



# WINE LIST

GL/BTL

## WHITE

POGGIA <b>PROSECCO</b> , ITALY (SUSTAINABLE)	12/42
TAITTINGER <b>CHAMPAGNE</b> , FRANCE	18/63
DOM LA PROVENQUIÈRE <b>VIIGNIER</b> , FRANCE	13/45.5
VILLA WOLF <b>RIESLING</b> , GERMANY (ORGANIC)	14/49
CORA <b>PINOT GRIGIO</b> , ITALY (ORGANIC)	11/38.5
LONE BIRCH <b>PINOT GRIS</b> , WASHINGTON	10/35
FRANK FAMILY <b>CHARDONNAY</b> , CALIFORNIA	15/52.5
ST GEORGE <b>CHARDONNAY</b> , CALIFORNIA	11/38.5
WITHER HILLS <b>SAUVIGNON BLANC</b> , NEW ZEALAND	13/45.5
ELVIO TINTERO <b>MOSCATO D'ASTI</b> , ITALY	11/38.5
CAKEBREAD CELLARS <b>CHARDONNAY</b> , NAPA	20/70
LICIA <b>ALBARIÑO</b> , SPAIN	14/49
VECCHIA TORRE <b>VERMENTINO</b> , ITALY	12/42
<b>ROTATING</b> WHITE GLASS: ASK YOUR SERVER	14

## ROSÉ

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

## RED

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

## ALWAYS & FOREVER

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

## GOLDEN HOUR

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

## HORIZON DAWN

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 \$14

## WEEKEND AT BIRDIES

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

SPIRITS LIST



ZERO PROOF

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

## LILAC FIZZ

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

## ITALIAN SPITZ

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 \$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 \$9

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