

screwtop wine bar est. 2009



SCREWTOP WINE FLIGHTS



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

Bubbles Up \$35

Domaine Du Clos De L'Épinay '17

Loire, France, Chenin Blanc

\$14 / \$49

Aimery Cremant NV

Limoux France

Chardonnay, Chenin Blanc, Pinot Noir

\$12 / \$42

Dibon Cava

NV, Catalunya, Spain

Xarello, Macabeo, Parellada

\$11 / \$39

Sula Sparkling Rosé NV

Chenin Blanc, Riesling, Syrah

Nashik Valley, India

\$15 / \$55

Sweater Weather Whites \$33

Poggio le Volpi People '22, Frascati, Italy

Malvasia di Candia

\$12 / \$42

Wild Thing '22 Central Coast, California,

Viognier

\$15 / \$59

Domaine De La Denante '21

Burgundy, France

Chardonnay

\$14 / \$56

Tyrrell's Hunter Valley '22

Semillon, Australia

\$13 / \$45

If You Got It, Flaunt It \$39

Flaunt Brut Sparkling

Sonoma, California

\$18 / \$69

Queen of Hearts '22

Macedonia, Greece

White Blend

\$8 / \$32

Sun Goddess Pinot Grigio '22

Fuili, Italy

\$14 / \$55

Flaunt Peake Ranch Vineyard

Sta. Rita Hills, Pinot Noir

\$28 / \$109



Turkey Day Whites & Roses \$35

Quinta de Soalheiro Alvarinho '22

Vinho Verde, Portugal

\$15 / \$59

Cantina Tramin Gewurztraminer '22,

Alto Adige, Italy

\$14 / \$57

Dom. De Saint Pierre Rose '22,

Pinot Noir, Sancerre, France

\$18 / \$69

Barnard Griffin Rose '22

Sangiovese, Washington State

\$10 / \$35

My Mind is A Total Blanc \$35

Legado Del Moncayo '22

Campo De Borja, Spain

Garnacha

\$11 / \$39

Elizabeth Spencer '22

North Coast California

Sauvignon Blanc

\$11 / \$39

Rustenberg Chenin Blanc '22

Stellenbosch, South Africa

\$11 / \$39

King Family Roseland '22

Chardonnay, Viognier, Petit Manseng,

and Sauvignon Blanc

Crozet, Virginia

\$13 / \$49

Fall for Fall Rosés \$33

Cantine Gabriele Rosato '21

Lazio, Italy

Merlot, Sangiovese

\$12 / \$45

Reichsrat Von Buhl Bone Dry Rosé

'22 Pfalz, Germany

Splatburger (Pinot Noir)

\$16 / \$60

Burgo Viejo Rosé '21 Rioja, Spain Garnacha

\$10 / \$37

Chateau De Segries Tavel Rosé '22

Tavel AOC, Southern Rhone, France

Grenache, Cinsault, Clairette, Syrah

\$14 / \$55

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Trim My Tree with Tempranillo \$35

Ontañon Tempranillo Blanco, '22

Rioja, Spain

\$11 / \$44

Melea Tempranillo Spanish Rose '22

\$9 / \$36

Libertine Are You Still Alive, '21

Oregon

\$16 / \$55

Finca La Mata '21

Ribera Del Duero, Spain

\$15 / \$59



Sophia's Sips - Italian Reds \$37

Ze Becco '21

Abruzzo, Italy

Montepulciano

\$10 / \$37

Carda Nera '21 Sardinia

Carignano

\$15 / \$50

Cantine Faliesi '21

Campania, Italy

\$13 / \$50

Kössler '21

Alto Adige, Italy

Lagrein

\$15 / \$57

Zen Fusion Zinfandels \$37

Cline Ancient Vines '21 Contra Costa, CA,

Zinfandel

\$12 / \$44

Zinfusion '20 Paso Robles, CA

Zinfandel

\$16 / \$60

Masca Del Tacco '21 Puglia, Italy

Zinfandel

\$14 / \$49

Prisoner '21 Napa Valley, CA

Zinfandel, Cabernet Sauvignon,

Petite Syrah

\$26 / \$99

WTF Reds (Wine/Turkey/Family) \$35

Chateau Bianca Pinot Noir, '21

Willamette Valley, Oregon

\$15 / \$59

Chavannes Cote de Brouilly '21

Gamay, Beaujolais, France

\$20 / \$80

Pilgrim, '20

Mencia, Bierzo, Castilla y León, Spain

\$10 / \$35

Quinta da Pacheca Grande Reserva '20

Touriga Nacional, Douro, Portugal

\$20 / \$80

Call Me A Cab - Cabernets \$39

Les Jamelles Cabernet Sauvignon, '20

Pays d'OC, France

\$11 / \$39

Hoopes '20 Napa, California

Cabernet Sauvignon

\$22 / \$79

Blenheim Vineyards, '21 Monticello,

Virginia, Cabernet Franc

\$15 / \$59

Buckshack Bourbon Barrel Cabernet, '20

Lake County, California

\$14 / \$45

Sunny California Reds \$35

Lola 20' Pinot Noir, California

\$15 / \$55

Chasing Lions, '21 Napa Valley, California

Cabernet Sauvignon

\$12 / \$42

Rubus '20 California

Cabernet Sauvignon

\$11 / \$39

Cruse Monkey Jacket '20 North Coast

Alicante Bouschet, Grenache, Cinsault,

Mondeuse, Zinfandel, Valdiguié, Syrah,

Tannat, St. Laurent, and Carignan.

