



WINE LIST

WHITE

GL/BTL

MATHO <u>PROSECCO</u> , ITALY (ORGANIC)	12/42
DOM LA PROVENQUIÈRE <u>VIOGNIER</u> , FRANCE	13/45.5
ROTATING SELECTION <u>RIESLING</u>	14/49
DOM DE LA PEPIERE <u>MUSCADET</u> , FRANCE	12/42
CORA <u>PINOT GRIGIO</u> , ITALY (ORGANIC)	11/38.5
BRUNN <u>GRUNER VETLINER</u> , AUSTRIA	14/49
BERNARD GAUCHER <u>CHAMPAGNE</u> , FRANCE, NV	16/63
SEQUOIA GROVE <u>CHARDONNAY</u> , NAPA	16/56
SECATEURS <u>CHENIN BLANC</u> , SOUTH AFRICA	13/45.5
ST GEORGE <u>CHARDONNAY</u> , CALIFORNIA	12/42
WITHER HILLS <u>SAUVIGNON BLANC</u> , NEW ZEALAND	13/45.5
ELVIO TINTERO <u>MOSCATO D'ASTI</u> , ITALY	11/38.5
LICIA <u>ALBARIÑO</u> , SPAIN	14/49
VECCHIA TORRE <u>VERMENTINO</u> , ITALY	12/42

RED

SOMMARIVA <u>BRUT ROSATO</u> , ITALY	14/49
TEZZA <u>VALPOLICELLA</u> , ITALY	15/52.5
LAMADRID <u>MALBEC</u> , ARGENTINA	13/45.5
LAURANT COMBIER <u>SYRAH</u> , FRANCE	14/49
THIERRY GERMAIN <u>CABERNET FRANC</u> , FRANCE	16/56
VINA ROBLES <u>CABERNET SAUVIGNON</u> , CALIFORNIA	15/52.5
PEYRASSOL <u>ROSÉ</u> , FRANCE	14/49
[RE]ENTRANT <u>PINOT NOIR</u> , OREGON	16/56
FOXGLOVE <u>ZINFANDEL</u> , CALIFORNIA	13/45.5
CHT CHAPELLE D'ALIENOR <u>BORDEAUX</u> , FRANCE	14/49
CHAPILLON <u>SPANISH BLEND</u> , SPAIN	13/45.5
LA RIOJA ALTA <u>TEMPRANILLO</u> , SPAIN	16/56
POCAS <u>COLHEITA PORT 2001</u> , PORTUGAL (2.5 OZ)	16/90
NOTEBOOK <u>RED BLEND</u> , WASHINGTON	12/42
QUILT <u>CABERNET SAUVIGNON</u> , NAPA	18/63
CHAPPELLET <u>CUVEE BLEND</u> , CALIFORNIA	20/70
IN SITU <u>PINOT NOIR</u> , CHILE	12/42
ROBERT FOLEY <u>MERLOT BLEND</u> , CALIFORNIA	16/56

BY THE GLASS OR BOTTLE

{RESERVE LIST AVAILABLE}

ASK A SERVER OR BARTENDER

Wine Spectator



AWARD
OF
EXCELLENCE

2023

Wine Spectator



AWARD
OF
EXCELLENCE

2024



COCKTAIL LIST

SEASONAL SIPS

CHILI PASSION

GREEN CHILE VODKA, PASSIONFRUIT,
YUZU, LIME, MONTENEGRO
TROPICAL WITH JUST ENOUGH SPICE
\$15

BRAZILIAN MOJITO

CACHAÇA, LIME, CUCUMBER, MINT,
THE GOOD ICE
FORGET SANDALS, HEAD TO RIO \$14

GOLDEN PEACH

BOURBON, PEACH, LEMON, FALERNUM
YES, IT'S **THAT** PEACH BOURBON DRINK \$15

LAVENDER HAZE **

GIN, VIOLETTE, LEMON, HONEY,
EGG WHITE, BITTERS
TRAVIS COULDN'T KEEP YOU AWAY
FROM US \$15

MARRY ME ROSE

LONDON DRY GIN, ROSEMARY, LEMON,
ROSÉ APERITIVO
THE FANCY POOL SIPPER \$14

MIAMI NICE**

RUM, COCONUT, STRAWBERRY, LIME
SLUSHY AND A LITTLE SWEET
BUT LESS TOURISTS \$14

DOBERMAN

BOURBON, BENEDICTINE, SWEET
VERMOUTH, FERNET, FENUGREEK
BOOZY, BITTER, AND HERBAL \$15

DEBBIE'S PARASOL

LIMONCELLO, PROSECCO, ELDERFLOWER,
SODA \$14

ROSÉ

FRENCH ROSÉ, PROSECCO, COINTREAU,
CRANBERRY, SODA \$14

CORKSCREW CLASSICS

VICTORY GARDEN

BROKER'S LONDON DRY GIN, CUCUMBER, MINTY
ALOE, PINK PEPPERCORN, LEMONGRASS, LIME
A BOTANICAL STROLL THROUGH THE EAST SIDE \$15

DOLE WHIP **

PINEAPPLE RUM, PINEAPPLE LIQUEUR AND JUICE,
LIME, AND HOUSE MADE BOOZY WHIPPED CREAM
A FAVORITE AMUSEMENT PARK TREAT MEETS A
TROPICAL ESCAPE \$14

COUNT CHOCULA **

VODKA, DARK CHOCOLATE LIQUEUR, TOASTED
MARSHMALLOW, EGG WHITE
S'MORES...MEET VODKA \$15

GEORGE CLOONEY

AÑEJO TEQUILA, COINTREAU,
MANGO-HABANERO CORDIAL, LIME
AGED LIKE FINE...TEQUILA. HOT ENOUGH.
SALT ON THE RIM. \$15

ESPRESSO MARTINI

VODKA, BORGHETTI ESPRESSO LIQUEUR, VANILLA
LIQUEUR, FRESH ESPRESSO **DAIRY FREE**
FORT MILL'S ABSOLUTE BEST. BAR NONE. \$16

NEW PEAR-SONAL BEST

WOODFORD DOUBLE-OAKED BOURBON, PEAR-
INFUSED COGNAC, CARDAMARO, BITTERS
A PEAR VIEUX CARRÉ IF YOU WILL \$15

OLD FASHIONED

HOUSE BOURBON \$13
BUFFALO TRACE \$15
RITTENHOUSE RYE \$14
LUNAZUL AÑEJO AND MEZCAL \$14
+LUXARDO MARASCHINO CHERRY \$1

THE GARDEN

HERBY, NOT SO SWEET, FARMER'S MARKET
INSPIRATION \$10

THE ORCHARD

A LITTLE FRUITY, A LITTLE SWEET, SEASONAL
PICKS \$10

THE COASTAL

BEACHY VIBES, FLIP FLOPS OPTIONAL \$10

SPRITZ

ZERO
PROOF

** 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.



DRAFT & BOTTLE LIST

DRAFT BEER

ST BERNARDUS 'PRIOR 8' BELGIAN DUBBEL \$8

MAINE BEER CO. 'LUNCH' AMERICAN IPA \$7

FATTY'S 'F-LIGHT' AMERICAN LAGER \$6

SYCAMORE 'MOUNTAIN CANDY' IPA \$7

NOBLE CIDER 'VILLAGE TART' CHERRY CIDER \$7

KRONENBOURG FRENCH LAGER \$6

LEGION 'JUICY JAY' EAST COAST IPA \$7

EDMUND'S OAST 'SOMETHING COLD' BLONDE ALE \$7

OMB 'HORNET'S NEST' HEFEWEIZEN \$6

OTHER HALF 'STACKS ON STACKS' DIPA \$8

GUINNESS NITRO STOUT \$6

GILDE RED ROOSTER AMBER \$6

ROTHAUS 'TANNENZÄPFLE' PILSNER \$6

GOOSE ISLAND '2019 BOURBON COUNTY' BOURBON BARREL STOUT \$16

HACKER-PSHORR 'MUNICH GOLD' LAGER \$6

DUPONT SAISON \$7

OTHER HALF ROTATING SELECTION \$8

TUCHER HELLES LAGER \$6

N/A BELLWOODS 'STAY CLASSY' IPA \$6

N/A HEINEKEN '0.0 LAGER' \$6

DUVEL BELGIAN BLONDE ALE \$8

BIG MUDDY BLUEBERRY BLONDE \$6

MILLER HIGH LIFE LAGER \$5

VICTORIA MEXICAN CERVEZA \$5

BOTTLES & CANS

FEVER TREE GINGER BEER \$3

FEVER TREE TONIC \$3

BIG MUDDY DRAFT STYLE ROOT BEER \$4

COCA-COLA PRODUCTS \$2.5

SARATOGA SPARKLING WATER \$3.75

MONDARIZ SPRING WATER 750 ML \$8

LIQUID DEATH CANNED WATER \$3.75

NESPRESSO SHOT (AVAILABLE SANS CAFFEINE) \$5

CORKSCREW WI-FI:

CORKSCREW PUBLIC

Corkscrew102!

