

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

Red Tail Ridge, Finger lakes, NY

Riesling

\$18 / \$68

Aimery Cremant Limoux, France

Pinot Noir, Chardonnay, Chenin Blanc

\$12 / \$42

Jansz Tasmania Sparkling Rosé

Australia, Chardonnay, Pinot Noir

\$16 / \$60

Graham Beck Sparkling Rosé Western

Cape, South Africa

Chardonnay, Pinot Noir

\$14 / \$49

Savvy Sauvignon Blancs \$35

Eva Pemper '20 Marlborough,

New Zealand

\$13 / 45

Alpha Estate, '22 Florina, Greece,

\$15 / \$50

Domaine Sauvète '21, Loire Valley,

France

\$13 / \$45

Spring Seed "Forget Me Not"

'22, McLaren Vale, Australia

\$14 / \$49

Island Time (Bubbly, White, Rose) \$34

Traimari Frizzante 'NV,

Sicily, Marsala, Italy

\$12 / \$42

Los Bermejos Diego Seco '22,

Canary Islands, Spain

\$18 / \$65

Terra Santa Ille De Beate Rosé '22

Corsica, France

\$11 / \$39

Cottanera Etna Rosato '22

Etna, Sicily, Italy

\$14 / \$49

Seeing the Summer Through Rosé Colored Glasses \$33

Domaine Pelle '21 Loire Valley, France

Pinot Noir

\$14 / \$49

Jean-Maurice Raffault Rosé '21

Chinon, France

Cabernet Franc

\$12/ \$40

Scala Rosé '21 Ciro, Italy

Gaglioppo

\$14 / \$49

Boxwood Rosé '21

Middleburg, Virginia,

French style blend

\$12/ \$41

JUNE 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

→ **Traimari Frizzante 'NV**, Marsala, Italy

→ **Los Bermejos Espumoso Brut 'NV**, Canary Islands, Spain

WANDERER WHITE CLUB

→ **Los Bermejos Diego Seco '22**, Canary Island, Spain

→ **Orealios Gaea San Gerasimo '22** Kefalonia, Greece

SMOOTH SAILING ROSE CLUB

→ **Bedell Rosé '22** Long Island, New York

→ **Terra Santa Ille De Beate Rosé '22** Corsica, France

→ **Cottanera Etna Rosato '22** Etna, Italy

EXPLORER CLUB

→ **Casa D'Ambra Ischia Bianco '22**, Campania, Italy

→ **Fronton De Oro Tinto '21** Canary Islands, Spain

ADVENTURER RED CLUB

→ **Proibida Isabella '18** Azores, Portugal

→ **Pellegrino Gazerotta '20** Terre Siciliane, Italy

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🍷🍷🍷🍷 SCREWTOP RED WINE FLIGHTS 🍷🍷🍷🍷

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

Chillin' Reds \$34

Un Autre Monde Passetoutgrain '21,
Willamette Valley, Oregon

Pinot Noir, Gamay Noir

\$13 / \$42

Alcesti , '20 Marsala

Frappato

\$11 / \$37

Le Ronsay, '21 Gamay,

Beaujolais, France

\$12 / \$40

Gragnano '22' Campania, Italy

Piedirosso, Scascinoso, Aglianico

\$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

Joe vs. The Volcano! Island Reds \$37

Devil's Corner '21 Tasmania

Pinot Noir

\$15 / \$57

Fronton De Oro Tinto '21

Canary Islands, Spain

Listán Negro

\$15 / \$57

Proibida Isabella '18 Azores, Portugal

Isabella

\$18 / \$65

Pellegrino Gazerotta '20

Terre Siciliane, Sicily, Italy

Malbec

\$17 / \$63

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-Gazin '18 Bordeaux,

France

\$22 / \$79

Oak Farm Estate Grown '21

Lodi, California

\$20 / \$70



Tag us in a IG story or reel that
we can share, and you could
win a special prize! Cheers!

