

screwtop

wine bar and cheese shop



Drink what you like!



—cheese!

served with fig spread & dried fruit

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

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

Creamy & Dreamy

Caña de Cabra

Soft - Goat's Milk - Murcia, Spain
creamy, buttery, mild and delicious

Fromager d'Affinois

Soft - Cow's Milk - France
creamy, silky, and mild, great with bubbly!!

Danish Blue

Soft - Cow's Milk - Denmark
mild blue with a sharp, salty, and slightly tangy taste

Feelin' Boozy

Drunken Goat

Firm - Goat's Milk - Spain
soaked in red wine. smooth and mild with a fruity note.

Beehive "Fully Loaded"

Firm - Cow's Milk - Utah
*Irish-style cheese Fortified with rye whiskey.
Bold and spicy, with hints of cinnamon, anise, and honey.*

Beevino

Firm - Cow's Milk - Utah
creamy aged cheddar with a sweet wine flavor

Hard Day's Flight

Campo de Montalban

Firm - Cow, Sheep, & Goat's Milk - Spain
*similar to manchego but made using three milks.
nutty, buttery, and complex.*

Prima Donna

Firm - Cow's Milk - Netherlands
sweet, nutty flavor with a distinct caramel aftertaste

Alchemist No.5 "Latte"

Firm - Raw Cow's Milk - Switzerland
Swiss alpine cheese subtly blended with old-style coffee.

Cheddar is Better

Prairie Breeze

Firm - Cow's Milk - Iowa
creamy, crumbly, slightly sweet with a crystalline crunch

Cabot Clothbound

Firm - Cow's Milk - Vermont
savory and slightly tangy with caramel sweetness to the finish

The Rattlesnake

Firm - Cow's Milk - Wisconsin
Cheddar infused with premium gold tequila and Habanero peppers. Spicy, sweet, tropical, and HOT!

charcuterie



served with whole grain mustard & cornichons

Speck

this smoky, supple, thinly-sliced prosciutto is melt-in-your-mouth good

Calabrese

uncured italian salami with organic red pepper and paprika

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

\$6.50 each

Truffle Popcorn
Truffle Honey
Spanish Marcona Almonds
Castelvetro Olives

*To ensure the best service possible, we do not offer separate checks. 20% gratuity may be added to parties of 5 or more.
Reservations are held for 15 minutes. We reserve the right not to seat incomplete parties.*

Sharing & Pairing

small sharing plates made with big love

Butternut Squash Tacos \$9⁵⁰ **GF**

two vegetarian tacos, made with roasted butternut squash, black bean salsa, guacamole, and red onion on a corn tortilla. Topped with cilantro.

PAIR WITH THE NED PINOT GRIGIO

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 FRITZ MÜLLER SECCO ROSÉ

Fiesta Nachos lg \$16/sm \$10

(GO MEAT FREE FOR 13.00/8.50)

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 PROIBIDA RED

I ♥ Grilled Cheese Sliders \$7⁵⁰

Who isn't a sucker for grilled cheese?! Enjoy 4 mini grilled cheeses filled with our special blend of cheeses served with tomato coulis for dipping.

PAIR WITH SANTA BARBARA CHARDONNAY

Big Kahuna Tacos \$12 **GF**

Two Mahi Mahi tacos served on corn tortillas with summer slaw, avocado, salsa, lime wedge, and cilantro crema on the side.

PAIR WITH PRAIA "BEACH" ROSÉ

ADD ADDITIONAL TACO FOR \$5

Saganaki Shrimp \$14⁵⁰

Enjoy a taste of the Mediterranean with our garlicky shrimp on top of a bed of Greek feta, tomato, onion, oregano, and a splash of Ouzo, Opa! Served with crusty bread for dipping. It's spicy y'all!

PAIR WITH QUINTA de GOMARIZ ESPADEIRO ROSÉ

A Perfect Date Night \$9⁵⁰

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

PAIR WITH PAUL D FRIZZANTE ROSÉ

Pot Belly Pig Lettuce Wraps \$6⁵⁰

Enjoy two Vietnamese style lettuce wraps filled with our succulent pulled pork, house-pickled veggies, cilantro, and crushed pistachios served with a spiced peanut sauce.

