

WINE MENU WHITE

	Btl.	6 oz.	2 oz.
Aquamarine Sauvignon Blanc (Marlborough)	\$42	\$11	\$4.00
Erné Vermentino Italian (simliar to Sauvignon Blanc)	\$42	\$11	\$4.00
Dahlia Pinot Grigio (Italian)	\$38	\$10	\$3.75
Moschifilero Greek white (simliar to Pinot Grigio)	\$34	\$9	\$3.25
Cococciola Italian (simliar to Pinot Grigio)	\$34	\$9	\$3.25
Allegro Sweet White Moscato	\$34	\$9	\$3.25
Reisling (semi-sweet)	\$34	\$9	\$3.25
Sonoma Cutrer Rosé	\$50	\$13	\$4.50
Maddalena Rosé	\$38	\$10	\$3.75
St. George Chardonnay (buttery, creamy)	\$46	\$12	\$4.00
Ryan Patrick Naked Stainless Chardonnay	\$38	\$10	\$3.75
Wine "Water" Spritzer Sauvignon Blanc (zero sugar)	\$30	\$8	\$3.25
Fit Vine Chardonnay (zero sugar)	\$18	\$5	
Burley Chardonnay	\$60		

RED

Vigneti Del Sol Montepulciano d'Abruzzo	\$34	\$9	\$3.25
Böen Pinot Noir	\$38	\$10	\$3.75
Levee & Loam California Cabernet Sauvignon	\$50	\$13	\$4.50
Broadside Cabernet Sauvignon	\$38	\$10	\$3.75
Chateau Gabaron Cabernet Cabernet Sauvignon	\$38	\$10	\$3.75
Allegro Sweet Red	\$34	\$9	\$3.25
Vino Rosso Chilled Italian dry red	\$42	\$11	\$4.00
Wine "Water" Spritzer red blend (zero sugar)	\$30	\$8	\$3.00
Lambrusco Dry chilled Red with subtle bubbles	\$20		

BUBBLES

Prosecco 750 ml bottle	\$32		
Prosecco 187 ml bottle	\$10		
Prosecco Rosé 187 ml bottle	\$42	\$10	

BEER MENU

* Ask about our seasonal beers

Legion Penguin Pils Pilsner	\$7
Legion Juicy Jay IPA	\$7
Gilde Red Rooster American Lager	\$7
Menebrea Italian Amber	\$7
Edmunds Strawberry Shortcake Blonde IPA	\$7
What Glitters is Gold Hefeweizen Ale	\$7
Michelob Ultra	\$5
Estrella Jalisco	\$5

OTHER ALCOHOLIC DRINKS MENU

Sangria Pitcher (White and Red)	\$32
Mimosa Ask for flavors- Can do non-alcoholic versions	\$12
Bloody Mary	\$10
Seasonal Sangria (White or Red)	\$8
Wine-a-Rita (White)	\$8
Pineapple Haze Hard Cider	\$6
Original Sin Black Widow Hard Cider	\$6
Shondy Drop (Tastes like a Lemon Drop Martini!)	\$9
Grapefruit Paloma Grapefruit soda, lime juice, white wine rimmed with black lava salt	\$9
Moscow Mule Ginger beer, lime juice white wine	\$9
Rose Colored Glasses White wine spritzer, rose over ice with citrus wedge	\$9
THC Sunbird Seltzer (lemon-lime, must be 21 to order)	\$7

NON - ALCOHOLIC DRINKS

Coke/ Diet Coke*** See note on right	\$3
Sweet or Unsweet Tea***	\$3
Coffee***	\$3
Super Coffee Iced Vanilla Latte***	\$5
Sprecher Soda (Root Beer, Cream Soda, Orange Soda, Sparkling Lemonade)***	\$5
Devils Foot Ginger Beer*** See note on right	\$5
Non-Alcoholic sparkling Rosé	\$5
Dark & Stormy N/A cocktail (spiced ginger and lime cocktail)	\$6
N/A Stella Artois	\$5
N/A Italian style Pilsner	\$6

Ask about our daily wine flights and specials!

Pick 3 of any 2 oz. wines to make your own flight!

**WANT A 9 OUNCE GLASS?! We now offer a nine ounce pour for \$4 more!

*** PLEASE NOTE: We do not offer free refills of sodas or tea because since we are a wine bar we do purchase the soda as cans and tea in a jug, we do not make it on premises.

Follow us on social media



APPS/SMALL BITES

Nut So Fast!

