

BOOZIN IT UP - COCKTAIL MENU

Margaritas

Classic or Spicy Margarita \$15

*Milagro Tequila, Agave or Spicy Agave, Lime Juice,
Choice of Salt or Tajin for Rim*

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!*

NEW-Gimlet \$15 *Tanqueray Gin, Lime Juice,, Simple Syrup*

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*

Cosmopolitan \$15 *Absolut Citron, Triple Sec, Lime Juice, Cranberry Juice, Lemon Twist*

French 75 \$14 *Tanqueray Gin, Lemon Juice, Simple Syrup, Sparkling Wine, Lemon Twist*

On The Rocks

Aperol Spritz \$13

Titos & Soda with Lime \$14

Woodford Reserve Old Fashioned \$16

Woodford Reserve Manhattan Up or on the rock \$16

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

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:

*Cherry Blossom
Sangria*



\$14 GL or \$35
Carafe

Frozen Cocktails

NEW-Frozen - Classic Margarita \$15

Frozen - Espresso Martini \$16

Hot Drinks

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 bar

est. 2009



SCREWTOP WINE FLIGHTS



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

NEW—She Was effervescent \$35

(bubbles flight)

Jam Cellars Toast Brut Sparkling ‘NV

Healdsburg, California

Chardonnay

\$12 / \$46

Domaine Martinolles Brut Le Berceau Blanquette De Limoux ‘NV

Blanquette De Limoux, Languedoc, France

Mauzac, Chardonnay

\$13 / \$54

Casteller Cava Brut ‘NV

Penedes, Catalonia, Spain

Macabeo, Xarel-Lo, Parellada

\$12 / \$46

Il Mostro Longana Sparkling Rose ‘NV

Abruzzo, Italy

Montepulciano

\$15 / \$58

NEW—Blooming Blancs \$35

Vins Vivant Chardon‘Air ‘23

Savoie, France

Jacquère, Chardonnay

\$16 / \$60

Anastasia Moschofilero Dry White 24

Peloponnese, Greece

Moschofilero

\$11 / \$42

Château La Freynelle Bordeaux Blanc ‘24

Bordeaux, France

Sauvignon Blanc, Semillon, Muscadelle

\$14 / \$54

Aslina By Ntsiki Biyela Chenin Blanc ‘23

Stellenbosch, South Africa

Chenin Blanc

\$17 / \$66

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—Brosé All Day \$34

(Rosé flight)

La Bernarde Hautes Du Luc Rosé ‘24

Cotes de Provence, Provence, France

Grenache, Cinsault, Syrah, Mourvedre

\$17 / \$66

This Life By Robert Wessman Rosé 25

Mediterranean, Southern France, France

Syrah, Grenache

\$12 / \$46

Istine Rosato Toscano Rosé ‘24

Toscana IGT, Tuscany, Italy

Sangiovese

\$15 / \$58

Maison Noir Wines Love Drunk Rosé ‘23

Oregon

Chardonnay, Pinot Noir

\$13 / \$50

NEW—Keep Calm & Kiwi On! \$35

(New Zealand Mix of Sparkling, White, Rosé & Red)

Skye Lake Chalice Sauvignon Blanc Bubbles ‘24

Marlborough

Sauvignon Blanc

\$15 / \$58

Ranga Ranga Sauvignon Blanc ‘24

Marlborough

Sauvignon Blanc

\$12 / \$46

Yealands Rosé ‘22

Marlborough

Sauvignon Blanc, Merlot

\$11 / \$42

Roaring Meg Pinot Noir ‘21

Central Otago

Pinot Noir

\$16 / \$62

NEW—Divas Are Divine \$36

(Mix of Sparkling, White, Rosé & Red)

Une Femme the Callie Sparkling Rosé ‘NV

Lodi, California

Grenache, Chardonnay

\$15 / \$59

Adama Her Sauvignon Blanc ‘24

Wellington, South Africa

Sauvignon Blanc

\$12 / \$46

Maddalena Paso Robles Rosé ‘24

Paso Robles, California

Grenache, Primitivo, Syrah

\$12 / \$46

Sophie Schaal Pinot Noir ‘24

Hunawih, Alsace, France

Pinot Noir

\$19 / \$75

screwtop wine bar

est. 2009



SCREWTOP WINE FLIGHTS



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

NEW-Sip, Sip, Olé! \$36

(Mexican Mix of sparkling, white & two Reds)