@screwtopwinebar

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

On The Rocks

Summer Hours

Sun-Thu (now open until 10pm)

Fri & Sat (now open until 11pm)

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

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

Red Tail Ridge, Finger lakes, NY
Riesling
\$18 / \$68

Los Bermejos Espumoso Brut 'NV, Canary
Islands, Spain
\$20 / \$70

SPARKLING ROSÉS

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

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

CHAMPAGNE

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.
\$129 Bottle Only

Bonnet-Ponson 1862 Brut Rosé
Premier Cru Champagne
The grapes for the Bonnet-Ponson Cuvée
Perpétuelle Rosé Extra Brut come from vines from
the Premier Cru sites around Chamery in the
"Petit Montagne". It is 50% Pinot Noir and 25%
Chardonnay plus 25% Pinot Meunier. The
production of this champagne follows a principle:
achieving the balance between elegance and
fruitiness, youth and ripeness.
Intense salmon pink with delicate orange
highlights and a lively mousseux.
Impressive aromas of wild strawberries, figs and
wild herbs.
\$79 Bottle Only

WHITE WINES

SAUVIGNON BLANC

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

Spring Seed "Forget Me Not" '22, McLaren Vale,
Australia
\$14 / \$49

Alpha Estate, '22 Florina, Greece,
Sauvignon Blanc
\$15 / \$50

Populis, '22, Mendocino County, CA Sauvignon
Blanc
\$13 / \$45

Domaine Sauvète '21, Loire Valley. France
\$13 / \$45

ZIPPY WHITE

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

Casa D'Ambra Ischia Bianco '22, Campania, Italy
\$13 / \$45

Orealios Gaea San Gerasimo '22 Kefalonia,
Greece
\$13 / \$45

FULL BODIED WHITES

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

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

Domaine Pelle '21 Loire Valley, France Pinot Noir
\$14 / \$49

MORE ROSE ON NEXT PAGE >>>>

ROSÉ WINES

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

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

Boxwood Rosé '21
Middleburg, Virginia,
French style blend
\$12/ \$41

Jean-Maurice Raffault Rosé '21
Chinon, France
Cabernet Franc
\$12/ \$40

Bedell Rosé '22 Long Island, New York
\$11 / \$39

Terra Santa Ille De Beate Rosé '22
Corsica, France
\$11/ \$39

Cottanera Etna Rosato '22 Etna, Italy
\$14/ \$49

RED WINES

LIGHT BODIED REDS

Le Ronsay, '21 Gamay,
Beaujolais, France
\$12 / \$40

THAT'S AMORE ITALIAN

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

Alcesti , '20 Marsala
Frappato
\$11 / \$37

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

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

RED WINES

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

Margerum M5, '21, Santa Barbara, California
Grenache, Syrah, Mourvèdre, Counoise, Cinsault
\$14 / \$50

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

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

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

Scout's Honor '21 Napa Valley and Sonoma County
Zinfandel, Charbono, Petite Sirah, Syrah
\$17 / \$65

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

Bells Oberon Summer wheat Ale (7.9%) \$8

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

Great Lakes IPA (6.5%) \$8

Great Divide Strawberry Rhubarb Sour Ale (6.2%) \$8

21st Amendment Fireside Chat Ale (7.9%) \$5

CIDER & HARD SELTZERS

Pink Lemonade Cider *Potters (5.5%) \$7

High Noon Vodka Seltzer
Choose: "Peach", Watermelon or Lime or Grapefruit. **(4.5%)**
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

NON-ALCOHOLIC BEVERAGES

screwtop
wine bar

Black Currant Iced Tea, *Raspberry Iced Tea
Diet Coke, Coke,
Lemonade, OJ, Cranberry, 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

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 Pepper Gouda 🧀
Montchevre Honey Goat 🐄
Port Wine Derby 🐄
Rembrandt Gouda 🐄
Cambozola Blue Brie 🐄
Serrano Ham 🐷

Mustard, Cornichon, Caramelized Nuts,
Tomato Jalapeno Marmalade, Spicy Plum
Chutney

 **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

NEW - Southwestern Cobb Salad

Romaine, Chicken, Cheddar & Monterey Jack Cheeses, Bacon, Avocado, Tortilla Strips, Red Onion, Cilantro, Black Bean-Corn Salsa, served with a side of Jalapeno Ranch Dressing. **\$19.00**

Detox Salad

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

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

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.

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S'MORES BROWNIE SUNDAE \$8.50

CHOCOLATE LAVA CAKE (GF) \$8.50

TIRAMISU \$8.50

LIMONCELLO MASCARPONE LAYER CAKE WITH FRESH BERRIES \$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
Jalapeno Ranch

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!