

screwtop wine bar & cheese shop



Drink What You Like!

Ask your server about our
Fun Wine Pairing Classes
and our Rockin' Wine Club!

An 18% Gratuity may be added to parties of 5 or more.
To ensure the best service possible, we do not offer separate checks
for parties of 5 or more.



Cheese Flights (\$17) include 3 cheeses & are large enough for 2-3 friends to share!

*You may also mix and match to create your own Custom Cheese & Meat platter

For Custom:*Choose 1 (\$6.50) Choose 3 (\$17) Choose 6 (\$33)



Cheese Flights...\$17 Served with Baguette, Fruity Nut Bread, Crackers & Honey

Fancy Fromage- French Cheeses

Add Suggested Wine Pairings (\$12.25)

Petit Basque, Sheep, Pyrenees
Saint Nectaire, Cow, Auvergne (R)
Mimolette, Cow, Basse-Normandie

Oh-So-Luscious

Add Suggested Wine Pairings(\$14.25)

Champignon Brie Germany, Cow
Goat Brie, Canada, Goat
Brie Couronne, France, Cow

Mucho Queso

Add Suggested Wine Pairings(\$13.00)

Drunken Goat, Spain, Goat
Manchego, Spain, Sheep
Cabra Paprika, Spain, Goat

Goudalicious

Add Suggested Wine Pairings (\$14.50)

Goat Gouda, Holland, Goat
Midnight Moon, California, Goat
Prima Donna, Holland, Cow



Charcuterie Flight...\$17 Served with Baguette & Grain Mustard

Some Like It Hot

Add Suggested Wine Pairings (\$16.00)

Pâté Au Poivre - Pork and Chicken Liver Mousse
Hot Sopressata - Salami spiced with Red Pepper
Coppa Picante - Pork rubbed with Pimenton de la Vera

Molto Meat

Add Suggested Wine Pairings (\$12.50)

Finocchiona – Fennel Salami
Creminelli Barolo – Red Wine Salami
Bresaola – Cured Beef



Additional Accompaniments To Make Your Cheese Flight Soar!

(\$2) – Spicy Plum Chutney, Hot Peach Chutney, Quince Paste, Onion Confit, Fig Spread, Peppadews, Cornichon, Roasted Red Pepper Spread, Black Olive Tapenade, Blue Cheese Stuffed Olives

(\$6.50) – Truffle Popcorn, Truffle Honey, Spanish Almonds, or Castelvetro Olives

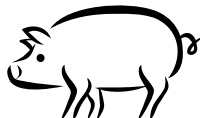
Sharing & Pairing – Small Plates Made with Big Love!

NEW – Tres Tacos al Puerco 11.00

Inspired by my recent trip to Paso Robles: 3 “Beer Braised” Pulled Pork Tacos served with Monterey Jack cheese, cilantro, onion and a side of our chipotle salsa & sour cream.

Muy Bueno!!

Pair with Thacher Zinfandel of course!



For a Limited Time - Greek Nachos 11.00

Pita topped with lamb chili, feisty feta with a side of tzatziki.

Pair with Thira Estates Santorini

A Perfect Date Night 9.00

Medjool dates wrapped with bacon & stuffed with blue cheese served with a balsamic glaze.

Pair with Nemesio Pinot Noir

Cheddar Bacon Bruschetta 9.50

Little toasts rubbed with garlic and topped with a secret blend of cheddars, sprinkled with crispy bacon.

Perfect with Lagunitas Hop Stoopid (22oz.)

Baked Goat 13.50

Warm chevre topped with herbs de Provence, served with toasted baguette and spicy plum chutney. Enough for 3!

Pair with Perchaud Chablis

Baked Camembert 13.50

Warm and comforting camembert (like brie) topped with fig compote and candied walnuts. Large enough to share with three friends.

Perfect with Babbo Prosecco

Buffalo Sliders 9.50

Three li'l bison meatloaf sliders topped with cheese, onion chutney, and chipotle aioli.

Perfect with Nemesio Malbec

I ♥ Grilled Cheese Sliders 9.50

Our “special” blend of cheeses served with Tomato coulis for dipping.