El Bajio Traditional Method Sparkling Brut 'NV

Valle De Bernal

Macabeo, Xarel-lo and Ugni Blanc

\$13 / \$50

Monte Xanic Chenin Blanc '24

Valle De Guadalupe, Baja California

Chenin Blanc

\$13 / \$50

Pasatiempo Mystico Red Blend '23

Valle De Guadalupe, Baja California

Merlot, Nebbiolo, Syrah

\$15 / \$58

Surco Rojo Red Blend '22

Valle De San Vicente, Baja California

Cabernet Sauvignon, Nebbiolo

\$18 / \$70

NEW-When In Rhône \$36

(mix of Sparkling, White & Two Reds)

Les Asseyras Pet Nat 'NV

Cotes Du Rhone, Southern Rhône

Roussanne

\$16 / \$62

Domaine Grand Veneur Cotes du Rhone Blanc Les Champavins '24

Cotes Du Rhone, Southern Rhône

Viognier

\$15 / \$58

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

Côtes du Rhône Villages, Southern Rhône

Grenache, Syrah, Mourvèdre

\$13 / \$50

Château De Montmirail Beauchamp Gigondas '21

Gigondas, Southern Rhône

Grenache, Syrah, Mourvèdre

\$18 / \$70

NEW-Partners In Wine \$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

Filippini Acquarello Red Blend '21

Paso Robles, California

Cabernet Sauvignon, Merlot, Petit Verdot

\$13 / \$50

Scout's Honor Proprietary Red '23

Napa Valley, California

Zinfandel, Charbono, Petite Sirah, Syrah

\$20 / \$79

California Dreamin' \$36

Alias Pinot Noir '23

Napa Valley

Pinot Noir

\$11 / \$42

Baca Double Dutch Zinfandel '23

Paso Robles

Zinfandel

\$20 / \$79

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)

Alain De La Treille Chinon Cabernet Franc '24

Chinon, Loire Valley, France

Cabernet Franc

\$13 / \$50

Lulu L'alouette Chinon '23

Chinon, France

Cabernet Franc

\$16 / \$62

Bootleg Cabernet Sauvignon '23

Paso Robles, California

Cabernet Sauvignon

\$16 / \$62

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

Napa Valley, California

Cabernet Sauvignon

\$18 / \$72

That's Amore \$37

(Italian Reds)

Le Fraghe Bardolino '24

Bardolino, Veneto

Corvina, Rondinella

\$14 / \$54

Tenuta Santa Maria Pragal Rosso 22

Verona

Corvina, Merlot, Syrah

\$13 / \$50

Farina Valpolicella Ripasso '23

Valpolicella Ripasso, Veneto

Corvina, Corvinone, Rondinella, and Molinara

\$14 / \$54

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

Great Lakes Chillwave Double IPA (9%) **\$8**

BEER BOTTLES & CANS

Bitburger Premium Pils Original German Pilsener (4.8%) **\$8**

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

Nürnberger 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

Blake's Hard Cider Imperial Strawberry Blush (GF) (8%) **\$9**

High Noon Vodka Seltzers (4.5%) **\$8**

Lime, Black Cherry or Pineapple

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 CURIOUS 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

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 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 - 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.

CHEESEMONGER PLATE \$29

Supreme Brie 🐄

Montchevre Honey Goat 🐐

Sage Derby 🐄

Drunken Goat 🐐

Prairie Breeze Cheddar 🐄

Smoked Gouda 🐄

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- Très Med - Bar Snacks Trio \$9

A heavenly snacking trio of Green olives, Marcona almonds, and Crunchy quicos.

NEW- Patatas Bravas \$10

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

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

*Consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness.

SANDWICHES & ENTREES

screwtop
wine bar

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

SEA

Parmesan Herb Crusted Salmon* \$24

Oven roasted Salmon topped with Parmesan, panko breadcrumbs, and fresh parsley, served with a bed of cauliflower mash and toasted garlic baguette.

Salmon BLT Sandwich* \$22

Oven roasted Salmon, lemon Sriracha aioli, crisp lettuce, red onion, tomato and bacon on toasted ciabatta. Served with lemon Sriracha aioli for dipping. Add avocado \$3

PLAINS

Buffaloaf Sandwich \$19

Bison Meatloaf: Ground bison, bacon, sun dried tomatoes, chipotle aioli, and melted cheddar cheese on ciabatta. Served with chipotle aioli for dipping.

PASTURE

Smokey BLAT Sandwich \$14

Bacon, crisp romaine, avocado, juicy tomatoes and chipotle mayo aioli on sourdough.

Hot Cuban Sandwich \$17

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

NEW-Mac Daddy BBQ Mac N Grilled Cheese Sandwich \$16

BBQ Pork, Mac N Cheese, gooey cheddar cheese, sliced pickles, and shallots stacked on challah bread. Hello Naughty Town!

