

screwtop wine bar est. 2009



SCREWTOP WINE FLIGHTS



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

Bubbles Up \$35

House Of Krone Borealis Cuvee Brut

Western Cape, South Africa

Chardonnay, Pinot Noir

\$14 / \$49

Steenberg Sparkling Sauvignon Blanc

Constantia Valley, South Africa

Sauvignon Blanc

\$14 / \$49

Graham Beck Sparkling Rosé

Western Cape, South Africa

Chardonnay, Pinot Noir

\$14 / \$49

Lo-Fi 2020

Mondeuse, Santa Barbara, California

\$20 / \$70

Chardonnay Her Way \$33

De Wetshof Limestone Hill "Unoaked" Chardonnay '23

Capetown, South Africa

\$12 / \$41

El Enemigo Chardonnay '20,

Tupungato, Argentina

\$15 / \$59

Xanadu Chardonnay '21

Margaret River, Australia

\$13 / \$52

Clos Pegase Chardonnay '21

Napa Valley, California

\$13 / \$52

Fabulous & French \$33

**mixed bubbly, white, and red*

Wolfberger Crémant D'Alsace

Pinot Blanc & Pinot Auxerrois

\$13 / \$48

Domaine Corne-Loup '22, Tavel, Rhone

Grenache Blanc, Clairette, Roussanne and Viognier.

\$12 / \$41

Bleu De Mer '21, Vin De Pays

Sauvignon Blanc

\$12 / \$41

Mas Amiel Grenache '20,

Cotes Catalanes

\$16 / \$57

My Mind is A Total Blanc \$35

Alpha Estate Malagouzia '22, Greece

\$15 / \$55

Catena White Clay '22, Argentina

Semillon- Chenin Blanc

\$13 / \$44

Southern Right Sauvignon Blanc '22

Cape of Good Hope, South Africa

\$14 / \$47

Rustenberg Chenin Blanc '22

Stellenbosch, South Africa

\$11 / \$39

Fall for Fall Rosés \$33

Francois Montand Brut Rosé 'NV

Jura, France

Grenache, Cinsault

\$13 / \$45

Protea Rose '23 Western Cape ,South Africa

Syrah, Grenache, Mourvedre, Cinsault

\$11 / \$39

Secateurs Rosé '22 Swartland, South

Africa, Mourvedre

\$13 / \$43

Masca del Tacco Rosé '22 Puglia, Italy

Susumaniello

\$15 / \$55

Iberian Imbibes \$29

**mixed sparkling, rose & red flight*

Biutiful Cava Brut 'NV Spain

Parellada, Xarello

\$11 / \$40

Liquid Geography '21 Bierzo, Spain

Mencia

\$12 / \$39

Gerberas, '20 Aragon, Spain

Grenache

\$12 / \$40

Herdade Do Rocim '20 Alentejo,

Portugal

Alicante Bouchet

\$12 / \$40

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SCREWTOP RED WINE FLIGHTS

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

Chillin' Reds (served chilly) \$34

Radacini '18

Saperavi, Fetesca Neagra, Merlot
Moldova
\$10 / \$37

Domaine Nico '22 Pinot Noir,
Mendoza, Argentina
\$17 / \$68

**Riebeek Cellars '20 Pinotage, South
Africa**
\$10 / \$35

**Gragnano Frizzante NV Southern
Italy, Campania**
Piedirosso, Sciascinoso, Aglianico
\$14 / \$49

Sunny California Reds \$39

**Cass 21' Mourvedre, Paso Robles,
California**
\$17 / \$67

**Chasing Lions, '21 Napa Valley,
California Cabernet Sauvignon**
\$12 / \$42

**High On The Hog Red Blend '20 Paso
Robles**
\$14 / \$47

**Easton Zinfandel '16 Amador County,
California, Zinfandel**
\$16 / \$59

The Grape Unknown \$29

Radacini '18

Saperavi, Fetesca Neagra, Merlot
Moldova
\$10 / \$37

Schwarz Meta Mataro '19
Barossa Valley, Australia
\$16 / \$65

Proibida Isabella '18 Azores, Portugal
Isabella
\$18 / \$65

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

Call Me A Cab - Cabernet Flight \$35

Hai Cabernet Sauvignon, '20 Israel
\$13 / \$43

Xanadu Cabernet '19 Australia
\$12 / \$41

**Boomtown Dusted Valley Cabernet, '20
Washington State**
\$14 / \$45

**Glunz Cabernet, '20 Paso Robles,
California**
\$16 / \$53

Rich Rojos \$38

**Fronton De Oro Tinto '21 Canary Islands,
Spain**
Listán Negro
\$15 / \$57

Josep Grau Volador '22 Montsant, Spain
Grenache, Carignan, Syrah
\$14 / \$52

Rubus '21 La Marcha Spain
Tempranillo, Syrah
\$11 / \$39

Muga Reserva '19 Rioja, Spain
Tempranillo, Garnacha Tinta, Mazuelo
And Graciano
\$18 / \$65

