

screwtop

wine bar and cheese shop



Drink what you like!



Cheese!

served with Pepper Jelly

Choice of three \$17 • six \$33 • à la carte \$6⁵⁰

*Complementary baguette, raisin walnut bread, and New York flatbread.
Gluten free crackers available on request.*

Creamy & Dreamy

Belletoile

Cow's Milk • France

buttery, smooth, and mellow brie – texture: soft

St.Mang Garlic & Chives

Cow's Milk • Germany

soft-ripened cheese with bright & fresh herbal flavor – texture: soft

Rogue Smokey Blue

Cow's Milk • Oregon

cold-smoked blue, crème brûlée with a hint of campfire – texture: soft

Here We Goat Again

Buche du Poitou

Goat's Milk • France

fresh & sweet with classic gamey notes of a good chèvre – texture: soft

Humboldt Fog

Goat's Milk • California

buttermilk and fresh cream, floral, clean citrus finish – texture: soft

Drunken Goat

Goat's Milk • Spain

smooth, delicately grapey, with a mild fruity flavor – semi-firm

Just in Queso

Mahón

Cow's Milk • Spain

buttery, sharp, salty in taste with a slight fruity flavor – semi-firm

Rosemary Manchego

Sheep's Milk • Spain

nutty Manchego coated in aromatic rosemary – firm

Roth GranQueso

Cow's Milk • Wisconsin

sharp, nutty deliciousness with a sweet, mellow finish – firm

Hard Day's Flight

Prairie Breeze Cheddar

Cow's Milk • Iowa

aged white cheddar, medium sharp with subtle grassy notes – texture: firm

Marieke Gouda

Raw Cow's Milk • Wisconsin

rich, dense, sweet, and savory – texture: firm

4 Alarm Cheddar

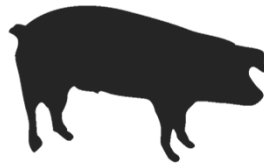
Cow's Milk • Iowa

made with chili peppers, jalapenos, chipotle, and ghost peppers.

It's spicy y'all! – texture: firm

Wine pairings!

All of our cheese & meat flights have optional wine pairings for an additional charge. Please let your server know if you would like a delicious wine pairing flight as well.



Charcuterie

served with Whole Grain Mustard

Speck

cured ham rubbed with spices and smoked over beechwood

Molinari Italian Salami

traditional dry-cured pork salami

Bresaola

air-dried, salted beef that has been aged two or three months. lean and tender, with a sweet, musty smell.

Accompaniments

\$2 each

Black Olive Tapenade
Clover Honey
Cornichons
Spicy Plum Chutney
Spanish Quince Paste
Fig Spread

\$6.50 each

Truffle Popcorn
Truffle Honey
Spanish Marcona Almonds
Castelvetrano Olives

To ensure the best service possible, we do not offer separate checks
20% Gratuity will be added to parties of 5 or more

Sharing & Pairing

sharing plates made with big love

NEW! Asparagus & Prosciutto Roll-Ups \$10⁵⁰

Thinly sliced smoked prosciutto slathered with garlic & herb Boursin, wrapped around asparagus spears and baked until crispy.

PAIR WITH SATELLITE SAUVIGNON BLANC

'Lil Salmon Cake Sliders \$12

Four mini salmon cakes made with Atlantic salmon, onion, parsley, a sprinkling of breadcrumbs and secret spices. Served on a slider bun with crisp romaine lettuce and Sriracha lemon aioli.

PAIR WITH HILLINGER SECCO ROSÉ

A Perfect Date Night \$9⁵⁰

Medjool dates stuffed with Danish blue cheese, wrapped in bacon, and finished with a balsamic glaze.

PAIR WITH LALLIER HALF BOTTLE OF CHAMPAGNE

Buffalo Sliders \$11

Four lil' bison meatloaf sliders piled high with cheddar, balsamic onion chutney, and chipotle aioli.

PAIR WITH WITH RUBUS CABERNET

Pot Belly Pig Lettuce Wraps \$9⁵⁰

Our almost famous pulled pork, house-pickled veggies, cilantro, and crushed pistachios wrapped in crisp romaine and served with a spiced peanut sauce.

PAIR WITH LAUVERJAT SANCERRE

Baked Goat Cheese \$13⁵⁰

Please allow 15 minutes for the baked goat

Warm chèvre, rolled in Herbes de Provence, served with toasted baguette and plum chutney.

PAIR WITH STEENBERG SPARKLING SAUV BLANC

Mary's Empanadas \$9⁵⁰

Two each of chipotle-chicken and veggie empanadas served with avocado crema and salsa on the side.

PAIR WITH LOCATIONS AR-6

Fiesta Nachos \$16 (GO MEAT FREE FOR 12.00)

Tortilla chips smothered in homemade queso, melted cheddar and Monterey Jack, black bean and corn salsa, guacamole and pulled pork. Served with salsa and sour cream on the side.

PAIR WITH DECERO MALBEC

I ♥ Grilled Cheese Sliders \$9⁵⁰

Who isn't a sucker for grilled cheese?! Our special blend of cheeses served with tomato coulis for dipping.

