



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
BERTRAND DELESPIERRE <u>CHAMPAGNE</u> , FRANCE, NV	18/70
SEQUOIA GROVE <u>CHARDONNAY</u> , NAPA	16/56
MATANZAS CREEK <u>SAUVIGNON BLANC</u> , CALIFORNIA	14/49
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
<u>ROTATING</u> WHITE GLASS: ASK YOUR SERVER	14

RED

SOMMARIVA <u>BRUT ROSATO</u> , ITALY	14/49
CORTE MAJOLI <u>VALPOLICELLA</u> , ITALY	15/52.5
MARTIS <u>CABERNET SAUVIGNON</u> , CALIFORNIA	17/59.5
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
SALDO <u>ZINFANDEL</u> , CALIFORNIA	14/49
DOM LA PROVENQUIÈRE <u>BORDEAUX BLEND</u> , FRANCE	15/52.5
CHAPILLON <u>SPANISH BLEND</u> , SPAIN	13/45.5
LA RIOJA ALTA <u>TEMPRANILLO</u> , SPAIN	16/56
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
WHITEHALL LANE <u>CAB BLEND</u> , NAPA	16/56
<u>ROTATING</u> RED GLASS: ASK YOUR SERVER	14

BY THE GLASS OR BOTTLE

{RESERVE LIST AVAILABLE}

ASK A SERVER OR BARTENDER





COCKTAIL LIST

SEASONAL SIPS

LIME IN THE COCONUT**

LIME VODKA, COCONUT SYRUP, LIME,
SODA, THE GOOD ICE
DRINK YOUR VACATION \$14

BARREL AGED MANHATTAN

RYE, SWEET VERMOUTH, ANGO BITTERS
THE SETTLED CLASSIC \$15

HUGO SPRITZ

PROSECCO, ST GERMAIN, SODA
SPRITZ'IN IN PARIS \$14

FORBIDDEN CHAOS

VODKA, PEACH, APPLE-PEAR, LEMON
SIP, SIP, DONE \$15

BERRY GOOD TIMES

WHITE RUM, STRAWBERRY, LEMON
JUST A VIBE \$12

A CURRANT AFFAIR

LONDON DRY GIN, CASSIS, LEMON
JUST IN TIME FOR A SECOND ROUND \$13

DOING THE DIRTY**

BELVEDERE, HOUSE BRINE,
MIXED DIRTY GARNISH
SERVED STRAIGHT FROM THE FREEZER
NO SUBSTITUTIONS AND 2 MAX PER
PERSON \$18

POM'S THE WORD

BLANCO TEQUILA, POMEGRANATE, LIME,
COINTREAU
SIP-TACTULAR \$14



HUMANE SOCIETY OF YORK COUNTY

\$10 FROM EACH COMMUNITY CARES COCKTAIL
SOLD WILL BE DONATED DIRECTLY TO THE
HSYC TO ASSIST THEIR MISSION.

SALTY DOG

TITO'S VODKA, GRAPEFRUIT,
SALTED RIM \$15

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

SUNDAY SCARIES BLOODY MARY

GREEN CHILE VODKA, BLONDE BLOODY MIX
YELLOW TOMATO WITH JUST ENOUGH SPICE \$13

OLD FASHIONED

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

NOT IN THE MOOD FOR BOOZE?

LET YOUR SERVER OR BARTENDER KNOW IF
YOU HAVE ANY ALLERGIES AND WE WILL
CREATE A ZERO PROOF COCKTAIL JUST FOR
YOU! \$10

PHONEY NEGRONI

A LITTLE BITTER, SLIGHTLY FIZZY,
DEFINITELY NO HANGOVER \$12

ZERO
PROOF

COMMUNITY
CARES

** 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

RESIDENT CULTURE 'ISLAND TIME'
MEXICAN LAGER \$6

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

MUNKLE LAGER \$7

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 'CEREAL FOR DINNER'
BLONDE ALE \$7

MIDDLE JAMES 'MYSTIC WATER' AMBER \$7

OTHER HALF 'RABE' IPA \$7

GUINNESS NITRO STOUT \$6

GOOSE ISLAND 'BOURBON COUNTY'
BOURBON BARREL STOUT \$8

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

LIQUID DEATH CANNED WATER \$3.75

NESPRESSO SHOT (AVAILABLE SANS
CAFFEINE) \$5

GOOSE ISLAND '2024 BOURBON COUNTY'
BOURBON BARREL STOUT \$19

SAMUEL SMITH NUT BROWN ALE \$7

DUPONT SAISON \$7

OTHER HALF GREEN DOTS HAZY IPA \$8

DUVEL BELGIAN BLONDE ALE \$8

ROTHAUS 'TANNENZAPFLE' PILSNER \$6

FOUNDERS 'KBS' IMPERIAL BOURBON BARREL
STOUT \$8

BELL'S 'HOPSLAM' DIPA \$7

MILLER HIGH LIFE LAGER \$5

VICTORIA MEXICAN CERVEZA \$5

N/A HEINEKEN '0.0 LAGER' \$6

N/A ATHLETIC BREWING 'FREE WAVE' IPA \$6

CORKSCREW WI-FI:
CORKSCREW PUBLIC
Corkscrew102!



SMALL BITES

CHEESE & CHARCUTERIE

SMALL BOARD

2 CHEESES & 1 MEAT \$23

MEDIUM BOARD

3 CHEESES & 2 MEATS \$32

LARGE BOARD

7 CHEESES AND 4 MEATS \$59

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WARM BAGUETTE, OLIVES, GRAPES, SPICY VALENCIA ALMONDS & 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•

GREEN HILL BLOOMY RIND (COW)

STOMPETOREN AGED GOUDA (COW)

ETXEGARAI SMOKED MANCHEGO (SHEEP)

BARRICATO AL PEPE BLACK PEPPERCORN DUSTED (COW)

CAVE AGED CHEDDAR VERMONT (COW)

COPPINGER SEMI FIRM ASHLINE (RAW COW)

ALP BLOSSOM FIRM CHEESE WITH ALPINE HERBS (COW)

SAINT ANGEL TRIPLE CREAM BRIE (COW)

FIG & HONEY CREAMY CHEVRE (GOAT)

GARROTXA SEMI FIRM (GOAT)

•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

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

CHOCOLATE TRUFFLES (3) \$7

3 ROTATING FLAVORS
*1 EACH FLAVOR, NO SUBSTITUTIONS

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