

BOOZIN IT UP - COCKTAIL MENU

Margaritas

Classic or Spicy Margarita \$15

Milagro Tequila, Agave or Spicy Agave, Lime Juice

Pomegranate Margarita \$15

Milagro Tequila, Pom juice, Agave, Lime Juice

Martinis

Classic Martini \$16

Tito's Vodka or Tanqueray Gin

Garnish with Pimento Olives, Blue cheese stuffed olives
or Lemon Twist, Make it a Dirty!

Espresso Martini \$15 Cold brew, Kahlua, Vanilla Vodka, Baileys, Coffee Beans

Lychee Martini \$15 Tito's Vodka, Dry Vermouth, Lychee Syrup, Lime Juice Garnish
with a lychee

Naked & Famous \$15 Del Maguey Mezcal, Aperol, Liquore Strega, Lime Juice

On The Rocks Frozen Cocktails

Aperol Spritz \$13

Cosmopolitan \$15

Titos & Soda with Lime \$14

Frozen - Espresso Martini \$16

NEW- Frozen Painkiller \$14

Tanqueray 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

Screwtop's Mule \$14 Tito's Vodka, Ginger Beer, Lime Juice, Sparkling Wine

Fot-li Vermut Rojo \$12 Catalonia Vermouth served

on the rock with a Pimento Olive and Orange Peel

Wake Me Up Before You Go Go

Mexican Coffee \$15 Coffee, Kahlua, Milagro Tequila

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

**Featured
Sangria:**

**Blood Orange
Sangria**



\$13 GL or \$32
Carafe

Hot Drinks

Mulled Wine \$15

Hot Toddy \$15

Every Wednesday
All wine flights are
\$10 off from
11am-5pm & **\$5 off**
from 5pm-9pm

**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)

Every Sunday
Half off all Wine
Bottles on the menu
under \$100 from
4pm-9pm



SCREWTOP WINE FLIGHTS

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



NEW-Bubbles Up \$35

(bubbles flight)

Jam Cellars Toast Brut Sparkling 'NV

Healdsburg, California

Chardonnay

\$12 / \$46

Boschendal Brut Methode Cap Classique 'NV

Coastal Region, South Africa

Chardonnay, Pinot Noir

\$14 / \$52

Terrazze Dell'etna Rosé Brut '19

Etna, Sicily, Italy

Pinot Noir, Nerello Mascalese

\$19 / \$76

Alta Vista Sparkling Brut Rosé 'NV

Luján de Cuyo, Mendoza

Malbec, Pinot Noir

\$11 / \$42

Sweater Weather Whites \$35

Vins Vivant Chardon'Air '23

Savoie, France

Jacquère, Chardonnay

\$16 / \$60

Garzón Albariño Reserva '25

Maldonado, Uruguay

Alabariño

\$15 / \$59

Bestheim Alsace Grand Cru Schlossberg

Riesling '21

Alsace, France

Riesling

\$16 / \$60

Oak Farm Vineyards Chardonnay '23

Lodi, California

Chardonnay

\$14 / \$54

NEW-Bright, Bold, & Uruguay \$37

(Mix of Sparkling, White, Rosé & Red)

Sust Vintage Brut Nature '21

Rivera

Chardonnay, Pinot Noir

\$15 / \$58

1752 Grand Tradición Petit Manseng/Viognier '24

Melilla, Montevideo

Petit Manseng, Viognier

\$14 / \$55

Garzón Pinot Noir Rosé '24

Maldonado

Pinot Noir

\$14 / \$54

Batovi Tannat T1 '20

Rivera

Tannat

\$21 / \$83

NEW-Blushin' & Crushin' \$33

(Rosé flight)

Landhaus Mayer Rosé '24

Burgenland, Austria

Zweigelt

\$12 / \$46

Natura Organic Rosé '25

Rapel Valley, Chile

Shiraz, Merlot, Cabernet Sauvignon

\$10 / \$38

Inazio Urruzola Txakolina Rosé '24

Getariako Txakolina, Basque Country, Spain

Hondarrabi Beltza, Hondarrabi Zuri

\$15 / \$58

Abrepuertas Galactico Rosé '23

Valle De Colon, Mexico

Grenache, Nebbiolo

\$15 / \$58

NEW-Apres-Ski Party \$35

(mix of Sparkling, White, & two Reds)

