



wine

\$9 house wine

salmon creek pinot grigio crane lake moscato
estrella cabernet sauvignon the crusher pinot noir

SPARKLING & ROSÉ & DESSERT WINES

benvolio prosecco italy – vibrant, light citrus, apple 10/35
segura viudas cava rosé spain – cherry, red currant, bubbly 10/35
avinyo brut vintage cava reserva spain – orchard fruit, mineral, brioche 12/42
bertrand-delespierre 1er cru champagne france – lemon, fresh bread, baking spices 16/56
croix de peyrassol mediterraneé rosé france – rainier cherry, watermelon, dry 10/35
niepoort '10-year' tawny port portugal – candied plum, milk chocolate, toffee 12
niepoort 'late bottled vintage' ruby port portugal – dark chocolate, black cherry, woody spice 12

WHITE

schloss gobelsburg gruner veltliner austria – pear, savory herbs, dry 12/42
francois chidaine sauvignon blanc touraine, france – bright citrus, lemongrass, tingly acid 12/42
claudie manciac 'macon-village' chardonnay france -- yellow apple, peach, melon, unoaked 14/49
nortico alvarinho portugal – bright lime, lemon zest, sea salt 10/35
mcperson wine co. 'victoria' pinot gris aussie – crisp, green apple, sea salt 10/35
josef leitz 'dragonstone' riesling germany – juicy apple, lemon, racy minerality 12/42
otto's constant dream sauvignon blanc new zealand – key lime, white grapefruit, herbaceous 12/42
denis muenier 'expresion de silex' vouvray france – ripe apple, honey tones, light ginger 14/49
conundrum white blend cali – citrus, lemon meringue 12/42
annabella chardonnay cali. – pear, floral, oaky 10/35

RED

soter vineyards "north valley" pinot noir willamette valley - red plum, bing cherry, woody spice 15/52.5
j. lohr pure paso red blend cali. – powerful black fruit, sweet oak 15/52.5
dei 'rosso di montepulciano' sangiovese italy – juicy cherry, strawberry, tobacco 14/49
hardin napa cabernet sauvignon cali. – heady black fruit, powerful, long finish 20/70
ch. belregard-figeac 'tellus vinea' bordeaux france – graceful red fruit, rich minerality 12/42
santa julia 'dulce tinto' sweet red argentina – candied black fruit, smooth 10/35
belle glos 'clark & telephone' pinot noir cali. – decadent black cherry, sweet vanilla 15/52.5
zuccardi 'a' malbec argentina – plum, blueberry, woody spice 10/35
easton zinfandel cali. – spiced plum, strawberry preserves, earthy 13/45.5
milbrandt merlot wash. – dark sweet fruit, baking spices, wine enthusiast top 100 wines 10/35
carneros springs cabernet sauvignon napa valley – ripe blackberry, plum sauce, warm vanilla 15/52.5
la rioja alta 'vina alberdi' reserva rioja tempranillo spain – dried cherry, cocoa nibs, vanilla oak 14/49
j. lohr syrah cali. – blackberry, currant, silky 10/35
dom. la provenquiere 'les invincibles' cab/merlot france – earthy, smoked meat, dark chocolate 12/42
bonneliere 'chinon' cabernet franc france – raspberry, pepper jelly, sandalwood 15/52.5
ryan patrick 'rock island' cabernet sauvignon wash. – rich, juicy, casiss, plum, toasty oak 11/38.5
cruse wine co. 'monkey jacket' valdiguie cali. – bright, juicy pomegranate, fresh berries 13/45.5
peirano estate petite sirah cali. – black cherry, chocolate, plum 10/35



beer

draft

*** *assorted rotating taps* ***
ask your bartender for details

bottles/cans

german

maisel's weisse hefeweizen
hacker pschorr munich gold

belgian

duvel belgian blonde
chimay belgian red
lindeman's framboise lambic
st. bernardus tripel

regulars

stella artois
bud light
white claw mango hard seltzer
michelob ultra
bold rock carolina gold cider
tecate

crafty

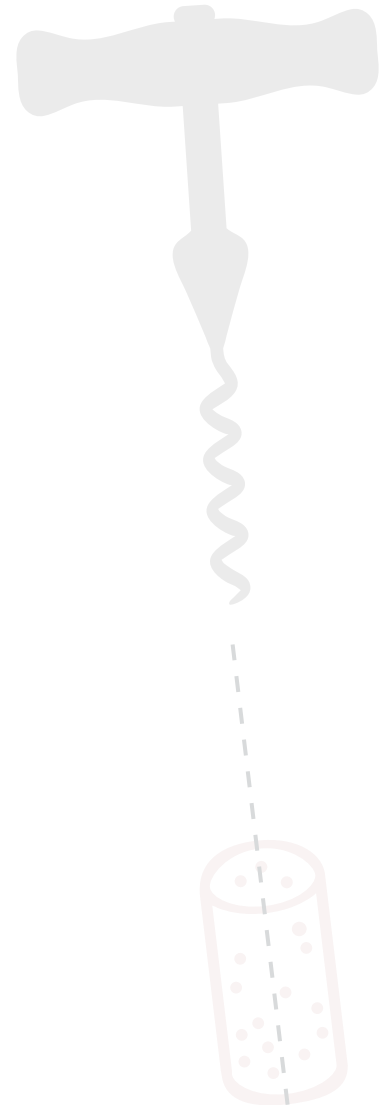
westbrook gose
left hand brewing 'nitro' milk stout
new holland 'dragon's milk' imperial stout
sam smith's organic lager
catawba brewing white zombie