PAIR WITH LEXICON CHARDONNAY

Puerco Loco Quesadillas \$11

Beer-braised pork served with Monterey Jack, cilantro, onions, and a side of chipotle salsa and sour cream.

PAIR WITH AVANCIA MENCIA

NEW! Big Kahuna Tacos \$10

Two Mahi Mahi tacos served on corn tortillas with summer slaw and avocado. Salsa, lime wedge, and cilantro crema on the side. (ADDITIONAL TACOS \$5.00 EA)

PAIR WITH BOYA ROSÉ

Soup & Salads

add chicken or pulled pork to any salad for \$5

add roasted salmon to any salad for \$9

Soup \$4⁵⁰

Hearty tomato bisque or our seasonal soup of the day. Ask your server for today's selection.

White Lightning Turkey Chili \$8

Ground turkey, cumin, corn, onion, garbanzo beans and a melody of Southern spices make this a protein packed treat. Finished with Monterrey Jack cheese, cilantro, sour cream, and garlic toast.

PAIR WITH YALUMBA CHARDONNAY

Side Salad \$4⁵⁰

Mixed greens, cherry tomatoes, feta, shallots, toasted sunflower seeds, and choice of dressing

Detox Salad \$11⁵⁰

Kale, mixed greens, chick peas, and red onion tossed in a lemon honey vinaigrette and topped with chopped avocado, feta, and toasted sunflower seeds.

PAIR WITH MOKOROA SAUVIGNON BLANC

NEW! Spring Awakening \$13⁵⁰

Beautiful watermelon radishes are topped with arugula, roasted asparagus, almonds, and feta, and finished with a refreshing lemon caper dill vinaigrette.

PAIR WITH GORGEOUS ROSÉ

NEW! Burrata Panzanella Salad \$12⁵⁰

Jumbo croutons tossed with mixed greens, grape tomatoes, basil, cucumbers, shallots, capers and pepper jelly vinaigrette. Topped with fresh Burrata.

PAIR WITH GORGEOUS ROSÉ

Lemon Caesar \$10

Crisp romaine lettuce tossed with our house made lemon Caesar dressing, jumbo garlic croutons, and shaved Parmigiano-Reggiano.

PAIR WITH LEXICON CHARDONNAY

Hustle & Brussel \$12

Kale, thinly sliced Brussels sprouts, bacon, shallots, slivered almonds, Manchego, and pear tossed in a lemon-honey vinaigrette.

PAIR WITH NOLLEN ERBEN RIESLING

Dressings

We think we've paired the perfect dressing to each salad, but we are happy to let you pick your own below!

**Champagne Vinaigrette, Lemon Honey, Lemon Caper Dill,
Pepper Jelly Vinaigrette, Caesar, Balsamic Dijon, Avocado Ranch**

Sandwiches & Entrees

all entrees are served with soup, side salad, or kettle chips

NEW! Age of Asparagus Grilled Cheese \$11⁵⁰

Roasted asparagus, smashed avocado, Gruyère, Parmesan, and secret herbs grilled to perfection on whole grain bread.

PAIR WITH MOKORA SAUVIGNON BLANC

Salmon BLT \$15

Oven roasted Salmon, lemon Sriracha aioli, crisp romaine lettuce, red onion, tomato and bacon on toasted ciabatta. Add avocado \$3.00

PAIR WITH JEZEBEL PINOT NOIR

Braised Short Rib Sandwich \$14

Braised beef short ribs, pickled onion, Monterey Jack cheese, served on toasted rosemary focaccia bread with rosemary aioli.

PAIR WITH MOKOROA RED BLEND

Burrata Caprese \$13

Creamy and dreamy burrata, sliced tomato, and basil pesto are drizzled with olive oil and balsamic, served on toasty ciabatta.

PAIR WITH A COROA GODELLO

Hot Cuban Sandwich \$12⁵⁰

Possibly the best Cuban sandwich in DC! Smoked ham, beer braised pork, Provolone cheese, Dijon mustard, and pickles, pressed on a French roll.

PAIR WITH SPY VALLEY PINOT NOIR

Happy Napoli \$13⁵⁰

Mozzarella, smoked prosciutto, arugula, basil pesto, sundried tomato spread, and balsamic reduction pressed in the panini on tomato focaccia.

PAIR WITH MANERO ROSSO TOSCANA

Buffaloaf \$14

Who doesn't love a meatloaf sandwich?! This version uses ground bison, crisp bacon, sun-dried tomatoes, and chipotle aioli. Next, we melt cheddar cheese and place this gut-busting spectacle on ciabatta.

PAIR WITH EX UMBRIS SYRAH

Swiss Turkey Melt \$12

Roasted turkey, Swiss cheese, smoked bacon, and tomato piled high and topped with chipotle aioli on ciabatta.