\$17 / \$63

SWEET SIPPIN'

Hommage Beames de Venise,
Rhone, France
3oz \$14

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

Raspberry Merlot, Virginia
3oz \$17

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

BEER DRAFT

Great Lakes Hazecraft (6.7%) \$8

BEER BOTTLES & CANS

Shipyard Pumpkin Head (4.5%) \$7

Oskar Blues Pilsner (4.7%) \$8

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

Bell's Oktoberfest (5.5%) \$8

Bell's Two Hearted IPA (7%) \$8

Clausthaler Non-Alcoholic (0.0%) \$7

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S'MORES BROWNIE SUNDAE \$8.50

APPLE CRISP \$8.50

TIRAMISU \$8.50

CHOCOLATE LAVA CAKE (GF) \$8.50

CHOCOLATE DREAM MOUSSE \$8.50

DESSERT CHEESE PLATE \$10

FROZEN ESPRESSO MARTINI \$ 17



CIDER & HARD SELTZERS

Charm City Meadworks
Apple Cinnamon Mead (12%) \$8

Potter's Craft Cider (8.4%) \$8

Citizen Cider Wits Up (5.9%) \$8

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

High Noon Vodka Seltzer

Choose:

Watermelon or Lime (4.5%)

GF, No added Sugar \$8

FRENCH 75 SPRITZ or LA PECHE SPRITZ

Coastal Cocktails Vodka Orange Crush \$7

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

Add A Floater

Sparkling Wine \$3
Grand Marnier \$10

On The Rocks

\$15 Winter Aperol Spritz - NEW

Aperol Spritz \$14
Classic Margarita \$15
Titos & Soda with Lime \$14
Gin & Tonic (made with Fever Tree Tonic) \$13
Woodford Reserve Bourbon on the rock \$16

Featured: Sangria

Cranberry Sangria
\$13 GL / \$29 Carafe



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

Holiday Evening Hours

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

NON-ALCOHOLIC BEVERAGES

screwtop
wine bar

*decaffeinated

Black Currant Iced Tea

*Raspberry Iced Tea

Diet Coke, Coke

*Lemonade, *OJ, *Cranberry, *Sparkling Water

Coffee, Latte, Cappuccino, Espresso

Chai Latte

CRAFT SODA - by SPRECHER \$4

Gorilla Grape, Cherry Cola, Root Beer

HOT TEA - BY HARNEY & SONS

Cranberry Autumn

Scottish Morn

Hot Cinnamon Spice

Peppermint*

Orange Passion Fruit* Chamomile-Lavender*

NON ALCOHOLIC BEERS

CLAUSTHALER ISO 0.0%

This non-alcoholic beer has a sweet, malty aroma of grains and barley.

Taste is sweet, grainy and earthy with a hoppy finish.

\$7.00

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. 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 About Our Wine Club? Enjoy November's Thanksgiving Wines

\$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

Thanksgiving Themed wines this month!

NOVEMBER 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.

Are you a current Member?

Enjoy Two complimentary tastes per Wine Club Member per month.

BON VIVANT SPARKLING CLUB

- Domaine Du Clos De L'epinay Sparkling Vouvray, France
- Sula Vineyards Sparkling Rose', India

WANDERER WHITE CLUB

- Quinta de Soalhereio Mihno Alvarinho, Portugal
- Cantina Tramin Sudtiroal Alto Adige Gewurztraminer, Italy

SMOOTH SAILING ROSE CLUB

- Barnard Griffin Sangiovese Rose, Washington State
- Dom. De Saint Pierre Pierre Prieruer et Fils Sancerre Rose, France

EXPLORER CLUB

- Tyrell's Wines Hunter Valley Semillon, Australia
- Chateau Bianca Pinot Noir, Oregon

ADVENTURER RED CLUB *\$69.99 per month

- Domaine Du Pavillon de Chavannes Cote de Brouilly, France
- Quinta da pacheca Touriga Nacional Grande Reserva, Portugal

