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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

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.

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*

Featured Sangria

Apple Cider Sangria

$13 Glass or
$32 Carafe

Wake Me Up Before You Go Go

Mexican Coffee $15 *Coffee , Kahlua,, Milagro Tequila*

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

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

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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, Diagalves
$15 / $58

Verde-Licious $31

(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

Château De Beauregard-Ducourt Entre-Deux-Mers '25
Entre-deux-Mers, Bordeaux
Sauvignon Blanc, Sémillon
$13 / $50

Domaine La Croix Saint Laurent Sancerre Rosé '25
Sancerre, Loire Valley
Pinot Noir
$16 / $62

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

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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 $36

(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
Garnacha
$12 / $46

Altos De La Hoya Monastrell '23
Murcia
Monastrell, Garnacha
$13 / $50

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

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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 Märzen-Style Lager (6.5%) $8

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

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
Pumpkin Spice
Earl Grey
Scottish Morn
English Breakfast
Peppermint*
Chamomile-Lavender*
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 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
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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

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*
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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 $17
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.

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-Zucchini Lasagna $18
Gluten free never tasted so good! House-made tomato sauce, fresh basil, and ooey gooey cheeses layered between sliced yellow squash and zucchini "zoodles", spinach, and mushrooms. GF

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

SOUPS & SALADS

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.

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