



WINE LIST

GL/BTL

WHITE

POGGIA PROSECCO , ITALY (SUSTAINABLE)	12/42
DOM LA PROVENQUIÈRE VIOGNIER , FRANCE	13/45.5
LUCASHOF RIESLING , GERMANY (ORGANIC)	14/49
CORA PINOT GRIGIO , ITALY (ORGANIC)	11/38.5
BERTRAND DELESPIERRE CHAMPAGNE , FRANCE, NV	18/70
SEQUOIA GROVE CHARDONNAY , NAPA	16/56
MATANZAS CREEK SAUVIGNON BLANC , CALIFORNIA	14/49
ST GEORGE CHARDONNAY , CALIFORNIA	12/42
WITHER HILLS SAUVIGNON BLANC , NEW ZEALAND	13/45.5
ELVIO TINTERO MOSCATO D'ASTI , ITALY	11/38.5
LICIA ALBARIÑO , SPAIN	14/49
VECCHIA TORRE VERMENTINO , ITALY	12/42
ROTATING WHITE GLASS: ASK YOUR SERVER	14

ROSÉ

SOMMARIVA BRUT ROSATO , ITALY (SUSTAINABLE)	14/49
PEYRASSOL ROSÉ , FRANCE (ORGANIC)	15/52.5

RED

CORTE MAJOLI VALPOLICELLA , ITALY (ORGANIC)	15/52.5
MARTIS CABERNET SAUVIGNON , CALIFORNIA	17/59.5
VINA ROBLES CABERNET SAUVIGNON , CALIFORNIA	15/52.5
[RE]ENTRANT PINOT NOIR , OREGON	16/56
SALDO ZINFANDEL , CALIFORNIA	14/49
DOM LA PROVENQUIÈRE BORDEAUX BLEND , FRANCE	15/52.5
LA RIOJA ALTA RESERVA TEMPRANILLO , SPAIN	16/56
NOTEBOOK RED BLEND , WASHINGTON	12/42
QUILT CABERNET SAUVIGNON , NAPA	20/70
LAMADRID MALBEC , ARGENTINA	13/45.5
IN SITU PINOT NOIR , CHILE	12/42
INKBLOT PETITE SIRAH , CALIFORNIA	16/56
ROBERT FOLEY MERLOT BLEND , CALIFORNIA	16/56
EN ROUTE PINOT NOIR , CALIFORNIA	16/56
ROTATING RED GLASS: ASK YOUR SERVER	14