Italian Stallions \$37

La Maialina Gertrude '19
Tuscany, Italy
\$12 / \$39

Pellegrino Gazzerotta '20
Terre Siciliane, Sicily, Malbec
\$17 / \$63

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

Poggio Le Volpi Baccarossa '21 Lazio,
Nero Buono,
\$18 / \$70

Curious About Our Wine Club? Explore Wines of South Africa this month.

\$49.99 Per month - Includes 2 bottles of unique wine plus a cheese pairing

Free Tastings & A Member Pick Up Party Each month.

Discounts, in store, online & in the bar.

Month-to-Month - Great for commitment phobes! Cancel anytime.

So What are you waiting for?!

Signup with your server today.

You can still grab our great

Island Themed wines this month!

September 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

→ **Steenberg** 'NV, Constantia, Cape Town

→ **House of Krone Borealis Cuvee Brut** '21, Tulbagh, Western Cape

WANDERER WHITE CLUB

→ **Salt River** '22 Cape Town

→ **De Wetshof Limestone Hill** '23 Robertson, Western Cape

SMOOTH SAILING ROSE CLUB

→ **Protea Rosé** '23, Swartland

→ **Badenhorst Secateurs Rosé** '22, Swartland

→ **Noble Hill Rosé** '22, Simonsberg-Paarl

EXPLORER CLUB

→ **Rustenberg** '22 Stellenbosch, Cape Town

→ **Glenelly Estate Reserve** '16 Stellenbosch, Cape Town

ADVENTURER RED CLUB *\$69.99 per month

→ **Anthonij Rupert Optima** '19, Franschhoek, Western Cape

→ **The Chocolate Block** '21, Franschhoek, Western Cape

WINES BY THE BOTTLE ONLY

SPARKLING

Billecart-Salmon Rosé Champagne, France 'NV \$129 Bottle

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.

Gimonnet Gonet L'Accord Champagne, France 'NV \$89 Bottle

The base cuvee of the house consists of half Chardonnay and Pinot Noir. Fine mousse, on the palate an interesting mix of yellow-fruity aromas combined with a slight smokiness.

Originating from two offspring of well-known winegrower families on the Cote des Blancs, Anne Gonet and Philippe Gimonnet founded their own champagne house Gimonnet-Gonet in 1986.

WHITE WINE

Lauverjat Sancerre Blanc, Loire, France '22 \$59 Bottle

Made from thirty-year-old vines grown in clay-limestone soils, fermented and aged in stainless steel with three months on the lees; medium-bodied, crisp and dry, it has aromas of gooseberries and herbs with great minerality and tangy citrus notes on the finish.

RED WINES

Scout's Honor '21 Napa Valley and Sonoma County \$65 Bottle

Zinfandel, Charbono, Petite Sirah, Syrah

Full-bodied, concentrated and gorgeous, featuring an assemblage of violets, dried cinnamon, white flowers, fresh cut blue herbs, and a touch of barrel toast. The palate has loads black fruits and sweet currants, pepper spice, and an enveloping masculinity.

Shafer One Point Five '19 Napa Valley, Stags Leap District, California \$150 Bottle

An opulent Cabernet Sauvignon offering aromas and flavors of bright black cherry, red currant, cranberry, lavender, allspice, and crushed herbs. All this lush, vivid fruit is seamlessly brought together with ripe, cashmere-like tannins. *98 Points Wine Enthusiast*

SWEET SIPPIN'