So good they're gone in a flash! Mixed gourmet nuts with Chef's spices and fresh rosemary (Almonds, Pecans, Pistachios, Macadamia & Cashews) \$6

Charcuterie Tapas Board Serves 1-2

Artisan Meats & Cheeses with grapes, pinsa board, antipasto, grape compote and cured olives (Ask for GF crackers) PLEASE NOTE THE OLIVES HAVE PITS \$18

Spicy Deviled Eggs GF Topped with Pig Candy \$11

Don't Be a Dip Trio GF Pimento cheese, Guac, and SplenDishes Fire Roasted Salsa served with chips \$10

Spicy Bourbon Black Pepper Pimento Cheese GF Served with tortilla chips \$9

Deez Balls Tossed in BBQ bourbon sauce drizzled with Chipotle sauce \$10

Big A\$\$ Pretzel Served with stout mustard sauce & beer cheese \$11

Honey Roasted Brussel Sprouts GF Topped with maple balsamic glaze and pig candy \$10

Black Eyed Pea Fritters GF Topped with caramelized onions and chipotle sauce \$12

Mac Attack add truffle oil \$2 Mac and Cheese topped with Pig Candy & scallions \$10

Hot Crab Dip Served with toasted naan bread (Ask for tortilla chips GF) \$15

Hot Spinach Dip GF Served with tortilla chips \$10

Crab Cakes Served on arugula topped with a creamy lemon dill sauce and pepper relish \$15

Loaded Baked Potato GF (add side salad with dressing choice of Ranch or Lemon Vinaigrette \$4) Loaded with cheese, pig candy, sour cream and scallions (add Beer Cheese \$3) \$10

Baked Burrata Dip (Ask for tortilla chips GF) Fresh mozzarella with marinara sauce and crispy prosciutto served with pinsa bread \$13

ENTREES

Steak & Egg Cobb Salad Grilled beef tenderloin (you can sub greek chicken), hard boiled egg, heirloom tomatoes, pig candy, smoked bleu cheese crumbles served with ranch dressing \$15

Alabama Mother Clucker Fried chicken, slaw with Alabama white sauce and pickles on two brioche slider buns. Served with pasta salad. \$16

Cheeseburger Bomb Seasoned ground beef, American cheese, pickle, wrapped in dough. Served with Ketchup and seasoned wedge fries. \$15

ChickING Tenders and Wedges sub Mac Attack +\$6 Served with Queen's Ranch. Want it tossed with Buffalo or BBQ sauce? Just ask! \$15

French Onion Beef Sliders & Seasoned Wedge Fries sub Mac Attack +\$6 House made roast beef tenderloin with caramelized onions, provolone and French onion dip spread \$15

Chicken Salad Melt sub seasoned wedge fries \$4 House made chicken salad, pig candy, provolone cheese and tomato served on a warm croissant bun. Served with kettle chips \$14

Chicken Caesar Garlic Knot Sandwich \$15
Marinated chicken, provolone, caesar salad, parm on toasted garlic knot. Served with kettle chips

Loaded Caprese Flatbread GF House made ricotta herb pistou, mozzarella, roasted tomatoes, arugula, prosciutto & balsamic drizzle. \$15

Greek Pizza add greek chicken \$3 Crusty pinsa bread topped with roasted red pepper, pickled red onion, marinated artichoke hearts, Kalamata olives and feta. Served with Tzatziki sauce \$15

Purple Nachos ASK FOR GF add guac \$2 Peruvian marinated beef with red cabbage, beer cheese, pickled onion and green sauce on tortilla chips. \$15

Shreemp Tacos add 1 taco \$4 add guac \$2 Gulf shrimp with honey sriracha sauce and creamy slaw on fried flour tortillas. Served with chips and SplenDishes Fire Roasted Salsa \$15

Greek Tacos add 1 taco \$4 Marinated grilled chicken, creamy slaw, roasted tomatoes and tzatziki sauce. Served with seasoned wedge fries \$15

Steak Burger & Truffle Fries add pimento cheese \$2 sub Mac Attack +\$6 1/2 pound angus beef, house made steak sauce, Pig Candy, lettuce & tomato on brioche bun (GF ask for no bun) \$15

Toasted Ricotta Gnocchi GF add garlic knot \$2 House made ricotta gnocchi with roasted garlic cream sauce \$15

Chicken Parm \$17
Breaded chicken with marinara, provolone, parmesan cheese. Served with a side salad and garlic knot.

Chicken & Waffles Served with side of Mac Attack & maple syrup \$17

DESSERTS

Eat-Your-Feelings Brownie GF Topped with salted caramel sauce and vanilla ice cream \$10

Chef's Dessert Strawberry Shortcake served with whipped cream \$10



CALL FOR CARRY OUT

803.366.7070
295 Herlong Ave. Suite 401,
Rock Hill SC 29732

Check out
cbbistroandvine.com
for our full event list

EXTRAS:

- Ketchup: \$1.50
- Dressings and Sauces: \$2
- Cheese: cheddar \$1
pimento \$2
- Tortilla Chips \$1
- Pita, Naan or Crackers \$2
- Guac/Salsa \$2
- Pig Candy (per piece) \$2
- Beer Cheese \$3
- Side salad (ranch or lemon vinaigrette) \$4

Gluten Free Note: While we strive to provide gluten free options for our guests we are not a gluten free kitchen and while we have processes in place to minimize risk, we cannot ensure that cross contamination will never occur.

Check our
secret menu

