



wine

\$9 house wine

salmon creek pinot grigio crane lake moscato luc cholot chardonnay
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
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 '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
dom. paul nicolle 'chablis vieilles vignes' chardonnay france -- crisp apple, lemon zest, unoaked 18/63
nortico alvarinho portugal – bright lime, lemon zest, sea salt 12/42
wilhelm walch 'prendo' pinot grigio italy – crisp, green apple, sea salt 11/38.5
josef leitz 'dragonstone' riesling germany – juicy apple, lemon, racy minerality 13/45.5
otto's constant dream sauvignon blanc new zealand – key lime, white grapefruit, herbaceous 12/42
denis muenier 'expression de silex' youvray france – ripe apple, honey tones, light ginger 15/52.5
conundrum white blend cali – citrus, lemon meringue 12/42
annabella chardonnay cali. – pear, floral, oaky 10/35

RED

reference point 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
band of vintners 'consortium' napa cabernet cali. – heady black fruit, powerful, long finish 20/70
ch. belregard-figeac 'tellus vinea' bordeaux france – graceful red fruit, rich minerality 12/42
schlinkhaus 'organic dornfelder' sweet red germany – candied black fruit, smooth 11/38.5
belle glos 'clark & telephone' pinot noir cali. – decadent black cherry, sweet vanilla 15/52.5
altos las hormigas 'uco valley' malbec argentina – plum, blueberry, woody spice 12/42
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
daou cabernet sauvignon paso robles – ripe blackberry, plum sauce, warm vanilla 15/52.5
bodegas hermanos pecina crianza 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 15/52
catherine & pierre breton 'trinch!' cabernet franc france – earthy, smoked meat, dark chocolate 16/56
ryan patrick 'rock island' cabernet sauvignon wash. – rich, juicy, casiss, plum, toasty oak 12/42
cruse wine co. 'monkey jacket' valdiguie cali. – bright, juicy pomegranate, fresh berries 14/49
peirano estate petite sirah cali. – black cherry, chocolate, plum 12/38.5



beer

draft

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

bottles/cans

german

rothaus 'tannenzappfle' bavarian pilsner hacker
pschorr munich gold

belgian

duvel belgian blonde
chimay belgian red
lindeman's framboise lambic
dupont saison

regulars

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

crafty

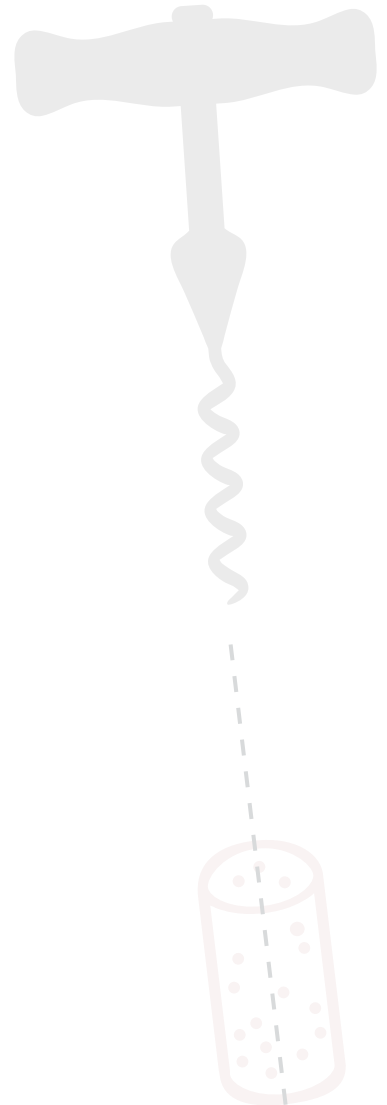
westbrook seasonal gose
left hand brewing 'nitro' milk stout
new holland 'dragon's milk' imperial stout
sam smith's organic lager

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



corkscrew cheese boards

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

desserts

Choice of One - \$9

corkscrew creme brulee

classic baked vanilla custard topped
with torched brittle

ultimate chocolate cake

decadence for the chocolate lover!

cassinelli's chocolate truffles

3 for \$6

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

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

Dole Whip | 13

Plantation Pineapple Rum / Giffard Pineapple Liqueur / Lime / Orgeat / House-made Pineapple Whip*

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 | 14

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

Monkey Shoulder Scotch / 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