





# COCKTAIL LIST

The Spirited Side at The Corkscrew

## FUN & REFRESHING

### THAT'S PROBABLY HIM

(Jimmy Hibbard, 2015)

gin, dry vermouth, rosé aperitif, apricot, lemon, prosecco  
*flute \$10*

### TOPO PALOMA

(Michael Corcoran, 2021)

blanco tequila, pamplemousse liqueur, lime, topo chico  
*served in bottle \$10*

### AUDREY'S TATTOO \*\*

(Aaron Tran, 2022)

gin, lychee, raspberry, lemon, tonka bean, egg white  
*shaken, up \$14*

### CORKSCREW CAIPIRINHA

cachaça, seasonal fruit, whole lime  
*shaken, on the rocks \$12*

### VICTORY GARDEN

(Michael Corcoran, 2020)

botanical gin, cucumber, lemongrass, pink peppercorn, mint, lime, bitters, saline  
*shaken, up \$14*

### MIGHT NEED SOME ANESTHESIA \*\*

(Aaron Tran, 2022)

vodka, coconut, pineapple cordial, citrus, luxardo cherry  
*shaken, up \$14*

### GEORGE CLOONEY

(Michael Corcoran, 2020)

añejo tequila, orange liqueur, mango habanero cordial, lime  
*shaken, on the rocks \$14*

### GORILLA GRIP

(Aaron Tran, 2022)

overproof bourbon, jamaican & venezuelan rums, lime, banana, falernum, bitters  
*shaken, on the rocks \$14*

### PINK PONY CLUB

(Aaron Tran, 2022)

blanco tequila, strawberry basil reduction, lemon, rosé aperitif  
*shaken, on the rocks \$13*

## BITTER & BOOZY

### COFFEE SHOP CAMPER \*\*

(Aaron Tran, 2022)

aged rum, brown butter, coffee, banana, cocoa and coffee bitters, orange oil.  
*stirred, up \$14*

### CORKSCREW FREEZER MANHATTAN \*\*

over-proof bourbon, housesweet vermouth, hazelnut, nocino, bitters, luxardo cherry  
*stirred, up \$13*

### CORKSCREW FREEZER NEGRONI \*\*

london dry gin, campari, house sweet vermouth, orange oil  
*stirred, on the rocks \$13*

### NEW PEAR-SONAL BEST

(Michael Corcoran, 2021)

double-oaked bourbon, cognac pear, cardamaro, bitters, lemon oil, rosemary  
*stirred, on the rocks \$13*

### UNO, GHOST, TRACE

buffalo trace bourbon, bittermilk no.1, orange oil  
*stirred, on the rocks \$13*

## BOLD & DECADENT

### COUNT CHOCULA \*\*

(Michael Corcoran, 2020)

vodka, dark chocolate liqueur, toasted marshmallow, egg white, chocolate  
*served up \$12*

### DOLE WHIP \*\*

(Michael Corcoran, 2021)

pineapple rum/liqueur/juice, orgeat, lime, housemade whip  
*shaken, on the rocks \$13*

### NESPRESSO™ MARTINI

(Michael Corcoran, 2021)

vodka, coffee liqueur, vanilla liqueur, fresh espresso  
*shaken, up \$15*

\*\* THESE COCKTAILS CONTAIN COMMON ALLERGENS LISTED IN THE DESCRIPTION SUCH AS EGG, DAIRY, AND/OR TREE NUTS. PLEASE DISCLOSE ANY ALLERGIES TO YOUR SERVER OR BARTENDER.



# SMALL BITES

## CHEESE & CHARCUTERIE

### BUILD-A-BOARD

*all boards start at \$6 and include: focaccia, grapes, spiced almonds & cornichons*

**\*\*all selections are \$3.75 per ounce\*\***

### CHEESE SELECTIONS

fromage d'affinois •  
mimolette • sapore del piave  
• etxegarai • alisios • blue  
jay • chocolate lab •  
hickory grove • lindale •  
alp blossom

### CHARCUTERIE SELECTIONS

• SPOTTED TROTTER 'ROSETTE DE LYON' •  
• PROSCIUTTO DI PARMA •  
• NUESKE'S SMOKED DUCK • BREAST •

### \$3 ADD-ONS

bonne maman honey jar  
bonne maman cherry preserves  
murray's stuffed peppers

### ASK US TO BUILD A BOARD FOR YOU!

**SMALL \$17 (SERVES 1-2)**  
**MED \$24 (SERVES 2-4)**  
**LARGE \$59 (SERVES 6-8)**

## FLATBREADS

### FIG & PROSCIUTTO

fig jam base topped with gorgonzola, prosciutto, baby arugula and balsamic glaze \$14

### CAPRESE

pesto\* base (contains Pine Nuts) generously topped with fresh mozzarella, sun roasted tomatoes, fresh basil and balsamic glaze \$14

### FOUR CHEESE PEPPERONI

tomato base with mozzarella, asiago, romano, parmesan cheeses and topped with pepperoni \$14

## QUICK BITES

### SPINACH & ARTICHOKE DIP

served with toasted pita \$9

### MEDITERRANEAN HUMMUS

served with toasted pita \$9

### QUEEN CITY PIMENTO TRIO

classic, bacon & blue cheese served with toasted pita \$9

### OLIVES & FRESH MOZZARELLA

castelvetrano olives and mozzarella balls marinated in herbs and garlic \$7

## DESSERT

### ULTIMATE CHOCOLATE CAKE \$9

### CRÈME BRÛLÉE \$9

### CASSINELLI'S CHOCOLATE TRUFFLES:

CHOOSE ANY 3 FOR \$6

LAVENDER HONEY • SALTED CARAMEL •  
S'MORES • THE UNCORKED • ICED  
CAPPUCCINO • BIRTHDAY CAKE



# DRAFT LIST & FEATURES



## DRAFT BEER

MAINE BEER CO. 'LUNCH' IPA

PRAIRIE RAINBOW SHERBET SOUR

SYCAMORE MOUNTAIN CANDY IPA

OMB 'HORNET'S NEST' HEFE

LEGION JUICY JAY IPA

FOUNDER'S ALL DAY SESSION IPA

EDMUND'S OAST 'CEREAL FOR  
DINNER' BLONDE ALE

BIRDSONG 'REWIND' LAGER

GUINNESS IRISH STOUT

KRONENBOURG FRENCH LAGER

## CORAVIN POUR

SHAFER  
'Relentless'  
Napa Valley  
Syrah/Petit  
Sirah Blend '18  
\$32/gls

## PRODUCER SPOTLIGHT:

•••CERITAS•••

3 WINES FOR \$26 (2.5OZ POURS)

## WINE FLIGHT

1) CERITAS 'MARENA' SONOMA  
COAST CHARDONNAY '19  
(\$49/BTL)

2) CERITAS 'CUVEE  
ANNABELLE' SONOMA COAST  
PINOT NOIR '20 (\$54/BTL)

3) CERITAS 'OCCIDENTAL  
VINEYARD' PINOT NOIR '20  
(\$104/BTL)

## BOTTLED BEER

TARBORO 'SEXY CANOE' LIGHT LAGER

ROTHAUS 'TANNENZAPFLE' PILSNER

DUPONT SAISON

SAM SMITH'S ORGANIC LAGER

HACKER-PSHORR 'MUNICH GOLD' LAGER

CHIMAY BELGIAN TRAPPIST ALE (RED)

DUVEL BELGIAN GOLDEN ALE

WESTBROOK GOSE

WHITECLAW MANGO SELTZER

PACIFICO MEXICAN CERVEZA



corkscrew

RELAX · UNCORK · UNWINE