

WINE MENU

WHITE

	Btl.	6 oz.	2 oz.
Aquamarine Sauvignon Blanc (Marlborough)	\$42	\$11	\$4.00
Erné Vermentino Italian (similar to Sauvignon Blanc)	\$42	\$11	\$4.00
Dahlia Pinot Grigio (Italian)	\$38	\$10	\$3.75
Moschifilero Greek white (similar to Pinot Grigio)	\$34	\$9	\$3.25
Cococciola Italian (similar 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
Michael David Rosé (Lodi)	\$46	\$12	\$4.00
St. George Chardonnay (buttery, creamy)	\$46	\$12	\$4.00
Dipinti Stainless Chardonnay	\$38	\$10	\$3.75
Wine "Water" Spritzer Sauvignon Blanc (zero sugar)	\$34	\$8	\$3.25
Fit Vine Sauvignon Blanc (zero sugar)	\$16	\$5	
Fit Vine Chardonnay (zero sugar)	\$16	\$5	
Burley Chardonnay	\$60		

RED

Vigneti Del Sol Montepulciano d'Abruzzo	\$34	\$9	\$3.25
Spellbound 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)	\$34	\$8	\$3.25
Lambrusco Dry chilled Red with subtle bubbles	\$20		

BUBBLES

Prosecco 750 ml bottle	\$32		
Prosecco 187 ml bottle	\$10		
Prosecco Rosé 187 ml bottle	\$10		
Sparkling Rosé glass or bottle	\$42	\$10	

BEER MENU

* Ask about our seasonal beers

Amor Artis Fort Milsner Pilsner	\$7
Legion Juicy Jay IPA	\$7
Gilde Red Rooster American Lager	\$7
Edmunds Strawberry Shortcake Blonde IPA	\$7
What Glitter is Gold Hefeweizen Ale	\$7
Michelob Ultra	\$5
Corona	\$5

OTHER ALCOHOLIC DRINKS MENU

Sangria Pitcher (White and Red)	\$32
Mimosa Ask for flavors- Can do non-alcoholic versions	\$12
Bloody Mary	\$10
Sun Boy (Spiked coconut water-YUM!) Assorted flavors	\$8
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

NON - ALCOHOLIC DRINKS

Coke/ Diet Coke*** See note on right	\$3
Sweet or unsweet Tea***	\$3
Coffee***	\$3
Hot Cocoa (SpenDishes-like it buy a jar to take home)	\$5
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 Heineken Zero	\$5
N/A Italian style Pilsner	\$6
THC Sunbird Seltzer (lemon-lime, must be 21 to order)	\$7

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 Board Serves 1

Artisan Meats & Cheeses with garlic knot and dipping oil (Ask for GF crackers)

\$15

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/\$12

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

\$15

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)

\$10/\$13

Loaded with cheese, pig candy, sour cream and scallions (add Beer Cheese \$3)

Pepper Jelly Cheese Dip GF SplenDishes Pepper Jelly over cream cheese served with tortilla chips

\$9

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

\$13

ENTREES

Pepperoni Pizza Marinara, mozzarella, pepperoni and italian sausage on pinsa bread

\$15

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

\$15

Served with Queen's Ranch. Want it tossed with Buffalo or BBQ sauce? Just ask!

French Onion Beef Sliders & Seasoned Wedge Fries sub Mac Attack +\$6

\$15

House made roast beef tenderloin with caramelized onions, provolone and French onion dip spread

Chicken Salad Melt sub seasoned wedge fries \$4

\$14

House made chicken salad, pig candy, provolone cheese and tomato served on a warm croissant bun. Served with kettle chips

Dirty Bird Melt sub Mac Attack \$6

\$15

Roasted turkey and cheddar with raspberry jalapeño jam and arugula on toasted ciabatta. Served with seasoned wedge fries.

Loaded Caprese Flatbread GF

\$15

House made ricotta herb pistou, mozzarella, roasted tomatoes, arugula, prosciutto & balsamic drizzle.

Greek Pizza add greek chicken \$3 Crusty pinsa bread topped with roasted red pepper, pickled red onion,

\$15

marinated artichoke hearts, Kalamata olives and feta. Served with Tzatziki sauce

Purple Nachos ASK FOR GF add guac \$2

\$15

Peruvian marinated beef with red cabbage, beer cheese, pickled onion and green sauce on tortilla chips.

Shreemp Tacos add 1 taco \$4 add guac \$2

\$15

Gulf shrimp with honey sriracha sauce and creamy slaw on fried flour tortillas. Served with chips and SplenDishes Fire Roasted Salsa

Greek Tacos add 1 taco \$4

\$15

Marinated grilled chicken, creamy slaw, roasted tomatoes and tzatziki sauce. Served with seasoned wedge fries

Steak Burger & Truffle Fries add pimento cheese \$2 sub Mac Attack +\$6

\$15

½ pound angus beef, house made steak sauce, Pig Candy, lettuce & tomato on brioche bun (GF ask for no bun)

Toasted Ricotta Gnocchi GF add garlic knot \$2

\$15

House made ricotta gnocchi with roasted garlic cream sauce

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: \$0.50
- 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

