

## BOOZIN IT UP - COCKTAIL MENU

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### Frozen Cocktails \$14

Frozé - Strawberry Rose'

**NEW**-Frozen Margarita

(Topped with a 1 oz Tequila Shot Floater For \$10)

Sparkling Wine \$3

Grand Marnier \$10

Myers Rum \$10

### On The Rocks

Aperol Spritz \$13

Classic Margarita \$15

Aperol Margarita \$16

Pomegranate Margarita \$15

Titos & Soda with Lime \$14

Gin & Tonic (made with Fever Tree Tonic) \$13

Woodford Reserve Old Fashioned \$16

Woodford Reserve Bourbon on the rock \$16

Woodford Reserve Manhattan Up or on the rock \$16

### Wake Me Up Before You Go Go

Tito's 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

### Martinis

Classic Martini

*Tito's Vodka or Tanqueray Gin* \$16

*Garnish with Pimento Olives, Blue cheese stuffed olives or Lemon Twist,*

*Make it a Dirty!*

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

### Featured: Sangria

**Mango Tango**

\$14 GL or \$30 Carafe



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## JOIN US

## FOR HAPPY HOUR

MONDAY- FRIDAY 3PM-6PM

\$8 GLASSES OF WINE (HH Menu)

\$6 BEERS AND CIDERS (HH Menu)

\$8 APPETIZERS (HH Menu)