NEW-Italian Stallion Sub \$16

Finocchiona Salami, Speck Alto Adige, Smoked Ham, and melty Provolone, served on a toasty French roll. Topped with Shredded Lettuce, Tomato, Sweet peppers, Mayo, Olive oil, Vinegar & Dried Oregano.

Lamb Sandwich \$17

Roasted lamb, caramelized onion, garlic-grain mustard, fontina cheese, pressed on a French roll.

COOP

Chicken Verde Enchiladas \$16

Three corn enchiladas made with chicken, tomatillo sauce, poblano sauce, onion, garlic, jalapeno, and monterey jack cheese. Topped with cilantro, sour cream and avocado.

Swiss Turkey Melt \$16

Roasted turkey, Swiss, bacon, tomato, chipotle mayo aioli on ciabatta.

Toked Goat Chicken Sandwich \$16

Roasted chicken and arugula on sourdough slathered with herbed goat cheese, green basil pesto, and balsamic onion chutney.

Maple Bacon Bourbon Chicken Sandwich \$16

Roasted chicken, homemade maple-bacon jam, green basil pesto, melted provolone, mayo and arugula pressed on delicious focaccia.

Turkey Reuben Sandwich \$16

Warm turkey and melty gruyere on marble rye bread with house-made horseradish mayo, sauerkraut, and thousand island dressing. Served with side of thousand island dressing for dipping.

Cranberry Chicken Salad Sandwich or Wrap \$15

Roasted chicken, cranberries, pecans, celery, onions, mayo, lemon zest, crisp romaine - choice of multigrain, flour tortilla wrap, or bed of lettuce.

GARDEN

NEW-Picante Pepper Popper Grilled Cheese & Roasted Jalapeño Soup \$16

Toasted sourdough stuffed with roasted poblano peppers, layered with a creamy house-made pimento cheese spread, and melted provolone. Served with a cup of Roasted Jalapeño soup 🌶️ for dipping, plus an additional side of your choice!

Grilled Cheese & Tomato Bisque \$15

Secret blend of five cheeses pressed between sourdough, served with a bowl of tomato bisque for dipping. Plus your choice for the additional side! Add Bacon \$3, Add Jalapenos \$.75

Burrata Caprese Sandwich \$15

Creamy and dreamy Burrata (Italian mozzarella filled with cream), tomato, drizzled with green basil pesto and balsamic glaze on ciabatta. Add Grilled Chicken \$7

DESSERTS

All desserts are served with Vanilla ice cream

NEW-TIRAMISU \$8.50

NEW- FRESHLY BAKED CHOCOLATE CHIP COOKIES WITH MALDON SEA SALT \$8.50

CRÈME BRÛLÉE FILLED DONUT \$8.50

CHOCOLATE LAVA CAKE \$8.50

PEANUT BUTTER BROWNIE SUNDAE \$8.50

DESSERT COMBO \$15
Choose any of our desserts above paired with two 2 oz. pours of The Chocolatier dessert wine

DESSERT CHEESE PLATE \$10

SOUPS & SALADS

SOUP'S ON! \$5.50 PER CUP: Tomato Bisque or Soup of the Day

NEW-Burrata Panzanella Salad \$16

Creamy & Dreamy Burrata (Mozzarella with a gooey center) is proudly positioned atop mixed greens, basil, cherry tomatoes, shallots, and house made croutons. Served with a side of Pepper Jelly Vinaigrette.

Southwestern Chicken Cobb Salad \$19

Roasted chicken, cheddar & monterey jack cheeses, avocado, crispy bacon, tortilla strips, shallots, black-bean corn salsa, cilantro, romaine. Served with a side of Jalapeno Ranch Dressing.

Not So Simple Side Salad \$6

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

Apple Arugula Salad \$14.50

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

Butternut Squash Salad \$16

Mixed greens topped with roasted butternut squash, dried cranberries, shallots, goat cheese, bacon crumbles, and toasted pecans. Served with a side of Champagne vinaigrette.

Detox Salad \$14.50

Mixed greens, chickpeas, shallots, chopped avocado, feta, and toasted sunflower seeds. Served with a side of Lemon Honey Vinaigrette. Add Butternut Squash \$3

Add a protein to your salad

Chicken or Pulled Pork \$7
Shrimp* \$9, Mahi Mahi* \$10
or Salmon* \$11

DRESSING OPTIONS

All of our dressings are made in house. GF

Champagne Vinaigrette
Lemon Honey Vinaigrette
Lemon and Olive Oil
Jalapeno Ranch
Pepper Jelly Vinaigrette
Honey Apple Vinaigrette

Champagne & Lemon
Honey are sweetened with a touch of honey.

*Consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness.