

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

Garnished 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, Soho lychee liquer, Lychee Syrup, Garnished with Lychees*

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

NEW- Hugo Spritz \$14

Aperol Spritz \$13

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*

Frozen Cocktails


NEW- Slushy Crushy Frozen Flight! \$32

4oz. pour of each cocktail!

 **Frozen - Strawberry Frosé**

Strawberry puree, Simple syrup, Rosé wine

\$14/Glass 8 oz.

 **Frozen - Hugo Spritz**

St Germain Elderflower Liqueur, Prosecco, Club Soda

\$15/Glass 8 oz.

 **Frozen - Classic Margarita**

Tequila, Triple Sec, Lime Juice, Simple Syrup

\$15/Glass 8 oz.

 **Frozen - Espresso Martini**

Kahlua Liqueur, Baileys, Coffee

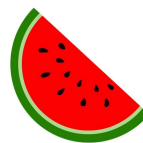
\$16/Glass 8 oz.

Featured Sangria:

Watermelon Sangria

\$14 Glass or

\$35 Carafe



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

NEW- Cheese & Cheers! \$45

A mini cheese board (perfect for sharing) featuring 4 cheeses paired with 4 wines - sparkling, white & 2 reds

screwtop wine bar

est. 2009

SCREWTOP WINE FLIGHTS



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

Bubbles Up! \$35

(bubbles flight)

Sapiddu Catarratto Frizzante '23

Terre Siciliane IGP, Sicily, Italy

Catarratto

\$17 / \$66

Ramon Canals Reserva Numerada Vintage

Cava '21

Penedès, Catalonia, Spain

Xarel-lo, Macabeu, Parellada

\$14 / \$54

Sust Vintage Brut Nature 21

Rivera, Uruguay

Chardonnay, Pinot Noir

\$15 / \$58

Graham Beck Brut Rosé 'NV

Western Cape, South Africa

Chardonnay, Pinot Noir

\$14 / \$54

Blooming Blancs \$35

Terra Dives Evia Grillo '23

Sicily, Italy

Grillo

\$13 / \$50

Aries Pecorino Ciavolich '23

Terre d'Abruzzo IGP, Italy

Pecorino

\$18 / \$70

Paterianakis Melissokipos Assyrtiko '23

Crete, Greece

Assyrtiko

\$16 / \$62

Terre Del Vulcano Lava Falanghina '24

Beneventano IGT, Campania, Italy

Falanghina

\$14 / \$54

NEW-Verde-licious \$31

(mix of Whites, Rosé & Red from Vinho Verde Portugal)

Costa Do Sol Vinho Verde 'NV

Minho, Vinho Verde DOC

Loureiro, Trajadura

\$11 / \$42

Granito Vinho Verde '24

Vinho Verde DOC

Loureiro

\$10 / \$38

Gazela Vinho Verde Rosé 'NV

Vinho Verde DOC

Borracal, Espadeiro, Amaral, Vinhão

\$11 / \$42

Encostas Do Lima Vinho Verde Tinto '23

Vinho Verde DOC

Vinhão

\$11 / \$42

Brosé All Day \$34

(Rosé flight)

Domaine La Croix Saint Laurent Sancerre Rosé '25

Sancerre, Loire Valley, France

Pinot Noir

\$16 / \$62

Château Jouclary Cabardès Rosé '24

Cabardès AOC, Languedoc-Roussillon, France

Cabernet Franc, Grenache, Cinsault, Syrah

\$12 / \$46

Folly By Mascaronne Cotes De Provence Rosé '25

Provence, France

Grenache, Cinsault, Mourvedre

\$13 / \$51

Cascina Del Colle Rosé '25

Cerasuolo d'Abruzzo DOC, Abruzzo

Montepulciano

\$16 / \$62

NEW-Heel Yeah! Wines of Puglia \$37

(Puglian mix of Sparkling, White, Rosé & Red)

Teaum Millesimato Vino Spumante Brut '24

Puglia

Bombino Bianco

\$12 / \$46

Terra Mij Bombino Bianco '23

Puglia Bombino Bianco IGP, Puglia

Bombino Bianco

\$13 / \$50

Costiero Negroamaro Rosé '24

Salento IGT, Puglia

Negroamaro

\$14 / \$54

Nero Conti Zecca '21

Salento IGT, Puglia

Negroamaro, Cabernet Sauvignon

\$26 / \$102

Keep Calm & Kiwi On! \$35

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

Skye Lake Chalice Sauvignon Blanc Bubbles '24

Marlborough

Sauvignon Blanc

\$15 / \$58

Ranga Ranga Sauvignon Blanc '25

Marlborough

Sauvignon Blanc

\$12 / \$46

Sherwood Estate Riesling '22

Riesling

Waipara Valley

\$12 / \$46

Allan Scott Pinot Noir '23

Marlborough

Pinot Noir

\$15 / \$58

screwtop wine bar est. 2009



SCREWTOP WINE FLIGHTS



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

Trail Mix \$37

(Oregon mix of sparkling, white, rosé, red)

Argyle Vintage Brut '22

Willamette Valley

Chardonnay, Pinot Noir, Pinot Meunier

\$16 / \$62

Scenic Valley Farms Willamette Valley

Chardonnay '24

Willamette Valley

Chardonnay

\$15 / \$59

Erath Pinot Noir Rosé '25

Willamette Valley

Pinot Noir

\$13 / \$50

Convivial Grochau Cellars '24

Willamette Valley

Pinot Noir/Gamay

\$19 / \$74

Sip, Sip, Olé! \$36

(Mexican Mix of sparkling, white & two Reds)

