WINES BY THE GLASS

****Or create your own flight : choose any 3 wines for $15****

(Buy any bottle off this list to-go and get 20% off!)

TERROIR SERIES

SCIACCARELLU ●

Clos Fornelli Corse La Robe d'Ange Sciaccarellu Rouge '20. From organically farmed vineyards on the Mediterranean comes this elegant, supple and easy-drinking red made from the traditional Corsican variety of Sciaccarellu. -14/49

BAROLO ●

G.D. Vajra 'Albe' '18. This wine consistently delivers one of the greatest values to be found in Italian wine. The G.D. Vajra 2018 Barolo Albe has all its cards in play as an immediately enjoyable and extremely food-friendly Nebbiolo. -20/70

BORDEAUX ●

Chateau Le Puy 'Ducs des Nauves' Côtes de Bordeaux '20. Chateau Le Puy has been held by the Amoreau family since 1610, using the same organic farming practices the entire time! This bottling comes from a single 9-hectare vineyard north of St. Emilion. Dry, earthy and as authentic as they come! -16/56

EUROPEAN CLASSICS

BEAUJOLAIS ●

DOM. DE COLETTE 'RÉGNIÉ VV' '20 (ORGANIC) -13/45.5

CHABLIS (CHARDONNAY) ●

GILBERT PICQ CHABLIS '21 (ORGANIC) -18/63

CHAMPAGNE ●

GASTON CHIQUET 'TRADITION' 1ER CRU NV -16/63

ALVARINHO ●

NORTICO 'ALVARINHO' MINHO, PORTUGAL '21 (ORGANIC) -12/42

SANGIOVESE ●

DEI 'ROSSO DI MONTEPULCIANO' ITALY '21 (ORGANIC) -14/49

CABERNET FRANC ●

DOM. DE LA NOBLAIE 'LE TEMPS DES CERISES' CHINON '20 (ORGANIC) -16/56

TEMPRANILLO ●

LA RIOJA ALTA 'VINA ALBERDI' RESERVA RIOJA, SPAIN '18 -16/56

MALBEC ●

CH. DU CEDRE 'CEDRE HERITAGE' CAHORS, FRANCE '20 -13/45.5

GRUNER VELTLINER ●

SCHLOSS GOBELSBURG 'KAMPTAL' GRUNER VELTLINER' '21 (ORGANIC) -12/42

20-YEAR TAWNY PORT ●

C.N. KOPKE -16 (2.5OZ) EXCLUDED FROM FLIGHTS

UNEXPECTED & ADVENTUROUS

FIANO DI AVELLINA ●

Rocca del Principe '20. Lovingly grown by husband-and-wife Aurelia and Ercole, 40 miles east of Naples, this Fiano is packed full of ripe apricot, sweet pear and candied lime. No pesticides or chemicals used. -14/49

SPARKLING ROSÉ ●

Gönc 'Canvas' Pet-Nat Rosé, Slovenia '21. Completely natural wine. Bright red berries, crisp salinity and gorgeous bone-dry finish. -14/49

VIN DE SOIF (Thirst Quencher) ●

Jolie-Laide 'Glou d'Etat' Red Blend '22. Glou d' Etat is a light summer crusher of a red wine made in a fun and irreverent style. Soulful yet unpretentious. Valdiguie, Mourvedre, Grenache & Cabernet Franc. -14/49

CHENIN BLANC ●

Arnaud Lambert 'Clos de Midi' Saumur Blanc '20. Biodynamic farmer Arnaud Lambert makes this electric wine from the gorgeous village of Breze in the Loire Valley, home to one of France's most beautiful castles. -14/49

ORANGE WINE ●

Maloof Wines 'Where Ya PJs At? '21. Skin Contact Pinot Gris and Riesling from Ross and Bee Maloof in Oregon. Only 130 cases made - an amazing introduction to the world of Orange wines! (Organic) -14/49

