

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!*
- 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

- Hugo Spritz \$14
- Aperol Spritz \$13
- Classic Negroni \$16 *Tanqueray Gin, Campari, sweet vermouth*
- 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 Pineapple 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.

WC = Wine Club selection

Bubbles Up! \$35

(bubbles flight)

Rebel Rebel Méthode Ancestrale Pet-Nat '25

Bottelary Hills, Stellenbosch, South Africa

Verdelho

\$17 / \$66

Banshee Ten-of Cups Brut 'NV WC

North Coast, CA

Pinot Noir, Chardonnay, Pinot Meunier

\$12 / \$46

Amaranta Moscato Vino Espumante 'NV WC

Central Valley, Chile

Moscato

\$11 / \$42

Graham Beck Brut Rosé 'NV

Western Cape, South Africa

Chardonnay, Pinot Noir

\$14 / \$54

NEW- Ghostly Grapes 🧛 \$35

DR. Leimbrock Estate Riesling '23

Mosel, Germany

Riesling

\$13 / \$50

Watervale Riesling '21 WC

Clare Valley, Australia

Riesling

\$16 / \$62

Le Lune Del Vesuvio Janesta Bianco '25

Lacryma Christi Del Vesuvio, Campania, Italy

Falanghina

\$17 / \$66

Aslina Chardonnay '25

Stellenbosch, Western Cape, South Africa

Chardonnay

\$16 / \$62

NEW- Fall for Rosés 🍁 \$34

(Rosé flight)

Kumusha Cinsault Rosé '26

Slanghoek, Western Cape, South Africa

Cinsault

\$15 / \$58

Domaine Terre De Mistral Rosalie Côtes de

Provence Rosé '25

Côtes de Provence Sainte Victoire, France

Syrah, Grenache Blanc, Rolle

\$14 / \$54

Wild Thing Rendezvous Rosé '25 WC

Mendocino County, North Coast, CA

Carignane, Zinfandel, Barbera, Viognier

\$15 / \$58

Palhete Do Tareco Rosé '23

Alentejo

Aragonez, Trincadeira, Tinta Grossa, Antão Vaz,

Roupeiro, Diagonalves

\$15 / \$58

Verde-Licious \$31

(mix of Whites & Rosés from

Vinho Verde Portugal)

Mapreco Vinho Verde '25

Vinho Verde

Albarino, Arinto, Treixadura, Loureiro

\$11 / \$42

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 Rosé 'NV

Vinho Verde

Souzao, Borracal, Espadeiro

\$11 / \$42

Francy Pants \$36

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

Wolfberger Crémants d'Alsace Brut 'NV

Crémant D'Alsace, Alsace

Pinot Blanc, Pinot Auxerrois

\$16 / \$62

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

Château Le Devoy Martine Lirac '23

Lirac, Southern Rhône

Mourvèdre, Syrah, Grenache, Cinsault

\$15 / \$58

🇿🇦🦒 Safari-Cruising Sippers 🐘 \$37

(mix of sparkling, white, rosé, red)

Pieter Cruythoff Brut Rosé 'NV

Swartland, Western Cape

94% Chardonnay, 4% Pinot Noir, 2% Shiraz

\$13 / \$51

Jonty's Ducks Pekin White Blend '25

Paarl, Western Cape

Chenin Blanc, Roussanne, Viognier, Sémillon

\$16 / \$62

Sutherland Grenache Rosé '25

Elgin, Cape South Coast

Grenache

\$13 / \$50

Umsasane Red Blend '21

Stellenbosch, Western Cape

Cabernet Sauvignon, Cabernet Franc, Petit Verdot

\$24 / \$94

screwtop wine bar

est. 2009



SCREWTOP WINE FLIGHTS



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

WC = Wine Club selection

NEW - Haunted House Sips! \$36

Melea Premium Brut Sparkling 'NV **WC**

Penedès, Catalonia, Spain

Macabeo, Xarel-lo, Parellada

\$13 / \$50

Cemetery Road Alta Mesa Sauvignon Blanc '25 **WC**

Alta Mesa sub-AVA, Lodi, CA

Sauvignon Blanc

\$15 / \$58

Skull Wines Pink Wine Rosé '24 **WC**

Russian River Valley, Sonoma, CA

Zinfandel, Syrah, Gamay

\$14 / \$54

Seppeltsfield Barossa Grenache '22 **WC**

Barossa Valley, Australia

Grenache

\$16 / \$62

NEW - Sassy Señoritas \$37

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

Conquilla Cava Brut 'NV

Penedès, Catalonia

Xarel-lo, Macabeu, Parellada

\$13 / \$50

Pazo das Bruxas Albariño '25 **WC**

Rias Baixas, Galicia

Albariño

\$16 / \$62

Bodega Olivares Rosado '25

Murcia, Spain

Garnacha

\$12 / \$46

Camino De Navaherreros Garnacha '25

San Martín De Valdeiglesias, Madrid

Garnacha

\$17 / \$66

NEW - Pumpkin Picking Pinots 🍂 \$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

