screwtop wine bar est. 2009

GOOD MORNING SUNSHINE!

Frozen Cocktails

NEW-Frozen - Classic Margarita $15
Frozen -Espresso Martini $16
Frozen -Strawberry Frosé $14
Frozen - Hugo Spritz $15

Brunch Cocktails

Tito's Bloody Mary $13 - ***top it with two heart shaped grilled cheese sliders!*** $3
Espresso Martini $15
Mexican Coffee or Irish Coffee $15
Aperol Spritz $13

Mimosas

$7 Glass ($1 Refills)
$25 Carafe ($5 Refills)

Choose your juice!

OJ
Pineapple
Pomegranate
PassionFruit
Blushing (OJ, Pineapple, Grenadine)

Grandma Mosa $13

OJ, Sparkling Wine, Grand Marnier

NON-ALCOHOLIC SPARKLING!

PRIMA PAVE ROSÉ BRUT *(200ML)* NON-ALCOHOLIC SPARKLING $14
NORTHERN ITALY
Montepulciano d'Abruzzo, Pinot Grigio, Sauvignon Blanc, Gewürztraminer

Tangy, fruity, Crisp. Red Currant, Raspberry, Lychee, Tangerine, Nectarine.

BOOZE FREE FUN

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)*

Bubbles Up $25

($10 off Flight price of $35 during brunch)

Albert Bichot Crémant De Bourgogne Brut Réserve 'NV **WC**
Crémant de Bourgogne, Burgundy, France
60% Chardonnay and 40% Pinot Noir
$19 / $75

Banshee Ten-of Cups Brut 'NV
North Coast, CA
Pinot Noir, Chardonnay, Pinot Meunier
$12 / $46

Amaranta Moscato Vino Espumante 'NV
Central Valley, Chile
Moscato
$11 / $42

Graham Beck Brut Rosé 'NV
Western Cape, South Africa
Chardonnay, Pinot Noir
$14 / $54



BRUNCH

Served Saturday & Sunday 10am-3pm

Order from this menu, or our all-day food menu for brunch

Life is better with Bacon! Add a side of crispy bacon - $3

NEW! Cro'gel Breakfast Sandwich $14
Croissant dough in a bagel shape, topped with everything seasoning! Scrambled eggs, melty provolone cheese, crispy applewood smoked bacon, fresh arugula, and chipotle aioli. Served with chipotle aioli for dipping, and choice of side. *Add sliced avocado $3*

NEW! Cool as a Cucumber Cro'gel $12.50
Whipped cream cheese blended with chives, dill and lemon zest, topped with crisp sliced cucumber, sliced avocado, and fresh dill on a toasted everything-seasoned cro'gel - croissant dough shaped like a bagel. Served with choice of side. *Hello, Spa Day!*

Nutella & Banana French Toast $12
Thick Challah bread topped with fresh sliced bananas, a nutella drizzle, and whipped cream. Served with crispy bacon and a side of maple syrup.

Marta's Pancakes $12
Three delicious pancakes topped with fresh sliced strawberries, bananas, and whipped cream. Served with crispy bacon and a side of maple syrup.

Avocado Toast $11.50
Thick toasted multigrain harvest bread topped with refreshing avocado smash, sliced tomatoes, and cilantro. Served with choice of side. *Add a fried egg $2*

The Weekend $14.50*
Toasted ciabatta topped with smashed avocado, chipotle aioli, crispy applewood smoked bacon, and an over easy egg. Served with chipotle aioli for dipping & choice of side.

Scrambled Eggs & Bacon $13
Two eggs scrambled plus a side of crispy bacon, fruit, and toasted sourdough.
Substitute egg whites for $1.50

Bacon Egg & Brie $14.50
Crispy applewood smoked bacon, creamy brie, and a fried egg on toasted sourdough. Served with choice of side. *Add side of hot honey $1*

NEW! Hey Y'all Pimento Cheese Croissantwich $14
Scrambled eggs, crispy bacon, creamy house-made pimento cheese spread, a drizzle of hot honey, and fresh arugula on a buttery croissant. Served with hot honey for dipping, and choice of side.

NEW! Brunch Melt Croissantwich $14
Roasted turkey and melty gruyere, fried egg, sliced avocado, and house-made thousand island dressing on a buttery croissant. Served with side of thousand island dressing for dipping, and choice of side.

Huevos Rancheros $15
Choose: Pulled Pork OR Chicken Birria 🌶️
Tostada, house made black bean puree, fried eggs, guacamole, salsa, cilantro, and a drizzle of cilantro crema.

El Grande Breakfast Burrito $15
Choose: Chorizo OR Avocado
A "grande" burrito filled with scrambled eggs, chopped bacon, sautéed onions & peppers, cheddar cheese, monterey jack cheese, pickled jalapenos, and house made black bean puree. Served with salsa and a side of fruit.
Substitute egg whites for $1.50

South of the Border Breakfast Tacos $14
Choose: Chorizo OR Bacon
Two warm flour tortillas filled with scrambled eggs, sliced avocado, onions, cheddar cheese, and fresh cilantro. Served with side of salsa, cilantro crema, and fresh fruit.
Optional: Pressed quesadilla-style for extra crispiness!
Substitute egg whites for $1.50

SOUP $5.50 PER CUP
Tomato Bisque or Soup of the Day

SIDE CHOICES: soup, side salad, kettle chips, or fruit

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