



# WINE LIST

## WHITE

## GL/BTL

MATHO <u>PROSECCO</u> , ITALY (ORGANIC)	12/42
DOM LA PROVENQUIÈRE <u>VIOGNIER</u> , FRANCE	13/45.5
LUCASHOF <u>RIESLING</u> , GERMANY	14/49
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
BACKSBERG <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
BROOKS <u>WHITE BLEND</u> , OREGON	15/52.5

## RED

SOMMARIVA <u>BRUT ROSATO</u> , ITALY	14/49
TEZZA <u>VALPOLICELLA</u> , ITALY	15/52.5
MARTIS <u>CABERNET SAUVIGNON</u> , CALIFORNIA	17/59.5
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
DOM LA PROVENQUIÈRE <u>BORDEAUX BLEND</u> , FRANCE	15/52.5
CHAPILLON <u>SPANISH BLEND</u> , SPAIN	13/45.5
A & M QUENARD <u>GAMAY</u> , FRANCE	15/52.5
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	20/70
LAMADRID <u>MALBEC</u> , ARGENTINA	13/45.5
IN SITU <u>PINOT NOIR</u> , CHILE	12/42
ROBERT FOLEY <u>MERLOT BLEND</u> , CALIFORNIA	16/56

## RESERVE CORAVIN POURS

MAYACAMAS MT VEEDER <u>CABERNET SAUVIGNON</u> 50/195
SEA SMOKE 'SOUTHING' STA RITA <u>PINOT NOIR</u> 35/126

{RESERVE LIST AVAILABLE}

ASK A SERVER OR BARTENDER

BY THE GLASS OR BOTTLE





# COCKTAIL LIST

SEASONAL SIPS

## PEARGARITA

REPOSADO TEQUILA, SPICED PEAR,  
LIME, HONEY  
FALL INTO A MARGARITA  
\$16

## CHAI-CHATA \*\*

RUM, CHAI, CREAM  
SERVED ON THE ROCKS  
RUM AND SPICE MAKES EVERYTHING NICE  
\$14

## GOLDEN PEACH

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

## AUTUMN 75

GIN, APPLE CIDER, LEMON,  
CINNAMON, BUBBLES  
APPLE PICKING IN PARIS \$14

## POGUE MAHONE \*\*

REDBREAST 12, VERMOUTH, WALNUT  
BITTERS, ISLAY SPRITZ  
GAELIC MANHATTAN \$19

## BLACKBERRY MULE

VODKA, BLACKBERRY, GINGER BEER, LIME  
SLUSHY AND ZIPPY \$14

## A VANILLA SUNSET \*\*

TEQUILA, APEROL, LICOR 43, LEMON  
MILK PUNCH  
BITTERSWEET AND FUN, LIKE THE BEST OF  
DAYS \$15

## PARDON MY FRENCH

VODKA, CASSIS, LEMON, SIMPLE  
VOILÀ! A DELIGHTFUL SIPPER \$14

## 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

ZERO  
PROOF

CORKSCREW CLASSICS

COMMUNITY  
COCKTAIL

## 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

HELP US SUPPORT OUR NEIGHBORS IN NEED!  
\$10 FROM EACH COCKTAIL SOLD WILL BE  
DONATED TO BABIES NEED BOTTOMS, AN  
ASHEVILLE BASED 501(C)(3) ORGANIZATION.

## THE CLASSIC DAIQUIRI

FT MUDDY RIVER DISTILLERY'S QUEEN CHARLOTTE  
4 YR RUM, LIME, DEMERARA  
SERVED 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.



# 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** 'MYLAR DUST' IMPERIAL  
IPA \$7

**GUINNESS** NITRO STOUT \$6

**MAINE BEER CO.** 'FALL' COFFEE STOUT \$7

## ZERO PROOF

**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

## BOTTLES & CANS

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

**HACKER-PSHORR** 'MUNICH GOLD' LAGER \$6

**HACKER-PSHORR** 'OKTOBERFEST' MARZEN \$6

**DUPONT** SAISON \$7

**OTHER HALF** FOREVER EVER HAZY IPA \$8

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

**N/A HEINEKEN** '0.0 LAGER' \$6

**DUVEL** BELGIAN BLONDE ALE \$8

**BIG MUDDY** STRAWBERRY BLONDE \$6

**MILLER HIGH LIFE** LAGER \$5

**VICTORIA** MEXICAN CERVEZA \$5

**CORKSCREW WI-FI:**  
**CORKSCREW PUBLIC**  
**Corkscrew102!**



# SMALL BITES

CHEESE & CHARCUTERIE

## 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

FLATBREADS & NIBBLES

## 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