



WINE LIST

GL/BTL

WHITE

PIZZOLATO <u>NON-ALCOHILC PROSECCO</u> , ITALY (ORGANIC)	9/31.5
POGGIA <u>PROSECCO</u> , ITALY (SUSTAINABLE)	12/42
TAITTINGER <u>CHAMPAGNE</u> , FRANCE	18/63
VEUVE CLICQUOT <u>CHAMPAGNE</u> , FRANCE (HALF BOTTLE-375ML)	35
DOM LA PROVENQUIÈRE <u>VIOGNIER</u> , FRANCE	13/45.5
VILLA WOLF <u>RIESLING</u> , GERMANY (ORGANIC)	13/45.5
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
LA DORIA <u>MOSCATO</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
MUGA RIOJA <u>ROSÉ</u> , SPAIN (SUSTAINABLE)	12/42
BARNARD GRIFFIN <u>ROSÉ</u> , SANGIOVESE, WASHINGTON	10/35

RED

CORTE MAJOLI <u>VALPOLICELLA</u> , ITALY (ORGANIC)	15/52.5
ROBERT FOLEY KELLY'S CUVÉE <u>SYRAH</u> , CALIFORNIA	12/42
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

{FULL BOTTLE LIST AVAILABLE}

ASK A SERVER OR BARTENDER

BY THE GLASS OR BOTTLE





COCKTAIL LIST

SEASONAL SIPS

ALWAYS & FOREVER

GIN, VIOLETTE LIQUEUR, LIME, LUXARDO LIQUEUR, LAVANDER \$15

GOLDEN HOUR

STRAWBERRY GIN, HONEY, LEMON, VANILLA BITTERS, CLUB SODA \$16

MIDNIGHT SUN

RYE, COGNAC, CASSIS LIQUEUR, BITTERS, ABSINTHE, \$15

SUNSET BEACH

WHITE RUM, PINEAPPLE, COCONUT, PEYCHARD BITTERS \$15

STRAWBERRY FIELDS

VODKA, ITALICUS, STRAWBERRY PUREE, LEMON, MINT \$15

SUMMER SPRITZ

VODKA, LIMONCELLO, LEMON, PROSECCO \$14

PINK PONY CLUB

BLANCO TEQUILA, COCCHI ROSA, CRANBERRY, LEMON \$14

RED SANGRIA

SWEET RED WINE, APPLE BRANDY, SPICED RUM, CINNAMON, LIME, ORANGE GLASS \$14/CARAFE \$40

WEEKEND AT BIRDIES

BOURBON, LEMON, APRICOT LIQUEUR, CINNAMON, EGG WHITE, CARDAMON BITTERS \$15

SPIRITS LIST



CORKSCREW CLASSICS

ZERO PROOF

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

LILAC FIZZ

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

ITALIAN SPRITZ

NON-ALCOHOLIC ORGANIC CONTRATTINO APPERITIVO \$12

PIÑA PARADISE

CITRUS GROVE 42, PINEAPPLE, COCONUT, CLUB SODA \$10

PHONEY NEGRONI N/A

A LITTLE BITTER, SLIGHTLY FIZZY \$12

** 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

BELL'S 'OBERONE' WHEAT ALE \$7

PACÍFICO CLARA MEXICAN LAGER \$6

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 'TRAILSIDE' 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/\$13

GOLDEN ROAD MANGO CART \$6

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 FLATBREAD

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

CAPRESE FLATBREAD

PESTO* BASE (CONTAINS PINE NUTS), FRESH
MOZZARELLA, SUN ROASTED TOMATOES,
FRESH BASIL, BALSAMIC \$16
«ADD CALABRIAN SPICY SALAMI \$4»

SUMMER SQUASH FLATBREAD

RICOTTA, SUMMER SQUASH, RED ONION, ROASTED RED
PEPPER, ARUGULA, GARLIC, LEMON, OLIVE OIL, RED
PEPPERFLAKES \$16

FOUR CHEESE PEPPERONI FLATBREAD

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 & 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 SLICE \$9

GELATO LIMONCELLO FLUTE \$7

GELATO HAZELNUT CHOCOLATE FLUTE* \$7

RASPBERRIES & CREAM PARFAIT GLASS* \$7

TIRAMISU MASCARPONE GLASS* \$7

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