12oz. \$14

We are happy to swirl any flavors for you!

Frozé - Strawberry Rose'

Bourbon Lemonade Slush

Frozen Margarita

Frozen Aperol Spritz

Add A Floater

Sparkling Wine \$3

Grand Marnier \$10



Finish Your Evening with us.

Enjoy a Nightcap and specials
after 9:30pm:

\$10 Cocktails (All)

\$10 Dessert Cheese Plate

\$8.50 Desserts

Summer Hours

Sun-Thu (now open until 10pm)

Fri & Sat (now open until 11pm)

On The Rocks

Aperol Spritz \$14

Classic Margarita \$15

J.Rs South Fork Spicy Blackberry Margarita \$16

Titos & Soda with Lime \$14

The Royal Gin & Tonic \$15

Woodford Reserve Bourbon on the rock \$16

Wake Me Up Before You Go Go

Espresso Martini *Cold brew, Kahlua, Vanilla Vodka* \$15

Titos Bloody Mary topped w/grilled cheese \$15

Mexican Coffee *Coffee, Kahlua,, Tequila* \$15

Irish Coffee *Coffee, Kahlua,, Baileys Irish Cream* \$15

Grandma Mosa *OJ, Sparkling Wine, Grand Marnier* \$15

NON-ALCOHOLIC BEVERAGES

screwtop
wine bar

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

CRAFT SODA - by SPRECHER \$4

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 **\$14 each**

Curious No. 1

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

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

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

Curious No. 4

Booze-free Blood Orange Spritz: this Italian classic gets a lift with American ginseng, the delicate fizz of non-alcoholic prosecco, plus tulsii and turmeric to help you unwind.

Curious No. 5

Smoked cherry chocolate old fashioned infused with elderberry and ginger for immunity and shatavari to restore balance.

Curious No. 6

A booze-free tropical tippie that infuses cream of coconut, pineapple, citrus, oat milk, and chicory root with lemon balm and nutmeg to help you unwind, plus aloe for a beauty boost.

Curious No. 7

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.

CHEESEMONGER PLATE \$29

St Angel Brie 🐄
Prairie Breeze Cheddar 🐄
Rosemary Manchego 🐑
3 Chile Pepper Gouda 🐄
Montchevre Honey Goat Cheese 🐐
Ubriaco Wine Cheese 🐄
Rembrandt Gouda 🐄
Serrano Ham 🐷
Mustard, Pickled Brussel Sprouts,
Caramelized Walnuts,
Tomato Jalapeno Marmalade.

 **Baguette, crackers, & dried fruit**

Gluten Free Crackers Available Upon Request

Baked Goat Cheese \$16

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

BBQ Pork Sliders \$12

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

Burrata Bruschetta \$14

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

Cranberry Chicken Salad Sliders \$10

Two brioche rolls filled with our delightful cranberry chicken salad and romaine

Cuban Sliders \$12

Two brioche rolls filled with pulled pork, ham, provolone, dijon mustard and a pickle.

Date Night \$13

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

Empanadas \$12

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

Grilled Cheese Sliders \$13

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

Mahi Mahi Tacos with Slaw **GF** \$15

All of our tacos are served on corn tortillas, if you'd like flour, that's no problem, just request.

Nacho Momma's Nachos

\$20 Grande / \$16 Small

Choose 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*

Pot Belly Pig Lettuce Wraps \$13

Pulled pork, house-pickled veggies, cilantro, and crushed pistachios wrapped in crisp lettuce and served with a spiced peanut sauce

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

South Hampton Shrimp Rolls \$15

Pretend you are in the Hamptons!
Shrimp salad made in the style of a Lobster roll. Insanely good!

Tacos Tacos Tacos \$12

Choice of Chicken **GF**, Pulled Pork or
Butternut Squash **GF**

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!*

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.

Available on a Gluten Free Crust \$18
**much larger size*

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.
FYI - Mahi Tacos are on our appetizers menu.

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.

SOUPS & SALADS

SOUP'S ON! \$7.50 PER CUP
Tomato Bisque or Thai Chicken

Lean, Mean & Green Salad \$14.50
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.

Detox Salad \$14.50
Mixed greens, chickpeas, red onion, chopped avocado, feta, and toasted sunflower seeds, tossed in a lemon honey vinaigrette.

Side Salad \$6.00
Mixed greens, shallots, cherry tomato, feta, and toasted sunflower seeds.

COOP

I Gotta Brie Meeee! \$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 Cranberry Chicken Salad Wrap \$12.50
Cranberries, pecans, celery, mayo - choice of multigrain,, 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.

Truffle Mac 'n Cheese \$11
Parmesan Mornay sauce, black truffle oil.

DESSERTS

S'MORES BROWNIE SUNDAE \$8.50

CHOCOLATE LAVA CAKE (GF) \$8.50

TIRAMISU \$8.50

DESSERT CHEESE PLATE \$10

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!