El Bajío Traditional Method Sparkling Brut 'NV

Valle De Bernal

Macabeo, Xarel-lo and Ugni Blanc

\$13 / \$50

Casa Miramar White '25

Valle De Santo Tomas, Baja California

Black Grenache

\$15 / \$58

Pasatiempo Mystico Red Blend '23

Valle De Guadalupe, Baja California

Merlot, Nebbiolo, Syrah

\$15 / \$58

Calixa Syrah '22

Valle De Guadalupe, Baja California

Syrah

\$17 / \$66

Partners In Wine \$37

(Red Blends)

Amor De Madre Reserva '18

Rioja, Spain

Tempranillo, Graciano

\$13 / \$50

Quinta Nova Reserva Terroir '22

Pinhao, Douro D.O.C, Portugal

Touriga Franca, Touriga Nacional, Tinta Roriz,

Tinto Cão

\$18 / \$70

Xavier Vignon Lirac '22

Lirac, Southern Rhône, France

Grenache, Syrah

\$16 / \$62

City Limits The Citizen '22

Columbia Valley, Washington

Zinfandel, Cabernet Sauvignon, Syrah

\$15 / \$58

NEW-He Never Gets Bordeaux Of You

\$36 *(A flight of delightful bordeaux reds)*

Prélude De Moussas Bordeaux '23

Bordeaux

Cabernet Sauvignon, Merlot

\$12 / \$46

Château Tour De Tourteau Côtes De Bourg '20

Côtes de Bourg, Right Bank Bordeaux

Merlot, Cabernet Sauvignon, Malbec

\$12 / \$46

Château Des Antonins Antoine De Roquefeuil '21

Bordeaux Supérieur, Bordeaux

Merlot, Cabernet Sauvignon

\$12 / \$46

Château Mascard Haut-Médoc '15

Haut-Médoc, Left Bank Bordeaux

Merlot, Cabernet Sauvignon

\$16 / \$62

NEW-Ciao, Bella! \$37

(Italian Reds)

Tenuta Casali Vigna Palazzina 23

Emilia-Romagna

Sangiovese

\$14 / \$54

Amista Nizza DOCG '20

Nizza DOCG, Piedmont

Barbera

\$20 / \$78

Areale Primitivo Di Manduria '22

Primitivo di Manduria DOC, Puglia

Primitivo

\$15 / \$59

Ceraudo Dattilo Rosso '18

Val di Neto IGT, Calabria

Gaglioppo

\$23 / \$91

California Dreamin' \$37

Origin Pinot Noir '24

Russian River Valley, Sonoma

Pinot Noir

\$13 / \$50

Enfield Wine Co. Club Catalanes Red Blend '23

Santa Rosa

Grenache, Cinsault, Carignan

\$14 / \$52

M By Mac And Billy Cabernet Sauvignon '22

Paso Robles

Cabernet Sauvignon

\$14 / \$52

Sexual Chocolate Red Blend '22

Napa Valley

Syrah, Zinfandel, Malbec

\$20 / \$78

screwtop wine bar est. 2009

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 \$65 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**

Lost Rhino Brewing-Rhino Chasers Pilsner (5.6%) \$8

BEER BOTTLES & CANS

Eggenberg Schloss Hopfenkönig (5.1%) \$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 SPARKLING!

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

GERMANY

Euro Pale Lager- Pours a light honey/orange color. Aromas of sweet bready malts, grassy hops, honey, and tea leaves. Tastes of sweet bread, caramel, and grain with a grassy, hoppy finish.

NON-ALCOHOLIC COCKTAIL!

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 🐄

Vermont Classic Chevre Goat 🐐

Beemster Classic 18 Month Aged Gouda 🐄

Drunken Goat 🐐

Prairie Breeze Cheddar 🐄

El Trigal Manchego 🐑

The Wild Boar Deer Creek 🐄

Bunker Hill Raw Milk Cheddar 🐄

Speck 🐷

Volpi Chianti Salami 🐷

Mustard, Cornichons, Almonds,

Fig Spread, Caramelized Walnuts

🍞 Baguette, Crackers, & Dried fruit

Gluten Free Crackers Available Upon Request

NEW- Mango Habanero Shrimp Ceviche \$14*

Shrimp, Mango, Habanero pepper 🌶️, Onion, Cucumber, Tomato, Cilantro, Avocado. Served with Lime and Tortilla chips. **GF**

NEW- Très Med - Bar Snacks Trio \$9

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

Patatas Bravas \$10

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

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.

NEW-Summer Shrimp Rolls \$16

2 Rolls - Shrimp salad made with Celery, Lemon, Dill, Tarragon, Red Bell Pepper, Red Onion, Apple Cider Vinegar, Mayonnaise & garlic salt.

Served on mini potato rolls, or bed of lettuce **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.

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 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

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

NEW- Mahi Mahi Mango Tango Bowl* \$24

Mahi Mahi, mango, black bean corn salsa, fresh slaw, avocado on top of cilantro coconut rice. Served with a lime wedge and a side of jalapeño ranch. **GF**

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

Buffalo 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-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

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.

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. **GF**

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.

SOUPS & SALADS

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 **GF**

GARDEN

NEW-Pimento Cheese Pepper Popper Grilled Cheese \$12

Toasted sourdough stuffed with roasted poblano peppers, layered with a creamy house-made pimento cheese spread, and melted provolone.

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

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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 . **GF**

PEANUT BUTTER BROWNIE SUNDAE \$8.50

DESSERT CHEESE PLATE \$10

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

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. Make it an Entree for \$13

NEW- Watermelon & Feta Salad \$14.50

Watermelon, arugula, feta, mint, shallots, sunflower seeds, cucumber, fresh jalapeno, pecans. Served with a side of Cilantro Lime Dressing.

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
Cilantro Lime

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

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