Perfect with Pearmund Viognier

BBQ Queso-Dilla 10.00

BBQ Beef, A Special Blend of Cheeses & Caramelized Onion heaven!

Try with Avery White Rascal (Belgian White)

BBQ Beef Sliders 9.50

Braised beef with Texas style BBQ sauce.

Tasty with La Maialina “Gertrude” Sangiovese Blend

Soup & Salads – Fresh Greens!

Soup 4.50

Hearty Tomato Bisque or Soup of the Day

Side Salad 3.50

Choose from Balsamic Dijon, Blue Cheese, Champagne Vinaigrette, Bacon Vinaigrette, or Lemon Caesar

Spinach Salad 10.00

Baby spinach, apple wood bacon, balsamic onions, and candied walnuts served with blue cheese dressing on the side.

Add roasted chicken breast for **3.50**

Lemon Caesar Salad 9.00

Lemon Chicken Caesar Salad 11.50

Dressed with house made garlic croutons & shaved Parmigiano-Reggiano



COBB Salad 11.50

Roasted chicken breast atop crisp romaine with grape tomatoes, Monterey Jack cheese, avocado, egg, and bacon crumbles. Served with champagne vinaigrette on the side.

Pair with Clifton Springs Chardonnay

Strawberry Fields Salad 10.00

Ripe Strawberries, baby spinach, pecans, Bacon and Goat Cheese tossed with a savory bacon vinaigrette.

Add roasted chicken breast **3.50**

Pair with Montinore Riesling

Booze Free Beverages

Coke, Diet Coke, Ginger Ale, Root Beer, Iced Tea, Lemonade, Assorted Hot Teas, Coffee, Shirley Temple, OJ, Pomegranate Juice, Raspberry Lemonade Fizzy, Grapefruit Fizzy

Entrees – Clean yo' plate hon

All sandwiches are served with a side salad or kettle chips.

Choice of Dressing: Balsamic Dijon, Blue Cheese, Champagne Vinaigrette, Lemon Caesar, or Bacon Vinaigrette

Buffaloaf 13.00

My (MIL)'s meatloaf sandwiches are legendary and this version uses leaner and sweeter ground bison, crispy bacon crumbles & sun-dried tomatoes. We melt cheddar cheese and place the gut busting spectacle on ciabatta with chipotle aioli.

Perfect with Thacher Zinfandel

Wendel's Low Country Lasagna 15.00

Layers of tender beer braised beef & screwtop's secret southern cheese blend, bathed in a rustic roasted tomato sauce and served bubblin' hot with toasty garlic bread and a side salad.

Pair with JAM Cabernet

Mac's Mac 'n Cheese Trio 15.00

Chipotle Goat, Tangy Blue, & Truffle Mac baked till golden brown. The ultimate comfort food! Add a side salad for 3.50

Great with Diamond Rock Syrah/Mandilari Blend

Swiss Grilled Cheese & Soup (or Salad) 9.50

Mountain Swiss with caramelized onions served on toasted sourdough.

Great with Sass Pinot Noir

NEW! French Dip 11.00

Roast beef, caramelized onions, and Swiss cheese on baguette with Au Jus for dipping of course!

Pair with Back in Black-Black IPA

Swiss Turkey Melt 10.50

Roasted turkey, swiss cheese & applewood smoked bacon and tomato on ciabatta with chipotle aioli.

Pair with Flying Nymph Viognier Blend

Roast Beef Panini 9.50

Warm Roast Beef with horseradish cheddar and caramelized onions, pressed in the panini served on Sourdough bread.

Pair with Brusset Laurent B Cotes du Rhone

Toked Goat 11.00

Roasted chicken breast, herbed chevre, pesto, & balsamic red onion compote pressed between lyon bakery sourdough.

Pair with Lil Ripa Sauvignon Blanc

Sophia's Serenade 10.50

Prosciutto, buffalo mozzarella, sun dried tomato pesto & mixed greens on fresh ciabatta.

Delightful with Bisol Rose Prosecco

For the Lil Winos in Training

Grilled Cheese or PB+J with Chips \$5
Truffle Mac N Cheese \$7

sweets for the sweet...

Ask your server for today's selections