PAIR WITH MANFRED BREIT RIESLING

Mary's Empanadas \$6⁵⁰

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

PAIR WITH LEXICON SAUV BLANC

Puerco Loco Quesadillas \$11

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

PAIR WITH PILGRIM MENCIA

Burrata Bruschetta \$11⁵⁰

Two hearty pieces of thick cut rustic baguette topped with rich burrata and fresh tomato basil relish.

PAIR WITH PIETER CRUYTHOFF

Buffalo Sliders \$7⁵⁰

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

PAIR WITH WITH L'ADAGE MERLOT

Soup & Salads

*add chicken, pulled pork, or shrimp for \$5
add roasted salmon or mahi mahi for \$9*

Soup \$4⁵⁰

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

Side Salad \$4⁵⁰ **GF**

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

Detox Salad \$13⁵⁰ **GF**

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

PAIR WITH THE NED PINOT GRIS

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 CHATEAU LARROQUE WHITE BORDEAUX

My Big Fat Greek Salad \$11⁵⁰

Capers, red onion, cucumber, pepperoncini, Kalamata olives, red peppers, tomatoes, and artichokes tossed with romaine in a Greek vinaigrette and topped with feta and toasted pita.

PAIR WITH TECHNI ALIPIAS

Watermelon Salad \$11⁵⁰ **GF**

Arugula tossed with lime juice, shaved shallots, candied pecans, juicy watermelon, and mint, sprinkled with feta.

PAIR WITH EARLY MOUNTAIN ROSÉ

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 Vinaigrette, Greek Vinaigrette, Balsamic Dijon, Avocado Ranch, Pepper Jelly Vinaigrette

Sandwiches & Entrees

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

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 **BALIUS MERLOT**

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 **BORN TO RUN ROSÉ**

Hot Cuban Sandwich \$14

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 **PORTUGAL RED FLIGHT**

Swiss Turkey Melt \$12

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

PAIR WITH **LUNDEEN PINOT NOIR**

Toked Goat \$11⁵⁰

Roast chicken, balsamic onion, goat cheese, fresh basil, and provolone pressed on sourdough panini.

PAIR WITH **SANTA BARBARA CHARDONNAY**

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 **RACK & BARREL**

We Dig the Pig 🐷 \$13⁰⁰

Soppressata, Mortadella, Speck, and Provolone served on a toasted sub roll with hot peppers, romaine, and a zesty vinaigrette.

PAIR WITH **CASA DE SANTAR**

from the oven

Parmesan Herb Crusted Salmon \$19

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

PAIR WITH **SHORT STREET PINOTAGE**

The Whole Enchilada! \$12 **GF**

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

PAIR WITH **ATHENA CABERNET**

Truffle Mac & Cheese \$9

Parmesan Mornay sauce, black truffle oil.

PAIR WITH **PAUL D FRIZZANTE ROSÉ**

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

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.

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

Brunch

served Saturday and Sunday 10am-3pm

An excuse to drink Champagne for breakfast

eye openers

MIMOSA (ORANGE, POM, OR BLUSHING)
\$7.50 Glass or \$28 Carafe

SEASONAL SANGRIA
8.50 per glass

FRENCH PRESS COFFEE
2 cups per pot \$4

FROZÉ
\$8.00 Glass

HARNEY & SONS TEA
a personal pot for \$3.50

BREWED COFFEE
\$2 per person

Add a Bubbly Topper for \$2.00

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 we've added to this traditional Mexican breakfast of tostada, guacamole, 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 **GF**

Two eggs scrambled plus a side of bacon and fruit.

The Weekend \$11⁵⁰

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

Wilson's Classic Pancakes \$10

Three fluffy pancakes 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

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 lettuce if requested.

Smokey BLAT \$12⁵⁰

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

Hot Cuban Sandwich \$14

Possibly the best Cuban sandwich in D.C.! Smoked ham, beer braised pork, Provolone cheese, Dijon mustard and 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

Brewed Coffee
or
French Press Coffee
2 cups per pot

Cappuccino
Latte
Espresso

TEA

ICED
Black Currant

HOT
English Breakfast
Cherry Blossom Green
Lavender & Chamomile *
Peppermint *



JUICES & SODAS

Orange Juice
Pomegranate Juice
Cranberry Juice
Lemonade
Sparkling Water
Coke
Diet Coke
Shirley Temple Soda

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

* caffeine free