BY THE GLASS OR BOTTLE

Wine Spectator



AWARD
OF
EXCELLENCE

2024

CORAVIN POURS ROTATE: ASK ABOUT TODAY'S SELECTION

{FULL BOTTLE LIST AVAILABLE}

ASK A SERVER OR BARTENDER



COCKTAIL LIST

SEASONAL SIPS

BEACH DAY

RUM, APEROL, PASSIONFRUIT, LIME,
ORGEAT
\$15

GAME DAY

RYE, SWEET VERMOUTH, CYNAR, CHERRY
LIQUOR, ABSINTHE SPRAY
\$15

CHEAT DAY**

GIN, CREME DE VIOLETTE, HONEY, LEMON,
EGG WHITE, ORANGE BITTERS
\$15

SPA DAY**

PINEAPPLE INFUSED GIN, CELERY, LEMON,
GREEK YOGURT, CELERY BITTERS
\$15

DEBBIE'S DAY OFF

VODKA, LEMON, HIBISCUS, MIXED BERRY,
ORGEAT, PROSECCO
\$15

SNOW DAY

CITRUS VODKA, ORANGE CORDIAL,
ITALICUS, MULLING SPICES
\$15

SELF-CARE DAY

BLANCO TEQUILA, SOUR, COINTREAU,
CUCUMBER, JALAPEÑO
\$15

SPIRITS
LIST



CORKSCREW CLASSICS

VICTORY GARDEN

BROKER'S LONDON DRY GIN, CUCUMBER, MINTY
ALOE, PINK PEPPERCORN, LEMONGRASS, LIME \$15

DOLE WHIP **

PINEAPPLE RUM, PINEAPPLE LIQUEUR AND JUICE,
LIME, HOUSE MADE BOOZY WHIPPED CREAM \$14

COUNT CHOCULA **

VODKA, DARK CHOCOLATE LIQUEUR, TOASTED
MARSHMALLOW, EGG WHITE \$15

GEORGE CLOONEY

AÑEJO TEQUILA, COINTREAU,
MANGO-HABANERO CORDIAL, LIME
SALT ON THE RIM. \$15

ESPRESSO MARTINI

VODKA, BORGHETTI ESPRESSO LIQUEUR, VANILLA
LIQUEUR, FRESH ESPRESSO DAIRY FREE \$16

NEW PEAR-SONAL BEST

WOODFORD DOUBLE-OAKED BOURBON, PEAR-
INFUSED COGNAC, CARDAMARO, BITTERS \$15

OLD FASHIONED

HOUSE BOURBON \$14
BUFFALO TRACE \$16
RITTENHOUSE RYE \$15
LUNAZUL AÑEJO AND MEZCAL \$15

GREEN CITY

CUCUMBER, LIME, MINT, ELDERFLOWER TONIC
\$10

SUN VIEL

CITRUS GROVE 42, EARL GREY, PINEAPPLE,
LIME, ORGEAT
\$10

RUBY RED

NOTAS DE AGAVE, POMOGANATE, LIME,
ROSEMARY
\$10

LILAC FIZZ

CITRUS GROVE 42, LAVENDER, LEMON, CLUB
SODA
\$10

PHONEY NEGRONI N/A

A LITTLE BITTER, SLIGHTLY FIZZY
\$12

PEARLY WHITE

CITRUS GROVE 42, WHITE CRANBERRY, LIME
\$10

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

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

BURIAL 'SURF WAX' WEST COAST IPA \$7

FOOTHILLS 'SEXUAL CHOCOLATE' STOUT \$9

NOBLE CIDER 'VILLAGE TART' CHERRY
CIDER \$7

KRONENBOURG FRENCH LAGER \$6

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

LEGION 'JUICY JAY' EAST COAST IPA \$7

EDMUND'S OAST 'CEREAL FOR DINNER'
BLONDE ALE \$7

TRILLIUM 'PUBLIC GARDEN' INDIAN PALE
ALE \$8

GOOSE ISLAND 'BOURBON COUNTY' STOUT
\$9

GUINNESS NITRO STOUT \$6

MIDDLE JAMES 'MYSTIC WATER' AMBER \$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

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

BITBURGER PILSNER \$6

RED STRIPE JAMAICAN LAGER \$6

BELL'S 'HOPSLAM' DIPA \$7

MILLER HIGH LIFE LAGER \$5

VICTORIA MEXICAN AMBER \$5

N/A HEINEKEN '0.0 LAGER' \$6

N/A ATHLETIC BREWING 'RUN WILD' IPA \$6

CORKSCREW WI-FI:
CORKSCREW PUBLIC
Corkscrew102!



SMALL BITES

SIGNATURE BOARDS

CHEF'S SELECTION OF SEASONAL CHEESES AND MEATS

...

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

PETIT

FOR 1-2 GUESTS
2 CHEESES & 1 MEAT \$23

GRAND

FOR 3-4 GUESTS
3 CHEESES & 2 MEATS \$32

TOUR DE FROMAGE

FOR 4-6 GUESTS
7 CHEESES AND 4 MEATS \$59

**ADDITIONAL SELECTIONS ARE
\$4.25 PER OUNCE**

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ADD-ONS

BONNE MAMAN HONEY JAR \$3
BONNE MAMAN STRAWBERRY PRESERVES \$3
GRASSFED SALTED BUTTER \$1.5

NIBBLES & FLATBREADS

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

SPINACH & ARTICHOKE DIP

TOASTED ZA'ATAR* PITA \$12

BLACK TRUFFLE BURRATA

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

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

GRASSFED BUTTER, HONEY, STRAWBERRY PRESERVES \$9

SNACK MIX WITH NUTS \$6

DESSERT

ULTIMATE CHOCOLATE CAKE \$9

PORTUGUESE BAKED TART TRIO \$10

CUSTARD • MIXED BERRY • 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