OLD-SCHOOL FAVORITES

ROSÉ ●

PEYRASSOL 'DE CROIX', FRANCE '21 (ORGANIC) -12/42

PROSECCO ●

MATHO 'BIANCO CUVEE', ITALY (ORGANIC) -11/38.5

MOSCATO D'ASTI ●

ELVIO TINTERO, ITALY '21 -10/35

PINOT GRIGIO ●

CORA 'COLLINE PESCARESI', ITALY '21 (ORGANIC)-11/38.5

SAUVIGNON BLANC ●

MT. BEAUTIFUL, NEW ZEALAND '22 -12/42

CHARDONNAY ●

ROMBAUER, CARNEROS, CA '21 -18/63

PINOT NOIR ●

[RE]ENTRANT, OREGON '21 -15/52.5

PINOT NOIR ●

BELLE GLOS, 'CLARK & TELPHONE' CA '21 -15/52.5

ZINFANDEL ●

TURLEY 'JUVENILES' CA '21 -16/56

CABERNET SAUVIGNON ●

GAIL WINES 'DORIS' SONOMA, CA '21 -15/52.5

COCKTAIL LIST

The Spirited Side at The Corkscrew

FUN & REFRESHING

ETERNAL SUNSHINE **
(Aaron Tran, 2023)
Vodka, hibiscus berry, almond, lemon, prosecco
shaken, served up, (available as a mocktail) ***$13***

ORANGE YOU GLAD
(Aaron Tran, 2022)
St George California Citrus vodka, bergamot, sour orange, baking spices
shaken, up **$14**

LAVENDER HAZE **
(Aaron Tran, 2023)
London dry gin, honey, lemon, violet, egg white, lavender
*shaken, served up **$14***

VICTORY GARDEN
(Michael Corcoran, 2020)
botanical gin, cucumber, lemongrass, pink peppercorn, mint, lime, bitters, saline
shaken, up **$14**

PENICILLIN
(Sam Ross, 2005)
blended scotch whisky, honey, lemon, fresh ginger, Islay scotch
shaken, rocks **$14**

LOST IN THE DESERT
(Aaron Tran, 2023)
Mezcal, blanco tequila, aloe, cucumber, spearmint, lime, absinthe
shaken, on the rocks with salt rim **$14**

GEORGE CLOONEY
(Michael Corcoran, 2020)
añejo tequila, orange liqueur, mango habanero cordial, lime
shaken, on the rocks with salt rim **$14**

PINK PONY CLUB
(Aaron Tran, 2022)
blanco tequila, cranberry, lemon, rosé aperitif
shaken, on the rocks **$13**

BITTER & BOOZY

DOBERMAN
(David Molyneux, 2018)
Wild Turkey 101 bourbon, Benedictine, Fernet Branca, Carpano Antica sweet vermouth, fenugreek, lemon oil
stirred, up **$14**

NEW PEAR-SONAL BEST
(Michael Corcoran, 2021)
double-oaked bourbon, cognac pear, cardamaro, bitters, lemon oil, rosemary
stirred, on the rocks **$14**

OLD FASHIONED
wild turkey 101 bourbon, bittermilk no.1, orange peel
stirred, on the rocks **$12**
Substitute Buffalo Trace for +$2

OLD BARREL
(Benjamin Schwartz, 2014)
Bonded rye whiskey, amontillado sherry, Benedictine, bitters, lemon peel
Stirred, served on a rock **$14**

BOLD & DECADENT

COUNT CHOCULA **
(Michael Corcoran, 2020)
vodka, dark chocolate liqueur, toasted marshmallow, egg white, chocolate
*shaken, served up **$13***

DOLE WHIP **
(Michael Corcoran, 2021)
pineapple rum/liqueur/juice, orgeat, lime, housemade whip
shaken, on the rocks **$13**

NESPRESSO™ MARTINI
vodka, coffee liqueur, vanilla liqueur, fresh espresso
shaken, up **$15**

DIRTY CHAI **
(Aaron Tran, 2023)
Rum, coffee, chai, cream
Stirred, served up **$14**

** 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

-please note, parties of 6 or more may be subject to an automatic 20% gratuity-

CHEESE & CHARCUTERIE

CHEESE & CHARCUTERIE

SMALL BOARD

3 CHEESES & 1 MEAT **$21**

MEDIUM BOARD

4 CHEESES & 2 MEATS **$29**

LARGE BOARD

7 CHEESES AND 4 MEATS **$54**

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all boards include warm baguette, olives, grapes, valencia almonds, banner cultured butter, wine chips & cornichons. ***selections are chef's choice****, but we are always happy to take requests!*