Hillinger Secco Sparkling Rosé 'NV

Burgenland

Pinot Noir

\$12 / \$46

Lago Vinho Verde '23

Vinho Verde, Italy

Arinto, Azal, Loureiro, Trajadura

\$11 / \$42

Fer De Soif Mansois Marcillac 23

Marcillac, France

Mansois

\$15 / \$58

Backsberg Shiraz '20

Paarl, South Africa

Shiraz

\$15 / \$58

NEW-Chillin' In Chile \$36

(Mix of Sparkling, White, Rosé & Red)

Terra Vega Brut Sparkling 'NV

Colchagua Valley

Chardonnay, Pinot Noir

\$15 / \$58

Escudo Rojo Gran Reserva Sauvignon Blanc '24

Casablanca Valley

Sauvignon Blanc

\$13 / \$50

Lapostolle Le Rosé '24

Colchagua Valley

Cinsault, Grenache, Syrah, Mourvèdre

\$11 / \$42

Escudo Rojo "Origine" Cabernet Sauvignon '22

Maipo Valley

Cabernet Sauvignon

\$20 / \$79



SCREWTOP WINE FLIGHTS

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



NEW-If Loving you Is Rhône, I Don't Want To Be Right! \$36

(mix of Sparkling, White & Two Reds)

Les Asseyras Pet Nat 'NV

Cotes Du Rhone, Southern Rhône

Roussanne

\$16 / \$62

Domaine De La Bastide Côtes Du Rhône '24

Cotes Du Rhone, Southern Rhône

Viognier, Roussanne, Clairette, Bourboulenc

\$11 / \$42

Domaine De L'Amauve Séguret Côtes du Rhône Villages '23

Côtes du Rhône Villages, Southern Rhône

Grenache, Syrah, Mourvèdre

\$13 / \$50

Domaine Notre Dame Des Pallières Rasteau '22

Rasteau, Southern Rhône

Grenache, Mourvedre, Syrah, Cinsault

\$16 / \$62

NEW- Winter In The Isles \$36

(Mix of Sparkling, two Whites, & Red)

Jansz Premium Cuvee 'NV

Tasmania, Australia

Chardonnay, Pinot Noir

\$18 / \$68

Rock Ferry 3rd Rock Sauvignon Blanc '23

Marlborough, New Zealand

Sauvignon Blanc

\$13 / \$50

Capichera Lintori Vermentino Di Sardegna '24

Vermentino Di Sardegna, Sardinia, Italy

Vermentino

\$15 / \$60

Epicentro Nero D'Avola Riserva '19

Sicily, Southern Italy, Italy

Nero D'avola

\$16 / \$60

NEW-Friends With Blendefits \$37

(Red Blends)

Amor De Madre Reserva '18

Rioja, Spain

Tempranillo, Graciano

\$13 / \$50

Lapostolle "Apalta" Red Blend '22

Colchagua Valley, Chile

Cabernet Sauvignon, Carménère, Syrah, Merlot

\$14 / \$54

High on the Hog Red Blend '23

Paso Robles, California

Grenache, Zinfandel, Syrah, Petite Sirah, Merlot,

Cabernet Sauvignon, Mourvedre

\$14 / \$52

Domaine Serre Besson Cru Vinsobres '19

Vinsobres, Rhône Valley, France

Grenache, Syrah, Cinsault, Mourvedre

\$20 / \$80

NEW-California Dreamin' \$36

Cienega Valley Winery Pinot Noir '23

Central Coast, California

Pinot Noir

\$11 / \$42

Criss Cross Old Vine Zinfandel '22

Lodi

Zinfandel

\$13 / \$50

M By Mac And Billy Cabernet Sauvignon '22

Paso Robles

Cabernet Sauvignon

\$14 / \$52

Charles Woodson Intercept Red Blend '23

Paso Robles

Petite Sirah, Zinfandel, Merlot, Syrah, Mourvèdre, Grenache, Malbec, Tannat, Tempranillo, Petit Verdot, Graciano

\$14 / \$52

Call me A Cab \$37

(Cabernets)

Château Fontenille La Coucoute '24

Bordeaux, France

Cabernet Franc

\$11 / \$42

Salvaje Reserva Cabernet Sauvignon '19

Curicó Valley, Chile

Cabernet Sauvignon

\$11 / \$42

Santo Tomas Cabernet Sauvignon '22

Baja California, Mexico

Cabernet Sauvignon

\$15 / \$56

Bonanza 'The Vinekeeper' Napa Valley Cabernet Sauvignon Lot 1 'NV

Napa Valley, California

Cabernet Sauvignon

\$18 / \$72

NEW-That's Amore \$37

(Italian Reds)

