



# WINE LIST

GL/BTL

## WHITE

POGGIA <u>PROSECCO</u> , ITALY (SUSTAINABLE)	12/42
DOM LA PROVENQUIÈRE <u>VIOGNIER</u> , FRANCE	13/45.5
LUCASHOF <u>RIESLING</u> , GERMANY (ORGANIC)	14/49
CORA <u>PINOT GRIGIO</u> , ITALY (ORGANIC)	11/38.5
LONE BIRCH <u>PINOT GRIS</u> , WASHINGTON	10/35
FRANK FAMILY <u>CHARDONNAY</u> , CALIFORNIA	15/52.5
ST GEORGE <u>CHARDONNAY</u> , CALIFORNIA	11/38.5
WITHER HILLS <u>SAUVIGNON BLANC</u> , NEW ZEALAND	13/45.5
ELVIO TINTERO <u>MOSCATO D'ASTI</u> , ITALY	11/38.5
CAKEBREAD CELLARS <u>CHARDONNAY</u> , NAPA	20/70
LICIA <u>ALBARIÑO</u> , SPAIN	14/49
VECCHIA TORRE <u>VERMENTINO</u> , ITALY	12/42
<u>ROTATING</u> WHITE GLASS: ASK YOUR SERVER	14

## ROSÉ

LOS MONTEROS <u>CAVA ROSÉ</u> , SPAIN (ORGANIC)	11/38.5
DOMAINE ERIC LOUISE <u>ROSÉ</u> , FRANCE (ORGANIC)	13/45.5

## RED

CORTE MAJOLI <u>VALPOLICELLA</u> , ITALY (ORGANIC)	15/52.5
MARTIS <u>CABERNET SAUVIGNON</u> , CALIFORNIA	17/59.5
VINA ROBLES <u>CABERNET SAUVIGNON</u> , CALIFORNIA	15/52.5
[RE]ENTRANT <u>PINOT NOIR</u> , OREGON	16/56
ARRIGO BIDOLI <u>MERLOT</u> , ITALY	10/35
SALDO <u>ZINFANDEL</u> , CALIFORNIA	14/49
DOM LA PROVENQUIÈRE <u>BORDEAUX BLEND</u> , FRANCE	15/52.5
LA RIOJA ALTA RESERVA <u>TEMPRANILLO</u> , SPAIN	16.5/58
NOTEBOOK <u>RED BLEND</u> , WASHINGTON	12/42
DOMAINE DE VERQUIERE <u>COTES DU RHONE</u> , FRANCE (ORGANIC)	14/49
QUILT <u>CABERNET SAUVIGNON</u> , NAPA	20/70
LAMADRID <u>MALBEC</u> , ARGENTINA	13.5/47
IN SITU <u>PINOT NOIR</u> , CHILE	12/42
INKBLOT <u>PETITE SIRAH</u> , CALIFORNIA	16/56
ROBERT FOLEY <u>MERLOT BLEND</u> , CALIFORNIA	16/56
EN ROUTE <u>PINOT NOIR</u> , CALIFORNIA	16/56
POCAS <u>COLHEITA PORT</u> 2001, PORTUGAL (2.5 OZ)	16
<u>ROTATING</u> RED GLASS: ASK YOUR SERVER	14

CORAVIN POURS ROTATE: ASK ABOUT TODAY'S SELECTION

{FULL BOTTLE LIST AVAILABLE}

ASK A SERVER OR BARTENDER

BY THE GLASS OR BOTTLE





# COCKTAIL LIST

SEASONAL SIPS

## GOLDEN PEACH

BOURBON, PEACH, SPICED FALERNUM,  
LEMON, HONEY \$15

## DEBBIE'S STRAWBERRY DELIGHT

STRAWBERRY GIN, COINTREAU, LEMON,  
SUGAR RIM \$15

## RAIN DELAY

RYE, SHERRY, BANANA \$15

## BERRY FLIRTY

RUM, BLACKBERRY, LIME, CLUB SODA,  
MINT \$14

## FORBIDDEN CHAOS

PEACH-ORANGE BLOSSOM VODKA, APPLE-  
PEAR, LEMON, CINNAMON-SUGAR RIM \$15

## HUGO SPRITZ

ST. GERMAIN, PROSECCO, CLUB SODA,  
MINT \$14

## CRIMES OF PASSION

BLANCO TEQUILA, MEZCAL, PASSIONFRUIT,  
HONEY, LIME, TAJIN RIM \$15

## PEARLY GATES

VODKA, LYCHEE LIQUEUR, LEMON,  
CRANBERRY, PROSECCO, LYCHEE BOBA \$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

## SMOKEY MOUNTAINS

CITRUS GROVE 42, LAPSANG SOUCHONG TEA,  
LIME, GINGER BEER  
\$10

## LILAC FIZZ

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

## LEMONY CRICKET

CITRUS GROVE 42, LEMONGRASS, HEMP &  
ROOT PATHFINDER, LIME  
\$10

## PHONEY NEGRONI N/A

A LITTLE BITTER, SLIGHTLY FIZZY  
\$12

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

FOUNDERS. 'ALL DAY' IPA \$7

BURIAL 'SURF WAX' WEST COAST IPA \$7

ALLAGASH 'WHITE' \$6

NOBLE CIDER 'VILLAGE TART' CHERRY CIDER \$7

KRONENBOURG FRENCH LAGER \$6

MAINE BEER CO. 'LUNCH' AMERICAN IPA \$7.5

LEGION 'JUICY JAY' EAST COAST IPA \$7

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

TRILLIUM 'SPEED METTLE' DOUBLE IPA \$8.5

FOOTHILLS 'TORCH' PILSNER \$6

GUINNESS NITRO STOUT \$7

BIRDSONG 'LAZY BIRD' BROWN ALE \$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 \$4

NESPRESSO SHOT (AVAILABLE SANS CAFFEINE) \$5

## BOTTLES & CANS

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

SAMUEL SMITH NUT BROWN ALE \$7

DUPONT SAISON \$7

TRILLIUM 'LAUNCH' PALE ALE \$7.5

DUVEL BELGIAN BLONDE ALE \$8

BITBURGER PILSNER \$6

TRILLIUM 'FORT POINT' IPA \$8

RED STRIPE JAMAICAN LAGER \$6

TRILLIUM 'THE RIVERWAY' IPA \$8

MILLER HIGH LIFE LAGER \$5

VICTORIA MEXICAN AMBER \$5

WHITE CLAW SELTZER \$5

N/A HEINEKEN '0.0 LAGER' \$6

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

**CORKSCREW WI-FI:**

**CORKSCREW GUEST**

**Corkscrewguest**



# SMALL BITES

SIGNATURE BOARDS

## CHEF'S SELECTION OF SEASONAL CHEESES AND MEATS

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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