WINES BY THE BOTTLE ONLY

SPARKLING

Billecart-Salmon Rosé Champagne, France 'NV \$129 Bottle
94 PTS James Suckling

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

WHITE WINE

Jean Bojour Sancerre Blanc, Loire, France '22 \$62 Bottle

Rombauer Chardonnay, Napa Valley, California \$79 Bottle

RED WINES

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

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

Caymus Cabernet '21 Napa Valley, California \$169 Bottle

Racine Pinot Noir '12 Yamhill-Carlton, Willamette, Valley, Oregon \$129 Bottle

CHEESEMONGER PLATE \$29

Briette 🐄

Pumpkin Chevre 🐄

Champignon Mushroom Brie 🐄

Cambozola Blue Brie 🐄

Mahon 🐄

Prairie Breeze Cheddar 🐄

Port Wine Derby 🐄

Cranberry Wensleydale 🐄

Sage Derby 🐄

Solera Truffle 🐄 🐄 🐄

Rembrandt Gouda 🐄

Spicy Gouda 🐄

Gorgonzola Dolce 🐄

Onion Chive 🐄

Peppered Salami 🐷

Genoa Salame 🐷

Mustard, Cornichon, Olives, Caramelized Nuts,,
Corn Nuts, Pepper Jelly

 **Baguette, crackers, & dried fruit**

Gluten Free Crackers Available Upon Request

“Let’s Go Buffalo!” Sliders \$14

Two ‘lil bison meatloaf sliders piled high with cheddar, balsamic onion chutney, and chipotle aioli

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

BBQ Pork Sliders \$12

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

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

Turkey Meatballs \$14

Four Italian turkey meatballs stuffed with mozzarella in a warm bath of marinara. Served with toasted baguette

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

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 below.

SEA

Parmesan Herb Crusted Salmon

Salmon topped with Parmesan, panko breadcrumbs, and fresh parsley, served atop a bed of cauliflower mash. **\$24**

Salmon BLT

Oven roasted Salmon, lemon Sriracha aioli, crisp lettuce, red onion, tomato and bacon on toasted ciabatta. **\$22**
Add avocado \$4.00

PASTURE

Mac Daddy BBQ Mac N Grilled Cheese

BBQ Pork, Mac N Cheese in a Grilled Cheese. Includes a sliced pickle and shallots inside the sandwich. Hello Naughty Town! **\$15**
Add Bacon \$3.00
Add Jalapenos \$.75

Smokey BLAT

Bacon, crisp romaine, avocado, juicy tomatoes and chipotle mayo on sourdough. **\$13.50**

Hot Cuban Sandwich

Smoked ham, braised pork shoulder, Provolone, Dijon mustard and pickles, pressed on a French roll. **\$15**

Fiesta Wrap

Monterey jack, black bean & corn salsa, romaine, guacamole, side of salsa. Choice of chicken or pulled pork **\$14**

COOP

Chicken Verde Enchiladas

Three corn enchiladas made with chicken, tomatillo, onion, garlic, jalapeno, and monterey jack cheese. Topped with cilantro and sour cream. **\$16**

Acorn Squash Stuffed with Turkey & Quinoa

Warm up with the harvest flavors of sage, cinnamon and cranberries tucked inside a cozy little acorn squash with ground turkey and quinoa. **\$16 GF**

I Gotta Brie Meeee!

Buttery Croissant, Cranberry Aioli, Dijon Mustard, Red Onion, Brie, Roasted Turkey and Arugula **\$14**

Swiss Turkey Melt

Roasted turkey, Swiss, bacon, tomato, chipotle aioli on ciabatta. **\$14**

Toked Goat Chicken Sandwich

Roasted chicken, herbed goat cheese, green basil pesto, balsamic onion chutney, and arugula on sourdough. **\$15**

Maple Bacon Bourbon Chicken

Roasted chicken, homemade maple-bacon jam, melted provolone, mayo and arugula pressed on delicious focaccia. **\$14.50**

Cranberry Chicken Salad Sandwich or Cranberry Chicken Salad Wrap

Cranberries, pecans, celery, mayo - choice of multigrain,, flour tortilla wrap, or bed of lettuce. **\$12.50**

PLAINS

IT'S BACK!! -Buffaloaf

Bison Meatloaf: Ground bison, bacon, sun dried tomatoes, chipotle aioli, and melted cheddar cheese on ciabatta. **\$18**

GARDEN

French Onion Grilled Cheese & French Onion Soup

Sourdough filled with caramelized onions, and a secret blend of decadent cheeses. Comes with a cup of French onion soup for dipping. **\$14**

Grilled Cheese & Tomato Bisque

Secret blend of five cheeses pressed between sourdough. **\$14**
Add Bacon \$3.00
Add Jalapenos \$.75

Burrata Caprese Sandwich

Creamy and dreamy Burrata (Italian mozzarella filled with cream), tomato, drizzled with pesto and balsamic glaze on ciabatta. **\$14**

Truffle Mac 'n Cheese

Parmesan Mornay sauce, black truffle oil. **\$11**

SOUPS & SALADS

SOUP'S ON! \$7.50 PER CUP

Tomato Bisque or French Onion Soup

Apple Arugula Salad

Fresh arugula, apples, shallots, and candied pecans, topped with goat cheese Served with a side of honey apple vinaigrette. **\$14.50**

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**

Side Salad

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

Butternut Squash Salad

Mixed greens topped with roasted butternut squash, dried cranberries, shallots, goat cheese, bacon crumbles, and toasted pecans served with Champagne vinaigrette on the side. **\$14.50**

Detox Salad

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

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
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!