Luigi Giordano Barbera D'alba '24

Alba, Piedmont

Barbera

\$15 / \$58

Tenuta Santa Maria Pragal Rosso 22

Verona, Italy

Corvina, Merlot, Syrah

\$13 / \$50

Prunicce Di Riparbella Pakravan Super Tuscan '23

Tuscany, Central Italy

Sangiovese, Cabernet Sauvignon

\$16 / \$62

Poggio Le Volpi Roma Rosso '22

Lazio

Montepulciano, Cesanese, and Syrah

\$15 / \$58

WINES BY THE BOTTLE ONLY

SPARKLING

Les Nouveaux Explorateurs Fresne Ducret Premier Cru, Champagne, France 'NV
\$105 Bottle

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

WHITE WINE

Domaine Legros, Sancerre, Loire Valley, France \$60 Bottle

Clos Pegase Chardonnay, Carneros, Napa Valley, California \$60 Bottle

RED WINES

Tenuta Carretta Eric Paradiso Roero Riserva '18 Roero DOCG, Italy \$95 Bottle

Caymus Vineyards Dedicated to Agriculture Cabernet Sauvignon '22 Napa Valley, California \$105 Bottle

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

BEER, CIDER & SAKE

BEER DRAFT

Victory Cloud Walker Hazy Juicy IPA (6.8%) \$8

BEER BOTTLES & CANS

Great Lakes Conway's Irish Ale (6.3%) \$9

Sullivan's Irish Gold Golden Ale (5.2%) \$9

Nürnberg Tucher Helles Lager (5.2%) \$8

Great Lakes Dortmunder Style (5.8%) \$8

Great Lakes Midwest IPA (7%) \$8

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

CIDER & HARD SELTZERS

High Noon Vodka Seltzers (4.5%) \$8
Lime, Black Cherry or Pineapple

NEW-Sydre Argelette Sparkling Apple Cider (6%) \$12/glass
Blake's American Apple Hard Cider (GF) (8%) \$8

SAKE

Big Baby Sake 250ml \$10
Real Magic Sake 250ml \$10
Kijuro Honjozo Sake 300ML \$19

NON- ALCOHOLIC BEVERAGES

screwtop
wine bar

SODA \$2

Diet Coke, Coke, Sprite

CRAFT SODA - by SPRECHER \$4

Ginger Ale, Grape Soda, Root Beer, Cherry Cola

JUICE & SPARKLING WATER \$3

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

COFFEE

Coffee \$3.50, French Press Coffee \$5

Latte \$5

Cappuccino \$4.50

Espresso \$3, Double Espresso \$5

ICED TEA \$3.50

Black Currant Iced Tea, Raspberry Iced Tea*

HOT TEA - by HARNEY & SONS \$5.50

Served in a Travette Tea Maker (2-3 servings)

Tropical Green

English Breakfast

Pumpkin Spice

Peppermint*

Earl Grey

Chamomile-Lavender*

Scottish Morn

Orange Passion Fruit*

(*Caffeine Free)

NON-ALCOHOLIC SPARKLINGS!

PRIMA PAVE ROSÉ BRUT (200ML)

NON-ALCOHOLIC SPARKLING WINE

\$14

NORTHERN ITALY

Montepulciano d'Abruzzo, Pinot Grigio, Sauvignon Blanc, Gewürztraminer

Tangy, fruity, Crisp. Red Currant, Raspberry, Lychee, Tangerine, Nectarine.

NON-ALCOHOLIC BEER!

Clausthaler Dry Hopped IPA \$8

Curious No. 0 - Lion's Mane Lager \$9

Curious Zero is the Lion's Mane Lager, a nonalcoholic craft brew that lifts your libido and boosts your brain with maca root, lion's mane, Yakima hops, and barley. It's not a beer, it's a boost.

NON-ALCOHOLIC COCKTAILS!

UNDONE Italian Spritz \$10

Italian classic cocktail with bitter sweet aperitif, soda and orange, infused with NA wine.

UNDONE Smoky Paloma \$10

Mexican classic cocktail with smoky agave, lime, grapefruit and sea salt, infused with syrup.

SHAKEN NOT SLURRED CURIOS ELIXIRS NON ALCOHOLIC HIGHLY REFINED COCKTAILS \$14 each

Curious No. 1 - Pomegranate Negroni

Sbagliato

A booze-free ode to the favorite classic stirred cocktail, the Negroni. This non-alcoholic cocktail uses a unique superfood and adaptogen blend to help you unwind, including gentian and rhodiola.