Klee Pinot Noir '25

Willamette Valley

Pinot Noir

\$15 / \$58

Sherwood Estate Pinot Noir '23

Waipara Valley, North Island, New Zealand

Pinot Noir

\$13 / \$50

The Smuggler's Boot Pinot Noir '23

Elgin, Cape South Coast, South Africa

Pinot Noir

\$19 / \$74

NEW - 🧛 SCARY GOOD REDS! 🧛 \$38

Casillero Del Diablo Reserva Carménère '24

Central Valley, Chile

Carménère

\$11 / \$42

Phantom Proprietary Red Blend '23

Central Coast, CA

Petite Sirah, Zinfandel

\$13 / \$50

Bloodlines Cabernet Sauvignon '24 **WC**

Saint Helena, Napa Valley, CA

Cabernet Sauvignon

\$24 / \$94

Leviathan Red Blend '22 **WC**

North Coast, CA

Cabernet Sauvignon, Petite Sirah, Merlot, Cabernet

Franc, Syrah, Petit Verdot

\$25 / \$98



NEW - That's Amore \$36

(Italian Reds)

Luna E I Falò Barbera D'asti '22

Asti, Piedmont

Barbera

\$16 / \$62

Vite Colte Valdolmo Nebbiolo D'Alba '23

Alba, Italy

Nebbiolo

\$13 / \$50

Tenute Chiaromonte Puglia Primitivo '22

Puglia, Southern Italy

Primitivo

\$16 / \$62

Donna Artemisia Rosso Di Montalcino '23

Montalcino, Tuscany

Sangiovese

\$16 / \$62

NEW - Paso's Power Reds \$37

Ancient Peaks Zinfandel '23

Santa Margarita Ranch, Paso Robles

Zinfandel, Petite Sirah, Syrah

\$15 / \$58

Serial XXVI Paso Robles '22

Paso Robles

Grenache, Cab Sauvignon, Petite Sirah, Merlot, Syrah

\$16 / \$62

Charles Woodson's Intercept Red Blend '23

Paso Robles

Petite Sirah, Zinfandel, Merlot, Syrah, Mourvèdre,

Grenache, Malbec, Tannat, Tempranillo, Petit Verdot,

Graciano

\$14 / \$52

Honest Thief Cabernet Sauvignon '21

Paso Robles

Cabernet Sauvignon

\$14 / \$52

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

Casa E. di Mirafiore Barolo '21 Barolo DOCG, Piedmont, Italy **\$105 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

Silver Branch Oktoberfest Märzen (5.6%) \$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!

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 🐑

Kerrygold Dubliner 🐄

Beemster Graskaas Gouda 🐄

Speck 🐷

Volpi Chianti Salami 🐷

Mustard, Cornichons, Almonds,
Fig Spread, Caramelized Walnuts

🍞 Baguette, Crackers, & Dried fruit

Gluten Free Crackers Available Upon Request

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.

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.

Truffle Popcorn Basket \$9.50

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

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

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

Two 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*

Two Tacos - Sliced Avocado, Pickled Cabbage and Red Onion, Cilantro. Served with side of Cilantro Crema and Salsa. **GF**.
Flour tortilla or bed of lettuce on request.

Chicken Birria 🌶️ **GF** or Pulled Pork Tacos \$12

Two Tacos - Cheese, Onions, Cilantro. Served with side of Cilantro Crema and Salsa.
Flour tortilla on request.

Butternut Squash Tacos \$12

Two Tacos - Black Bean & Corn Salsa, Guacamole. Served with side of Cilantro Crema and Salsa. **GF**
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.

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

Turkey Meatballs \$14

Four Italian turkey meatballs stuffed with mozzarella in a warm bath of marinara. Served with warm garlic bread for dipping.

*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

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

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.

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

NEW-Baller Turkey Meatball Sub \$18

Mozzarella stuffed turkey meatballs, loaded with provolone, Gruyere, and Swiss cheese. Bathed in tangy marinara sauce. Served on a french roll, with marinara for dipping.

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

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

NEW-TIRAMISU \$8.50

DESSERT CHEESE PLATE \$10

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

NEW-Burrata Panzanella Salad \$16.50

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- Apple Arugula Salad \$15

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.

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