Hommage Beames de Venise, France
3oz \$14

Lodali Moscato D'Asti , Italy
375ml half btl \$17

Raspberry Merlot
3oz \$17

Boston Madeira Reserve Island Of
Madeira, Portugal
3oz \$14

BEER DRAFT

Port City Oktoberfest (5.2%)
\$8

BEER BOTTLES & CANS

Oskar Blues Pilsner (4.7%)
\$8

Oskar Blues Dale's Pale Ale (6.5%)
\$8

Avery Brewing Co. Latte on My Mind (6.5%)
\$8

Great Lakes IPA (6.5%)
\$8

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S'MORES BROWNIE SUNDAE \$8.50

TIRAMISU \$8.50

CHOCOLATE LAVA CAKE (GF) \$8.50

CHOCOLATE MOUSSE

DESSERT CHEESE PLATE \$10

FROZEN ESPRESSO MARTINI \$ 17

CIDER & HARD SELTZERS

New- Blake's American Apple Cider (8%)
\$8

New- Citizen Apple Cider Dry Ale-Style
(6.2%) \$8

High Noon Vodka Seltzer

Choose: "Black Cherry", Watermelon or
Lime (4.5%)

GF, No added Sugar \$8

FRENCH 75 SPRITZ

LA PECHE 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

20% Gratuity will be added to Parties of 5 or More.
Unsigned receipts are subject to 20% Auto Gratuity.

BOOZIN IT UP - COCKTAILS

Frozen Cocktails

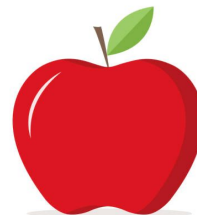
Frozé - Strawberry Rose' \$14
Frozen Espresso Martini \$17

Featured: Sangria

Hard Apple Cider
\$13 GL / \$29 Carafe

Add A Floater

Sparkling Wine \$3
Grand Marnier \$10



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 (made with Fever Tree 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



Finish Your Evening with us.

Enjoy a Nightcap and specials after 9:00pm:

\$10 Cocktails (All)
\$10 Dessert Cheese Plate
\$8.50 Desserts

Summer Hours

Sun-Thu (now open until 10pm)
Fri & Sat (now open until 11pm)

NON-ALCOHOLIC BEVERAGES

Black Currant Iced Tea, *Raspberry Iced Tea
Diet Coke, Coke, Sprite
Lemonade, OJ, Cranberry, Sparkling Water,
Coffee, 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. 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.

CHEESEMONGER PLATE \$29

Belletoile Brie 🐄

Prairie Breeze Cheddar 🐄

Manchego 🐑

Port Wine Derby 🐄

Blueberry Goat 🐐

Coconut Gouda 🐄

Rembrandt Gouda 🐄

Gorgonzola Dolce 🐄

Red Dragon Mustard Seed 🐄

Molinari Salame 🐷

Bresaola Dry Beef 🐄

Mustard, Cornichon, Caramelized Nuts,
Spicy Plum Chutney

 **Baguette, crackers, & dried fruit**

Gluten Free Crackers Available Upon Request

"Let's Go Buffalo!" Sliders \$14

Three 'lil bison meatloaf sliders piled high with cheddar, balsamic onion chutney, and chipotle aioli

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.

Baked Goat Cheese \$16

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

Grilled Cheese Sliders \$13

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

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

Shouldn't we all visit 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

screwtop
wine bar

All Sandwiches & Entrees are served with your choice of soup, side salad, or kettle chips
For Side salad dressing choices see above.

PLAINS

IT'S BACK!! -Buffaloaf \$18
Ground bison, bacon, sun dried tomatoes, chipotle aioli, and melted cheddar cheese on ciabatta.

SEA

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 Harvest Minestrone

NEW- Apple Arugula Salad \$14.50
Fresh arugula, chopped apples, shallots, and candied pecans, topped with fresh goat cheese Served with a side of honey apple vinaigrette.

Southwestern Cobb Salad \$19.00
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.

Side Salad \$6.00
Mixed greens, shallots, cherry tomato, feta, and toasted sunflower seeds. Served with a side of Champagne Vinaigrette.

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. Served with a side of Mediterranean Vinaigrette.

Detox Salad \$14.50
Mixed greens, chickpeas, red onion, chopped avocado, feta, and toasted sunflower seeds, served with a side of Lemon Honey Vinaigrette.

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 \$15
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

TIRAMISU \$8.50

CHOCOLATE MOUSSE

CHOCOLATE LAVA CAKE (GF) \$8.50

DESSERT CHEESE PLATE \$10

FROZEN ESPRESSO MARTINI \$17

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, Honey Apple Vinaigrette

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