

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

Cocktails Served Up

- 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, Vanilla Vodka, Kahlua, 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 *Served on a Large Rock*
- Woodford Reserve Manhattan \$16 *served Up or on a Large Rock*
- Tanqueray Gin & Tonic \$13 *(made with Fever Tree Tonic)*
- Screwtop's Mule \$14 *Tito's Vodka, Ginger Beer , Lime Juice, Sparkling Wine*
- Fot-li Vermut Rojo \$12 *Catalonia Vermouth served on a Large 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**
Rosé wine, Strawberry puree, Simple Syrup
\$14/Glass 8 oz.
make it sparkle! add a prosecco topper for \$3

 **Frozen - Hugo Spritz**
Prosecco, St Germain Elderflower Liqueur, Club Soda
\$15/Glass 8 oz.
make it sparkle! add a prosecco topper for \$3

 **Frozen - Classic Margarita**
Tequila, Triple Sec, Lime Juice, Simple Syrup
\$15/Glass 8 oz.
make it sparkle! add a prosecco topper for \$3

 **Frozen - Espresso Martini**
Vanilla Vodka, Kahlua Liqueur, Baileys, Coffee
\$16/Glass 8 oz.

Featured Sangria

Mango Tango Sangria
\$13 Glass or
\$33 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)

Sohu Slavonia Sparkling Brut ‘NV

Fericanci, Slavonia, Croatia
Graševina (aka Welschriesling)
\$13 / \$50

Lopez Morenas Gran Buque Cava ‘21

Penedes, Catalonia Spain
Macabeo, Parellada, Malvasia
\$12 / \$46

Dal Maso Durello Lessini Spumante ‘NV

Durello Lessini DOC, Veneto, Italy
Durella
\$15 / \$58

Graham Beck Brut Rosé ‘NV

Western Cape, South Africa
Chardonnay, Pinot Noir
\$14 / \$54

My Mind Is A Total Blanc \$35

Villa Sparina Gavi ‘25

Piedmont, Italy
Cortese
\$13 / \$50

Pewsey Vale Dry Riesling ‘25

Eden Valley, Barossa, South Australia
Chenin Blanc
\$14 / \$54

Wide River Chenin Blanc ‘25

Robertson, South Africa
Chenin Blanc
\$12 / \$46

Karavitakis Winery Klima Vidiano ‘24

Chania, Crete, Greece
Vidiano
\$18 / \$70

Brosé All Day \$34

(Rosé flight)

Kumusha Cinsault Rosé ‘26

Slanghoek, Western Cape, South Africa
Cinsault
\$15 / \$58

Pink Ash Rosé ‘24

Santa Barbara, CA
Grenache
\$18 / \$71

Casa Miramar Rosé ‘25

Valle De Santo Tomas, Baja California, Mexico
Merlot, Tempranillo, Syrah, Barbera
\$14 / \$56

Palhete Do Tareco Rosé ‘23

Alentejo
Aragonez, Trincadeira, Tinta Grossa, Antão Vaz,
Roupeiro, Diagalves
\$15 / \$58

NEW-Beach Day Vinho Verde \$31

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

Aveleda Fonte Vinho Verde ‘25

Vinho Verde
Loureiro, Arinto, Trajadura, Fernao Pires
\$10 / \$38

Praia Vinho Verde ‘NV

Vinho Verde
Loureiro, Trajadura, Arinto, Azal
\$11 / \$42

Anjos Vinho Verde Rosé ‘24

Vinho Verde
Espadeiro, Touriga Nacional
\$11 / \$42

Encostas Do Lima Vinho Verde Tinto ‘23

Vinho Verde DOC
Vinhão
\$11 / \$42

Francy Pants \$36

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

Fleuraison Blanc De Blancs ‘NV

Pays d’Oc, South of France
White Airen, Chardonnay
\$12 / \$46

Domaine Salel & Renaud Ardèche ‘24

Ardèche Cévennes, Rhone
Raisaine
\$15 / \$58

Claouset Mer Plage Rosé ‘25

IGP atlantique, Bordeaux, France
Cabernet Sauvignon, Merlot
\$14 / \$54

Domaine La luminaille Garance Rasteau ‘22

Rasteau, Rhône
Grenache, Syrah, Carignan, Mourvedre
\$23 / \$90

NEW-🌴Island Wines!🌴\$37

Terrazze Dell'etna Blanc Brut ‘19

Randazzo, Etna, Sicily, Italy
Chardonnay
\$17 / \$66

Casa D'ambra Ischia Bianco ‘24

Ischia Bianco, Ischia, Campania, Italy
Biancolella, Forastera
\$16 / \$63

Seméli Mountain Sun Rosé ‘25

Nemea, Peloponnese, Greece
Agiorgitiko
\$17 / \$66

Tsiakkas Winery Mouklos ‘25

Pitsilia, Cyprus
Mavro
\$21 / \$83

screwtop wine bar

est. 2009



SCREWTOP WINE FLIGHTS



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

NEW-Keep Calm & Kiwi On! \$35

(mix of Sparkling, White, Rosé & Red)

