WINE LIST

BY THE GLASS OR BOTTLE

	GL/BTL
WHITE	
LONE BIRCH **PINOT GRIS** OREGON	10/35
DOMAINE ERIC LOUIS **SAUVIGNON BLANC** FRANCE	12/42
SAO GIAO **VINHO VERDE**, SPAIN	12/42
STRUMVOLKEN **RIESLING**, GERMANY (ORGANIC)	12/42
BENVOLIO **PINOT GRIGIO**, ITALY (ORGANIC)	11/38.5
ST. GEORGE **CHARDONNAY**, CALIFORNIA	10/35
SEA RIDGE **SAUVIGNON BLANC**, NEW ZEALAND	10/35
CAKEBREAD CELLARS **CHARDONNAY**, NAPA	20/70
RAIMAT **ALBARIÑO**, SPAIN	11/38.5
DOMAINE SYLVAIN BAILLY **SANCERRE** FRANCE	16/56
ALMA ROSA **CHARDONNAY** CALIFORNIA	14/49
ROSÉ & SPARKLING	
PIPER HEIDSEICK **CHAMPAGNE**, FRANCE	18/63
PROA **CAVA**, SPAIN	10/35
VALDO MARCO ORO **PROSECCO**, ITALY	11/38.5
RED	
[RE] ENTRANT **PINOT NOIR**, OREGON	13/45.50
ARRIGO BIDOLI **MERLOT** ITALY	10/35
MARTIS **CABERNET SAUVIGNON**, CALIFORNIA	17/59.5
NAPA CUVEE **CABERNET SAUVIGNON**, NAPA	14/49
ALMA ROSA **PINOT NOIR**, CALIFORNIA	18/63
SALDO **ZINFANDEL**, CALIFORNIA	14/49
MABLE SLATE **CABERNET SAUVIGNON** CALIFORNIA	10/35
ANCIANO **TEMPRANILLO**, SPAIN	11/38.5
QUILT **CABERNET SAUVIGNON**, NAPA	20/70
BODEGA SEPTIMA **MALBEC**, ARGENTINA	11/38.5
TEZZA 'MA ROAT' **VALPOLICELLA RIPASSO** ITALY	12/42
J. LOHR PURE PASO **RED BLEND**, PASO ROBLES	14/49
ARESTI RISERVA **PINOT NOIR**, SPAIN	10/35
BELASCO DE BAQUEDANO **CABERNET FRANC** ARGENTINA	12/42

Wine Spectator
AWARD OF EXCELLENCE
2026

DRAFT & BOTTLE LIST

DRAFT BEER

FOOTHILLS. ‘JADE’ AMERICAN IPA $7

ALLAGASH WIT BELGIAN WHEAT $7

GREAT LAKES OKTOBERFEST $7

GUINNESS NITRO STOUT $7

HIGHLAND ‘GAELIC’ AMBER ALE $7

PERONI ITALIAN LAGER $6.5

LEGION 'JUICY JAY' EAST COAST IPA $7

NOBLE CIDER 'VILLAGE TART' CHERRY CIDER $6.5

MAINE BEER CO. ‘LUNCH’ AMERICAN IPA $7.5

EDMUND’S OAST ‘CEREAL FOR DINNER’ BLONDE $7.5

TRILLIUM ‘FORT POINT’ NE HAZY IPA $8.5

760 BREWING CO. ‘FULL POND’ CZECH LAGER $7

BOTTLES & CANS

BENEDIKTINER HELLES $6

BLUE MOON BELGIAN STYLE WIT $4

HIGHLAND ‘DAYCATION’ IPA $4.5

MICHELOB ULTRA $4

MODELO MEXICAN LAGER $6

STELLA ARTOIS $4

TRILLIUM PUMPKIN ALE $7

TRILLIUM ‘CONGRESS STREET’ IPA $8

TRILLIUM ‘EXPRESSWAY’ IPA $8

TRILLIUM ‘ BROCCOLI’ DBL. IPA $8

WHITE CLAW SELTZER $5
MANGO, STRAWBERRY, BLACKBERRY, ORANGE, BLACK CHERRY, PINEAPPLE, LIME, CRANBERRY

N/A ATHLETIC BREWING ‘RUN WILD’ IPA $4

N/A HEINEKEN ‘0.0’ LAGER’ $4

CORKSCREW WI-FI:
CORKSCREW GUEST
Corkscrew111

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****

•••

ADD-ONS
BONNE MAMAN HONEY JAR $3
BONNE MAMAN STRAWBERRY PRESERVES $3
GRASSFED SALTED BUTTER $1.5

NIBBLES

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