# screwtop wine bar est. 2009



## SCREWTOP WINE FLIGHTS



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

### Bubbles Up \$35

**Almacita Brut 'NV**

Uco Valley, Mendoza, Argentina  
Chardonnay  
\$12 / \$44

**Clara C Fiori Di Prosecco 'NV**

Prosecco D.O.C, Veneto, Italy  
Glera  
\$12 / \$44

**La Staffa Mai Sentito Frizzante 'NV**

Marche, Italy  
Verdicchio, Trebbiano  
\$13 / \$49

**Bouvet Brut Rosé ' NV**

Loire Valley, France  
Cabernet Franc  
\$14 / \$52

### Blooming Blancs \$37

**Dalia '23'**

Veneto, Italy  
Pinot Grigio  
\$13 / \$49

**Bleu De Mer '21**

Languedoc, France  
Sauvignon Blanc  
\$12 / \$43

**Mosbach '22**

Alsace, France  
Riesling  
\$13 / \$49

**Cascina del Colle Aime '22'**

Abruzzo, Italy  
Pecorino  
\$16 / \$60

### NEW-Powered By Green \$37

**Maria Casanovas Cava 'NV**

Penedes, Spain  
Xarello, Macabeo, Parellada  
\$12 / \$44

**Capella Sant Andrea Clara Stella '22**

Tuscany, Italy  
Vernaccia Di San Gimignano  
\$13 / \$49

**La Rocaliere Tavel Rosé '22**

Tavel, Southern Rhone, France  
Grenache, Cinsault, Syrah  
\$16 / \$60

**Miguel Torres Cordillera , '20**

Cachapoal Valley, Chile  
Carmenere  
\$14 / \$52

### NEW-Chardonnay Or Should I Merlot \$35

**Broken Dreams Chardonnay '21**

Napa Valley, California  
Chardonnay  
\$15 / \$57

**Clos Pegase '21''**

Napa Valley, California  
Chardonnay  
\$13/ \$52

**Lapostolle Grand Selection '21**

Colchagua Valley, Chile  
Merlot  
\$11 / \$39

**Castoro Cellars '21**

Paso Robles, California  
Merlot  
\$14 / \$53

### Francy Pants \$37

**Aimery Cremant 'NV**

Languedoc-Roussillon, France  
Chardonnay, Chenin Blanc, Mauzac  
\$14 / \$49

**Chateau D'Avrille '22**

Loire Valley, France  
Chenin Blanc  
\$11 / \$39

**Domaine De Fontainte Rosé '23**

Languedoc-Roussillon, France  
Grenache Gris, Carignan, Mourvèdre  
\$14 / \$53

**Xavier Vignon Rasteau '19**

Rasteau, Rhone Valley  
Grenache, Syrah, Mourvèdre  
\$15 / \$57

### Brosé All Day \$33

**Essay Rosé '22**

Western Cape, South Africa  
Mourvedre, Grenache, Syrah  
\$10 / \$37

**Broccardo Langhe Rosato '23**

Langhe, Piedmont, Italy  
Nebbiolo  
\$13 / \$47

**Independent Rosé '21**

Baja Aragon, Spain  
Garnacha  
\$12 / \$44

**Backsberg Rosé '22**

Paarl, South Africa  
Pinotage  
\$11 / \$39

# screwtop wine bar est. 2009



## SCREWTOP WINE FLIGHTS



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

### **NEW-That's Amore \$37**

*(Italian Reds)*

**Coppo Barolo '19**

Barolo, Piedmont, Northern Italy

Nebbiolo

\$22 / \$79

**La Gerla Poggio Gli Angeli '21**

Tuscany, Central Italy

Sangiovese

\$13 / \$49

**IL Civettaio Poggio Al Commissario '20**

Tuscany, Central Italy

Sangiovese, Cabernet Sauvignon, Merlot

\$15 / \$57

**Sentieri Infiniti Tinazzi '21**

Fraggiano, Puglia

Primitivo

\$12 / \$43

### **NEW- Summer Sipping Reds \$35**

**Weingut Heinrich Hartl '22**

Niederösterreich, Austria

ST. Laurent

\$13 / \$47

**Migration '21**

Sonoma Coast, California

Pinot Noir

\$18 / \$68

**Lini 10 Labrusca Lambrusco Rosé 'NV**

Emilia-Romagna, Italy

Salamino, Sorbara

\$12 / \$44

**Penisola Sorrentina Gragnano '22**

Campania, Italy

Aglianico, Piediroso

\$14 / \$49

### **Eat. Drink. Napa. Repeat. \$37**

**Alias '22**

Napa Valley

Cabernet Sauvignon

\$10 / \$37

**Chasing Lions '21**

Napa Valley

Cabernet Sauvignon

\$13 / \$47

**The Vice '21**

Napa Valley, California

Cabernet Sauvignon

\$19 / \$73

**Annabella '22**

Oakville, Napa Valley

Cabernet Sauvignon, Syrah, Petite Sirah, Petit

Verdot

\$14 / \$47

### **He Never Gets Bordeaux Of You \$38**

**Château Grandchemin Monplaisir '19**

Saint-Estephe

Cabernet Sauvignon, Merlot

\$16 / \$60

**Château D'Arvigny '20**

Haut-Medoc

Cabernet Sauvignon, Merlot

\$14 / \$53

**Cour Des Templiers '19**

Margaux

Merlot, Cabernet Sauvignon

\$16 / \$60

**Château Mascard '15**

Haut-Medoc

Merlot, Cabernet Sauvignon

\$14 / \$53

### **NEW-Pinot Envy \$37**

**Ant Moore '20**

Marlborough, New Zealand

Pinot Noir

\$12 / \$43

**Backsberg Blueberry Row '20**

Coastal Region, South Africa

Pinotage

\$11 / \$39

**Devil's Corner '22**

East Coast, Tasmania

Pinot Noir

\$14 / \$55

**Octopoda '22**

Sonoma, California

Pinot Noir

\$16 / \$60

### **Que Syrah, Syrah \$37**

**Bott First Flight '20**

Northern Rhone, France

Syrah

\$18 / \$68

**Woop Woop '22**

MClaren Valley, Australia

Syrah

\$10 / \$37

**Un Amour De Syrah '22**

Rhone Valley, France

Syrah

\$12 / \$44

**Seppeltsfield Barossa 19'**

Barossa, Australia

Shiraz

\$14 / \$52

## WINES BY THE BOTTLE ONLY

### SPARKLING

Secret D'Aramis Roland Champion, Champagne, France 'NV **\$70 Bottle**

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

### WHITE WINE

Kevin et Karine Lauverjat, Sancerre, Loire Valley, France **\$60 Bottle**

Cakebread Chardonnay, Napa Valley, California **\$79 Bottle**

### RED WINES

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

Chris Hamilton Merlot '21 Napa Valley, California **\$75 (Linda's Pick!)**

Venge Silencieux Cabernet Sauvignon '21 Napa Valley, California **\$115 Bottle**

Cuvelier Los Andes Grand Malbec '16 Valle De Uco, Mendoza, Argentina **\$99 Bottle**

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## Curious About Our Wine Club? Enjoy May's South American 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 and take home this month's wines!

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**

→ AIMACITA BRUT

→ CAVE GEISSE BRUT NATURE

#### **WANDERER WHITE CLUB**

→ PX #1 COLECTIVO MUTANT

→ CARA SUR PERGOLAS

#### **SMOOTH SAILING ROSE CLUB**

→ CAVE AMADEU BRUT ROSÉ

→ CRIOS ROSÉ

#### **EXPLORER CLUB**

→ EL CAPRICHIO VERDEJO

→ CON TACTO MALBEC

#### **ADVENTURER RED CLUB \*\$69.99 per month**

→ ARNALDO B GRAN RESERVA

→ BENMARCO EXPRESIVO

# BEER & DESSERT WINE

screwtop  
wine bar

## BEER DRAFT

Great Lakes Conway's Irish Ale (6.3%) \$7

## BEER BOTTLES & CANS

Great Lakes Conway's Irish Ale (6.3%) \$8

Great Lakes Dortmunder Style (5.8%) \$8

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

Great Divide Yeti Imperial Stout (9.5%) \$9

Lost Rhino Coco Caliente Chocolate Chili Stout (8.5%) \$9

## CIDER & HARD SELTZERS

Blake's Hard Cider Peach Party (6.5%) \$8

Ace's Hard Pineapple Cider (5.9%) \$8

High Noon Vodka Seltzer

Choose:

Peach or Lime (4.5%)

GF, No added Sugar \$8

## SAKE

Big Baby Sake 250ml \$10

Quiet Giant Sake 250ml \$11

Real Magic Sake 250ml \$10

Dassai 45 junmai Sake 300ML \$19

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NEW- TUXEDO BUTTER CAKE \$8.50

APPLE CRISP \$8.50

TIRAMISU \$8.50

CHOCOLATE LAVA CAKE \$8.50

S'MORES BROWNIE SUNDAE \$8.50

DESSERT CHEESE PLATE \$10

## SWEET SIPPIN'

Poquito Moscato Piedmont, Italy  
375ml half btl \$17

Petit Guiraud

Sauternes, France

3oz \$14

Boston Madeira Reserve

Island Of Madeira, Portugal

3oz \$14

Pacheca Porto Tawny

Douro, Portugal

3oz \$12

Boplaas Cape Ruby Port

Calitzdorp, South Africa

3oz \$13

## 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

\*Min 12 bottle purchase (\$400 Minimum) (Host must purchase at Screwtop)

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. [linda@screwtopwinebar.com](mailto:linda@screwtopwinebar.com)

20% Gratuity will be added to Parties of 5 or More.

Unsigned receipts are subject to 20% Auto Gratuity.

# NON-ALCOHOLIC BEVERAGES

screwtop  
wine bar

Black Currant Iced Tea

\*Raspberry Iced Tea

Diet Coke, Coke

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

Coffee, Latte, Cappuccino, Espresso

Chai Latte

\*decaffeinated

## CRAFT SODA - by SPRECHER \$4

Gorilla Grape, Cherry Cola, Root Beer

## HOT TEA - BY HARNEY & SONS

Cranberry Autumn

Scottish Morn

English Breakfast

Peppermint\*

Orange Passion Fruit\* Chamomile-Lavender\*

\*decaffeinated

## NON ALCOHOLIC BEER

### WEIHENSTEPHANER NA 0.0%

This golden-yellow malt beverage is tangy, fresh and full-bodied with hints of clover and honey as well as a fine yeasty spirit .

**\$7.00**

**NEW!**

## NON-ALCOHOLIC SPARKLINGS!

### VS NON-ALCOHOLIC SPARKLING WINE - MOSEL, GERMANY,

Riesling, Muller Thurgau, Scheurebe, Muscat  
Blanc, Bacchus

Juicy flavors reminiscent of peach and apple, sprinkled with the typical slate minerality of the Mosel Valley. Straightforward and refreshing, it is slightly sweet with crisp, balanced acidity.

**\$14.00**

### ACALA RED SPARKLING TEA- KAUNAS, LITHUANIA

Made with fermented Tea

Deep, luscious flavors of blueberry and blackcurrant forming the foundation of this profile. Enhanced by floral and oak aromas, it boasts a complexity that unfolds with each sip. Making it a must-try for Burgundy lovers.

**\$14.00**

## SHAKEN NOT SLURRED

## CURIOUS ELIXIRS NON ALCOHOLIC

## HIGHLY REFINED COCKTAILS \$14 each

### Curious No. 1

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.

## CHEESEMONGER PLATE \$29

Belletoile Brie 🐄

Mango Ginger Stilton 🐄

Four Alarm Cheddar 🐄

Drunken Goat 🐐

Thomas Point Reyes 🐄

Prairie Breeze 🐄

Wensleydale & Blueberries 🐄

Queso Ibérico (Manchego) 🐐

Speck 🐷

Busetto Sopressata 🐷

Mustard, Cornichon, Olives, Almonds,  
Pepper Jelly, Caramelized Walnuts

 **Baguette, crackers, & dried fruit**

*Gluten Free Crackers Available Upon Request*

## Mac and Cheese Trio \$15

Samplings of three of our decant Mac and Cheeses! Sweet & Savory Barbecue Pork Cheddar, Luscious Bleu Cheese, and Spicy Chipotle Cheddar

## 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

## Turkey Meatballs \$14

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

## "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

Choice of two empanadas, Chicken or Veggie 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 Mama'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.

## Tacos Tacos Tacos \$12

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

## Chicken or Pork Quesadillas \$13

Choice of protein, flour tortilla, Monterey Jack Cheese, Onions, cilantro, sour cream & salsa on the side.

## 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**

### **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

### **Buffaloaf**

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

## GARDEN

### **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 Soup of the Day

### **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**

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.*