Lake Chalice Rosé Bubbles 'NV

Marlborough, South Island

Pinot Noir

\$14 / \$54

The Nest Sauvignon Blanc '25

Marlborough, South Island

Sauvignon Blanc

\$13 / \$50

Dawn Chorus Rosé '25

Hawke's Bay, North Island

Syrah

\$14 / \$54

Sherwood Estate Pinot Noir '23

Waipara Valley, North Island

Pinot Noir

\$13 / \$50

Chillin' Reds \$37

Steindorfer Blaufränkisch Reserve '22

Burgenland, Austria

Blaufränkisch

\$17 / \$66

Art of Wine The Starry Night Merlot '24

Pays d'Oc, Languedoc Roussillon, France

Merlot

\$12 / \$46

Tohani Domain Tohaner Feteasca Neagra '23

Dealul Mare region, Romania

Fetească neagră

\$11 / \$42

Penisola Sorrentina Gragnano Rosso '24

Penisola Sorrentina DOC, Campania, Italy

Piediroso, Sciascinoso, Aglianico

\$15 / \$58

NEW-Pinot Envy \$37 *(A flight of light, elegant, and earthy Pinot Noirs)*

Domaine Du Four Bassot Coteaux Bourguignons

Pinot Noir '23

Coteaux Bourguignons, Burgundy, France

Pinot Noir

\$15 / \$58

Bar Dog Pinot Noir '23

California

Pinot Noir

\$11 / \$42

Brassfield Estate Pinot Noir '21

High Valley, Lake County, North Coast, California

Pinot Noir

\$17 / \$66

The Smuggler's Boot Pinot Noir '23

Elgin, Cape South Coast, South Africa

Pinot Noir

\$19 / \$74

NEW-Friends With Blendefits! \$37

(Red Blends)

Boina Vinho Tinto '20

Douro, Portugal

Touriga Franca, Tinta Amarela, Tinta Carvalha, Tinta

Francisca, Sousão

\$15 / \$58

Apetlon Rouge '23

Burgenland, Austria

Blaufränkisch, Zweigelt, St. Laurent

\$14 / \$54

Vira Cabeças Tinto '21

Portalegre, Alentejo, Portugal

Trincadeira, Aragonez, Alicante Bouschet, Castelão,

Grand Noir

\$22 / \$87

Matthews Claret Red Blend '21

Columbia Valley, WA

Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec,

Petit Verdot

\$20 / \$79

Ciao, Bella! \$37

(Italian Reds)

Borgogno Dolcetto d'Alba '23

Alba, Piedmont

Dolcetto

\$17 / \$66

Nero Sardo Cannonau Di Sardegna '23

Cannonau di Sardegna, Sardinia

Cannonau

\$14 / \$54

Masseria Frattasi Aglianico Caudium '24

Campania, Southern Italy

Aglianico

\$17 / \$66

Aru Isola dei Nuraghi '22

Isola dei Nuraghi IGT, Sardinia

Monica, Carignano

\$26 / \$103

Sunny California Reds \$37

Origin Pinot Noir '24

Russian River Valley, Sonoma

Pinot Noir

\$13 / \$50

Stokes Ghost Petite Sirah '20

Monterey AVA

Petite Sirah

\$16 / \$62

Honest Thief Cabernet Sauvignon '21

Paso Robles

Cabernet Sauvignon

\$14 / \$52

The Roshi Red Blend '19

Happy Canyon, Santa Barbara, CA

Petit Verdot, Cabernet Sauvignon, Merlot, Cabernet Franc

\$26 / \$103

WINES BY THE BOTTLE ONLY

SPARKLING

Charles Clément Champagne Brut Tradition, Champagne, France 'NV
\$95 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

Massimo Rivetti Pierin Valetta '19 Barbaresco DOCG, Piedmont, 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 Midwest Hazy IPA (6.5%) \$9

BEER BOTTLES & CANS

Quilmes Clásica Lager (4.9%) \$8 *(#1 beer in Argentina and one of the most famous beers in all of South America!)*

Bitburger Premium Pils (4.8%) \$8

Eggenberg Schloss Hopfenkönig (5.1%) \$8

Nürnberger Tucher Helles Lager (5.2%) \$8

Great Lakes Dortmunder Style (5.8%) \$8

Oberon American Wheat Ale (5.8%) \$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

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.

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.

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

Belletoile Brie 🐄

Vermont Classic Chevre Goat 🐐

3 Chile Pepper Gouda 🐄

Drunken Goat 🐐

Prairie Breeze Cheddar 🐄

El Trigal Manchego 🐑

Bellavitano Black Pepper 🐄

Beemster Graskaas Gouda 🐄

Speck 🐷

Volpi Chianti Salami 🐷

Mustard, Cornichons, Almonds,
Fig Spread, Caramelized Walnuts

🍞 Baguette, Crackers, & Dried fruit

Gluten Free Crackers Available Upon Request

NEW- Ahi Tuna Tower \$22*

Ahi Tuna Tartare layered with avocado, cucumber, cilantro, over a bed of coconut rice. Topped with wontons, scallions, chipotle aioli 🌶️ and hoisin sauce.

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

Creamy Parmesan Mornay sauce with black truffle oil. Topped with freshly cracked black pepper and scallions.

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

*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, Not so Simple 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, crispy bacon, lettuce, tomato, and red onion on toasted ciabatta. Served with lemon Sriracha aioli for dipping. Add avocado \$3

NEW- Tantalizing Tuna Salad Sandwich or Wrap \$14.50

Made with apples, shallots, celery, pecans, mayo- choice of multigrain, flour tortilla wrap, or bed of lettuce.

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.

NEW-Italian Stallion Sub \$16

Genoa Salame, 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.

Hot Cuban Sandwich \$17

Smoked ham, braised pork shoulder, Provolone, Dijon mustard and pickles, 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, crispy bacon, tomato, house-made 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 bourbon 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

DESSERTS

All desserts are served with Vanilla ice cream

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

NEW-Peachy Burrata Caprese Salad \$16

Ripe Summer Peaches, fresh Burrata (mozzarella with a gooey center) and smoked prosciutto sit atop a bed of baby arugula with shallots, basil, balsamic glaze and pecans. Served with a side of Balsamic dressing.

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
Cilantro Lime
Balsamic 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.