ZERO PROOF



SMALL BITES

SMALL BOARD

2 CHEESES & 1 MEAT (1-2 PPL) \$23

MEDIUM BOARD

3 CHEESES & 2 MEATS (2-4 PPL) \$32

LARGE BOARD

7 CHEESES AND 4 MEATS \$59

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WARM BAGUETTE, OLIVES, GRAPES, SPICY VALENCIA ALMONDS, PARMESAN CRISPS & CORNICHONS INCLUDED ON ALL BOARDS

SELECTIONS ARE CHEF'S CHOICE

****ADDITIONAL SELECTIONS ARE**

\$4.25 PER OUNCE**

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ADD-ONS

BONNE MAMAN HONEY JAR \$3

BONNE MAMAN STRAWBERRY PRESERVES \$3

CULTURED BUTTER W/ SEA SALT \$1.5

•CHEESE SELECTIONS•

FROMAGE D'AFFINOIS DOUBLE CREAM

MIMOLETTE AGED GOUDA STYLE

SAPORE DEL PIAVE PARMESAN STYLE

ETXEGARAI SMOKED MANCHEGO

ALISIOS SEMI-FIRM GOAT/COW

BLEU D' AUVERGNE SEMI-FIRM COW

CAVE AGED CHEDDAR VERMONT

HICKORY GROVE SEMI-FIRM TRAPPIST STYLE

LINDALE LOCAL GOUDA STYLE

ALP BLOSSOM FIRM CHEESE W ALPINE HERBS

SAINT ANGEL TRIPLE CREAM

CAPRIOLE 'TEA ROSE' GOAT WITH FLOWERS

•CHARCUTERIE SELECTIONS•

SPICY CALABRIAN SALAMI

PORK, GARLIC, CHILI & CAPERS - GEORGIA

PROSCIUTTO DI PARMA

SALT-CURED HIND LEG OF PIG - SALT LAKE CITY

BRESAOLA

WINE-CURE EYE OF ROUND BEEF, ROSEMARY AND ORANGE, AGED 2 MONTHS - GEORGIA

IBERICO MILD CHORIZO

LEGENDARY IBERICO SALAMI CURED FOR 1 MONTH - SALAMANCA, SPAIN

CHEESE & CHARCUTERIE

FLATBREADS & NIBBLES
DESSERT

FIG & PROSCIUTTO

FIG JAM BASE, GORGONZOLA, PROSCIUTTO, BABY ARUGULA, BALSAMIC \$17

CAPRESE

PESTO* BASE (CONTAINS PINE NUTS), FRESH MOZZARELLA, SUN ROASTED TOMATOES, FRESH BASIL, BALSAMIC \$16

«ADD CALABRIAN SPICY SALAMI \$4»

FOUR CHEESE PEPPERONI

TOMATO BASE, MOZZARELLA, ASIAGO, ROMANO, AND PARMESAN BLEND, PEPPERONI \$16

BLACK TRUFFLE BURRATA

CRISPY PANCETTA, SWEET PEPPER JAM, EVOO, FINE HERBS, CROSTINI \$14

SPINACH & ARTICHOKE DIP

TOASTED ZA'ATAR* PITA \$12

MEDITERRANEAN HUMMUS

TOASTED ZA'ATAR* PITA \$12

QUEEN CITY PIMENTO CHEESE TRIO

JALAPENO, BACON, & ORIGINAL STYLES, TOASTED ZA'ATAR* PITA, 'ANGRY CUKES' PICKLES \$13

OLIVES & FRESH MOZZARELLA

CASTELVETRANO OLIVES, 'DRUNKEN TOMATOES', HERB MARINATED MOZZARELLA \$10

BREAD SERVICE

CULTURED BUTTER, HONEY, STRAWBERRY PRESERVES \$9

CRUDITÉ ADDITION

CHEF'S SEASONAL SELECTION \$5

SNACK MIX WITH NUTS \$6

ULTIMATE CHOCOLATE CAKE \$9

PORTUGUESE TART TRIO \$10

CLASSIC • MIXED BERRY • WHITE CHOCOLATE
*NO SUBSTITUTIONS

CANNOLI CONES (3) \$12

PISTACHIO, STRAWBERRY, CHOCOLATE CHIP

CRÈME BRÛLÉE \$9

PLEASE ALERT YOUR SERVER OR BARTENDER OF ANY ALLERGIES

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

please note, parties of 6 or more are subject to an automatic 20% gratuity