PAIR WITH FRANCO BY FIELD RECORDINGS

NEW! Big Kahuna Tacos \$16

Three Mahi Mahi tacos served on corn tortillas with summer slaw and avocado. Salsa, lime wedge, and cilantro crema on the side. *For a smaller portion with no sides, see our appetizer menu on your left!*

PAIR WITH MENCOS TEMPRANILLO

from the oven

NEW FLAVOR! Hugs & Quiches \$11

A mile high hearty vegetarian delight. Broccoli, onion, garlic, and cheddar enrobed in flaky buttery puff pastry crust.

PAIR WITH YALUMBA CHARDONNAY

Harvest Squash \$10

Roasted Acorn squash stuffed with a medley of turkey, savory spices, apples, cranberries, and wild rice, topped with Parmesan. Gluten free!

PAIR WITH FORIS PINOT GRIS

Parmesan Herb Crusted Salmon \$19

Salmon topped with Parmesan, panko bread crumbs, and fresh parsley, served atop a bed of cauliflower mash.

PAIR WITH BLEU DE MER ROSE

The Whole Enchilada! \$10

Three roasted chicken enchiladas wrapped in corn tortillas layered with salsa verde and topped with melted Monterey Jack cheese, sliced avocado, sour cream, and cilantro. Served with a side salad. Gluten free!

PAIR WITH MENCOS RIOJA

Truffle Mac & Cheese \$9

Parmesan Mornay sauce, black truffle oil.

PAIR WITH LEXICON CHARDONNAY

For the Lil' Winos in Training

children 10 & under please!

Grilled Cheesewich or PB & Fig Jam - \$5

served with kettle chips

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



screwtop wine & cheese club



Ask your server for details!
Starting at \$39.99 per month.
#bestgiftever

2 Bottles of Wine Each Month

Combined retail value of \$40 or more!

Includes a Cheese Perfect for Pairing

Charcuterie or chocolate may be substituted at times to enhance the pairing experience

Discounts on Wine, Gourmet, and Bar Purchases

Member's only coupons and special discounts

Insider Access to Special Events and Classes

Be in the know before everyone else!

Monthly Wine Pickup Parties

Taste the wines, make new friends, what's not to like?

Pick up parties are held the first Sunday and following Tuesday of each month.



Brunch

served Saturday and Sunday 10am-3pm

An excuse to drink Champagne for breakfast

Eye Openers

CHERRY BLOSSOM SANGRIA

\$8 Glass or \$28 Carafe

FLOWER POWER

Elderflower soda & Prosecco \$12

FRENCH PRESS COFFEE

2 cups per pot \$3.50

ORANGE OR POMEGRANATE MIMOSA

\$7.50 Glass or \$28 Carafe

Other non-alcoholic beverages below

Eggscellent Choices

Huevos al Puerco Ranchero \$ 12⁵⁰

Our crazy Texan owner thought this was a must for our brunch menu. We hope you love the pulled pork & guacamole additions to this traditional Mexican breakfast of tostada, beans, eggs and salsa.

South of the Border Breakfast Tacos \$10

Stuffed full of chorizo, scrambled eggs, onions, cheddar cheese and cilantro. Served with our house made chipotle salsa and fresh fruit.

Clarendon Quiche \$11

Ever changing! Ask your server for today's selections. Served with soup, salad, fruit or chips.

Bacon Egg & Brie \$8⁵⁰

Applewood smoked bacon, creamy brie, and a fried egg on toasted sourdough. Served with soup, salad, fruit or chips.

Scrambled \$8⁵⁰

Two eggs scrambled plus a side of bacon & fruit.

The Weekend \$9⁵⁰

Toasted English muffin topped with smashed ripe avocado, apple wood smoked bacon, and an over easy egg. Served with soup, salad, fruit or chips.

NEW! Bananas Foster French Toast \$10⁵⁰

Rich banana bread pudding, sliced and grilled on the panini press and topped with a sprinkle of cinnamon and whipped cream. Served with a side of bacon and fruit.

Grilled Cheese & Soup \$11

Our secret cheese blend melted on sourdough, served with a cup o' soup.

Add bacon \$2 Add avocado for \$3

Add side salad for \$4.50

Cranberry Chicken Salad Sandwich \$9

Roasted chicken, cranberries, pecans, celery, and mayonnaise served on toasted whole grain and served with chips, soup or a side salad. *May enjoy in a wrap or a bed of romaine if requested.

Smokey BLAT \$10⁵⁰

Bacon, crisp romaine, avocado, juicy tomatoes and chipotle mayo on toasted sourdough. Served with soup, salad or chips.

Hot Cuban Sandwich \$12⁵⁰

Possibly the best Cuban sandwich in D.C.! Smoked ham, beer braised pork, Provolone cheese, Dijon mustard & pickles, pressed on a French roll. Served with soup, salad or chips.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

COFFEE

French Press Coffee
2 cups per pot

Cappuccino
Latte
Espresso

TEA

ICED
Black Currant

HOT
English Breakfast
Jasmine
Cherry Blossom Green
Lavender & Chamomile
Peppermint



JUICES & SODAS

Orange Juice
Pomegranate Juice
Lemonade
Saratoga Sparkling Water
Elderflower Lemonade Soda
Coke
Diet Coke
Ginger Ale

Non-Alcoholic Wine Sodas:
Rosé, Pinot Noir, and Chardonnay