****ADDITIONAL SELECTIONS ARE $3.75 PER OUNCE****

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$3 ADD-ONS

BONNE MAMAN HONEY JAR

BONNE MAMAN CHERRY PRESERVES

•CHEESE SELECTIONS•

fromage d'affinois french double cream
mimolette aged gouda style
sapore del piave parmesan style
etxegarai smoked manchego
alisios semi-firm goat/cow
blue jay blue with juniper berries
jasper hill cheddar cave-aged in vermont
hickory grove semi-firm trappist style
lindale local gouda style
alp blossom firm cheese with alpine herbs
saint angel french triple-cream
capriole 'tea rose' goat cheese w/flowers

•CHARCUTERIE SELECTIONS•

-SPOTTED TROTTER 'ROSETTE DE LYON'-
pork sausage with garlic and madeira wine - from georgia

-DEL DUCA PROSCIUTTO DI PARMA -
salt-cured hind leg of pig - from rhode island

-NUESKE'S SMOKED DUCK BREAST-
farm-raised applewood smoked duck breast sliced thin - from wisconsin

-FERMIN IBERICO CHORIZO-
legendary iberico ham cured for 1 month - from spain

CAVIAR

CAVIAR SERVICE

BOWFIN CAVIAR - 1 OZ TIN

CREME FRAICHE

JOSE ANDRES POTATO CHIPS

$29 - SERVES 2

FLATBREADS

FIG & PROSCIUTTO
fig jam base topped with gorgonzola, prosciutto, baby arugula and balsamic glaze **$15**

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 za'atar* pita **$10**

MEDITERRANEAN HUMMUS
served with toasted za'atar* pita **$10**

QUEEN CITY PIMENTO TRIO
jalapeno, bacon & blue cheese styles served with toasted za'atar* pita & 'angry cukes' pickles **$12**

OLIVES & FRESH MOZZARELLA
castelvetrano olives, 'drunken tomatoes' & mozzarella balls marinaded in herbs & garlic **$9**

DESSERT

ULTIMATE CHOCOLATE CAKE $9

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CRÈME BRÛLÉE $9

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CASSINELLI'S CHOCOLATE TRUFFLES
3 FOR $6
lavender honey • salted caramel
s'mores • the uncorked • iced cappuccino
birthday cake

*ZA'ATAR IS A MIDDLE EASTERN SPICE BLEND CONTAINING SESAME SEEDS

DRAFT LIST &FEATURES

DRAFT BEER

MAINE BEER CO. 'LUNCH' IPA

PRAIRIE 'RAINBOW SHERBET' SOUR

SYCAMORE 'MOUNTAIN CANDY' IPA

OMB 'HORNET'S NEST' HEFEWEIZEN

LEGION 'JUICY JAY' IPA

UNTITLED ART 'NAVAL ORANGE & YUZU' FLORIDA SELTZER

EDMUND'S OAST 'CEREAL FOR DINNER' BLONDE ALE

BIRDSONG 'REWIND' LAGER

GUINNESS IRISH STOUT

KRONENBOURG FRENCH LAGER

BOTTLED BEER

ROTHAUS 'TANNENZÄPFLE' PILSNER

DUPONT FRENCH SAISON

HACKER-PSHORR 'MUNICH GOLD' LAGER

SAM SMITH'S ORGANIC LAGER

WESTBROOK GOSE

TARBORO 'SEXY CANOE' LIGHT LAGER (NC)

DUVEL BELGIAN BLONDE ALE

MILLER HIGH LIFE AMERICAN LAGER

NARRAGANSETT AMERICAN LAGER

PACIFICO MEXICAN CERVEZA

-WINEMAKER SPOTLIGHT-

EVAN *LEWANDOWSKI*

Evan Lewandowski makes natural wines under the label Ruth Lewandowski. His winemaking philosophy is based on the cycle of death and redemption, in the physical and the spiritual realms. The name Ruth is from the biblical book of Ruth. The grapes come mostly from two vineyards in Mendocino, Fox Hill and Maria Testa. Intoxicatingly fresh!

Rose - 12/gl
or 34/btl

Sangiovese - 14/gl
or 42/btl

Red Blend - 14/gl
or 42/btl

CORKSCREW WI-FI:

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corkscrew

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