Curious No. 2 - Spicy Pineapple Ginger Margarita

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 - Juniper Cucumber Collins

A great drink to help you mellow. This bottled, non-alcoholic cocktail is inspired by the Cucumber Collins and the French 75. You get subtle and balanced floral, cucumber and lemon notes. And it contains the adaptogenic herb ashwagandha, which has been used for millennia as a natural way to help you unwind.

Curious No. 4 - Sicilian Blood Orange Spritz

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

Curious No. 5 - Smoked Chocolate Cherry Old Fashioned

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

Curious No. 6 - Coconut Pineapple Painkiller

A booze-free tropical tipple 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 - Sparkling Champagne Cocktail

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.

Curious No. 9 - Sparkling Rosé Cocktail

Beautifully brewed for toasts by the coast, Curious No. 9 is a booze-free sparkling rosé that's perfect for spring galas and summer soireés.

APPETIZERS

**screwtop
wine bar**

CHEESEMONGER PLATE \$29

Brie Couronne 

Montchevre Garlic & Herb Goat 

Drunken Goat 

Cheddar 

Buffalo Ranch Gouda Spread 

4 Alarm Cheddar  

Somerdale Farmhouse Truffle Cheddar 

Beemster Goat Gouda 

Speck 

Volpi Chianti Salami 

Mustard, Cornichons, Almonds,

Fig Spread, Caramelized Walnuts

 **Baguette, Crackers, & Dried fruit**

Gluten Free Crackers Available Upon Request

NEW-Patatas Bravas \$10

A classic spanish tapas, oven-roasted potatoes mixed with spicy paprika tomato sauce and a drizzle of garlic aioli.

NEW-Chicken Birria Sliders \$12

Two potato rolls filled with chicken birria, melted provolone cheese and a pickle. Served with a side of chipotle aioli for dipping.

Truffle Mac 'n Cheese \$11

Parmesan Mornay sauce, black truffle oil.

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 warm garlic bread for dipping.

Grilled Cheese Sliders \$13

Shareable grilled cheeses!

4 sourdough toastie sliders served with tomato coulis for dipping.

Buffalo Sliders \$14

Two potato rolls filled with 'lil bison meatloaf, piled high with cheddar, balsamic onion chutney, and chipotle mayo aioli.

Cuban Sliders \$12

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

Cranberry Chicken Salad Sliders \$11

Two potato rolls filled with our delightful cranberry chicken salad and crisp romaine.

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.

Burrata Bruschetta \$14

Two hearty pieces of thick cut rustic baguette topped with rich burrata, roasted tomatoes, basil relish, and a drizzle of balsamic glaze.

Nacho Mama's Nachos

\$20 Grande / \$16 Small

Choose: Pork, Chicken Birria , Veggie \$17/\$13 Tortilla chips, queso, melted cheddar and Monterey Jack, black bean and corn salsa, guacamole. With salsa, sour cream and queso sauce on the side. Add Chopped Bacon \$1.50

Pot Belly Pig Lettuce Wraps \$13

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

Mahi Mahi Tacos \$15*

2 Tacos - Pickled Cabbage and Red Onion, Sliced Avocado, Cilantro. Served with side of Cilantro Crema and Salsa. **GF**.

Flour tortilla or bed of lettuce on request.

Tacos Tacos Tacos \$12

2 Tacos - Chicken Birria  **GF** or Pulled Pork. Cheese, Onions, Cilantro. OR Butternut Squash **GF**. Black bean and corn salsa, Guacamole. Served with side of Cilantro Crema and Salsa. Flour tortilla on request.

Quesadilla - Chicken Birria or Pork \$15

Choice of protein, Flour Tortilla, Monterey Jack Cheese, Onions, Cilantro. Served with a side of Sour Cream, Guacamole and Salsa.

Truffle Chips \$12

Chips Topped with Truffle Oil, Truffle Salt, Fresh Garlic, Herbs and Pecorino. Heaven on Earth! **GF**

Truffle Popcorn Basket \$9.50

Light yet seductive with no oil & truffle salt. **GF**

Date Night \$13

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

Tuscan Chicken Flatbread \$16

Chicken, basil pesto, sun dried tomato spread, garlic butter, shallots, capers, bacon, Gruyère, on pita bread topped with fresh basil.

Available on a Gluten Free Crust \$19 - much larger size