hoppy

edmund's oast 'bound by time' ipa
sloop 'fruit bomb' neipa

non-alcoholic beverages

*topo chico sparkling water * \$3.25*
*sodas * \$2.50 - coke, sprite, diet, ginger ale*



small plates

mediterranean hummus

\$9.00

served w. garlic hummus toasted pita
& kalamata olives

creamy spinach & artichoke dip

\$9.00

served w. toasted pita
& kalamata olives

queen city pimento trio

\$9.00

made in CLT...3 styles, original, bacon &
blue cheese...served w. toasted pita &
kalamata olives

mixed nut bowl \$5.00

kalamata olives \$5.00

dessert

cassinelli's chocolate truffles

3 for \$5

lavender honey
salted caramel
s'mores
the uncorked
iced cappuccino
birthday cake



corkscrew cheese boards

petit plateau de fromage * \$17.00 * (1-2 ppl.)

chocolate lab (nc), aged mimolette (fr), fromage d'affinois (fr),
toasted focaccia, stuffed peppers, spiced valencia almonds,
fresh grapes

grand plateau de fromage * \$24.00 * (2-4 ppl.)

hickory grove (nc), alisios (esp), etxegarai (esp), blue jay (wi), toasted
focaccia, bonne maman honey jar, cornichons,
spiced valencia almonds, fresh grapes

tour de fromage * \$59 * (6-8 ppl.)

all 10 cheeses!, toasted focaccia, spiced valencia almonds (2x),
cornichons, (2x), dried cherries (2x), bonne maman honey jar, bonne
maman cherry preserves

build your own board

all boards start at \$6 and include:

toasted focaccia bread, fresh grapes, spiced almonds & cornichons
** add additional charcuterie or cheese for \$3.75 per selection **

charcuterie selections

prosciutto di parma * smoked duck breast * rosette de lyon salami

cheese selections

fromage d'affinois - soft, french double cream (france)

mimolette - aged, hard, cow's milk gouda (france)

sapores del piave - hard, parmesan (italy)

etxegarai - aged, smoked manchego (spain)

alisios - paprika dusted goat/cow milk blend (canary islands)

blue jay - juniper berry studded blue cheese (wisconsin)

chocolate lab - semi-firm dusted in cocoa (nc)

hickory grove - semi-firm, rich, buttery (nc)

lindale - hard, buttery, gouda style (chapel hill, nc)

alp blossom - alpine cheese coated in herb & dried flowers (germany)

add-ons * \$3 each

** bonne maman honey jar, bonne maman cherry preserves,
murray's stuffed peppers (2) **

Corkscrew Craft Cocktail Menu

Strawberry Basil Hayden | 13

Basil Hayden Bourbon / Fresh Strawberries / Balsamic / Fresh Basil / Shaken served over ice

Key Lime Pie Martini | 12

Tito's Vodka / Lime / Falernum/ Vanilla/ Toasted Meringue (Egg White) / Shaken served up

Un Café, Boulevardier | 10

Old Overholt Rye / Carpano Antica / Campari / Espresso infusion / Stirred / Big Cube

Uno, Ghost, Trace Old-Fashioned | 13

Buffalo Trace / Bittermilk No.1 / Big Cube

Indochine 75 | 10

Bombay Sapphire / Lime / Domaine Canton / Lemongrass / Prosecco / Shaken served in Flute

Piña a la Brasa | 14

Del Maguey Mezcal / Appleton Rum/ Pineapple / Orgeat / Lemon / Angostura float / Served over ice*

Gin Blossom | 13

The Botanist Gin / Massican Dry Vermouth / JM Roulot's L'Apricot / Stirred served up

The Pogue Mahone | 16

Redbreast 12 yr / Carpano Antica / Laphroaig rinse / Black Walnut Bitters / Stirred served up

The George Clooney | 13

Casamigos Anejo / Cointreau / Lime / Mango / Habanero / Shaken served over ice

Victory Garden | 14

Hendricks / Cucumber / Pink Pepper / Mint / Crude's Rizzo Bitters / Lemongrass / Lime / Shaken served up

Bourbon Cobbler | 13

Elijah Craig Small Batch/ House-made Peach Syrup/ Diplomatico 12yr Rum / Shaken served over ice

Glasgow Mule | 11

Dewar's 12 yr / Lemon / St Germain / Angostura / Fevertree Ginger Beer / Copper Mug

Count Chocula Martini | 12

Godiva Dark Chocolate Liqueur / Tito's Vodka / Toasted Marshmallow / Egg White / Served up

Concerto for Birdie | 14

Woodford Double Oaked / Apricot / Montenegro / Vanille de Madagascar / Egg White Foam/ Served up

Nespresso Martini | 15

Tito's / Fresh Shot of Espresso / Vicario Coffee Liqueur / Vanille de Madagascar / Shaken served up

allergy warning -- orgeat is made from almonds