

WINE MENU

WHITE

	Btl.	6 oz.	2 oz.
Aquamarine <i>Sauvignon Blanc (Marlborough)</i>	\$42	\$11	\$4.00
Bottega Vinaia <i>Pinot Grigio (Italian)</i>	\$38	\$10	\$3.75
Moschifilero <i>Greek white (similar to Pinot Grigio)</i>	\$34	\$9	\$3.25
Comtesse De Malet <i>White Bordeaux</i>	\$34	\$9	\$3.25
Allegro Sweet White <i>Moscato</i>	\$34	\$9	\$3.25
Reisling <i>(semi-sweet)</i>	\$34	\$9	\$3.25
Sonoma Cutrer <i>Rosé</i>	\$50	\$13	\$4.50
Michael David <i>Rosé (Lodi)</i>	\$46	\$12	\$4.00
Harken <i>Chardonnay (buttery, creamy)</i>	\$46	\$12	\$4.00
Finca Lalonde <i>Stainless Chardonnay</i>	\$38	\$10	\$3.75
Pine Ridge <i>Chenin Blanc and Viognier blend</i>	\$38	\$10	\$3.75
Wine Water Spritzer <i>Sauvignon Blanc (zero sugar)</i>	\$34	\$9	\$3.25
Fit Vine <i>Sauvignon Blanc (zero sugar)</i>	\$16	\$5	
Fit Vine <i>Chardonnay (zero sugar)</i>	\$16	\$5	
Burley <i>Chardonnay</i>	\$60		

RED

Vigneti Del Sol <i>Montepulciano d'Abruzzo</i>	\$34	\$9	\$3.25
Boen <i>Pinot Noir</i>	\$38	\$10	\$3.75
Greg Norman Knights Valley <i>Cabernet Sauvignon</i>	\$56	\$15	\$5
Broadside <i>Cabernet Sauvignon</i>	\$38	\$10	\$3.75
Kings of Prohibition <i>Cabernet Sauvignon</i>	\$34	\$9	\$3.25
Allegro <i>Sweet Red</i>	\$34	\$9	\$3.25
Pinotage <i>South African dry red</i>	\$34	\$9	\$3.25
Wine Water Spritzer <i>red blend (zero sugar)</i>	\$34	\$9	\$3.25
Lambrusco <i>Dry chilled Red with subtle bubbles</i>	\$20		

BUBBLES

Prosecco <i>750 ml bottle</i>	\$34		
Prosecco <i>187 ml bottle</i>	\$10		
Prosecco Rosé <i>187 ml bottle</i>	\$10		
Sparkling Rosé <i>glass or bottle</i>	\$46	\$12	

BEER MENU

* Ask about our seasonal beers

Amor Artis <i>Fort Milsner Pilsner</i>	\$7
Legion Juicy Jay <i>IPA</i>	\$7
Gilde Red Rooster <i>American Lager</i>	\$7
Untamed Waters Brewing <i>CHEFeweizen</i>	\$7
Edmunds Cereal for Dinner <i>Blonde IPA</i>	\$7
Burial Stout	\$7
Menabrea <i>Italian Amber</i>	\$5
Michelob Ultra	\$5
Corona	\$5

OTHER ALCOHOLIC DRINKS MENU

Sangria Pitcher <i>(White and Red)</i>	\$32
Mimosa <i>Ask for flavors- Can do non-alcoholic versions</i>	\$12
Bloody Mary	\$10
Sun Boy <i>(Spiked coconut water-YUM!) Assorted flavors</i>	\$8
Seasonal Sangria <i>(White or Red)</i>	\$8
Wine-a-Rita <i>(White)</i>	\$8
Pineapple Haze <i>Hard Cider</i>	\$6
Original Sin Black Widow <i>Hard Cider</i>	\$6
Shondy Drop <i>(Tastes like a Lemon Drop Martini!)</i>	\$9

NON - ALCOHOLIC DRINKS

Coke/ Diet Coke*** <i>See note on right</i>	\$2
Sweet Tea***	\$2.50
Coffee***	\$3
Hot Cocoa <i>(Splendid-like it buy a jar to take home)</i>	\$5
Super Coffee Iced Vanilla Latte***	\$5
Sprecher Soda <i>(Root Beer, Cream Soda, Orange Soda, Sparkling Lemonade)***</i>	\$4
Devils Foot Ginger Beer*** <i>See note on right</i>	\$4
Non-Alcoholic sparkling Rosé	\$4
Dark & Stormy N/A cocktail <i>(spiced ginger and lime cocktail)</i>	\$6
N/A Heineken Zero	\$5

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.

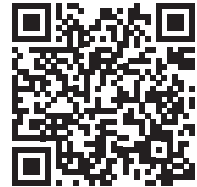
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APPS/SMALL BITES

Charcuterie Board <small>Serves 1</small>	\$15
<i>Artisan Meats & Cheeses with crusty bread and dipping oil (Ask for GF crackers)</i>	
Spicy Deviled Eggs <small>GF Topped with Pig Candy</small>	\$10
Don't Be a Dip Trio <small>GF Pimento cheese, Guac, and SplenDishes Fire Roasted Salsa served with chips</small>	\$10
Spicy Bourbon Black Pepper Pimento Cheese <small>GF Served with tortilla chips</small>	\$8
Deez Balls <small>Tossed in BBQ bourbon sauce drizzled with Chipotle sauce</small>	\$10
Pizztel <small>Our Big A\$\$ Pretzel covered in goey mozzarella and pepperoni served with a side of marinara</small>	\$12
Big A\$\$ Pretzel <small>Served with stout mustard sauce & beer cheese</small>	\$10
Honey Roasted Brussel Sprouts <small>GF Topped with maple balsamic glaze and pig candy</small>	\$9
Black Eyed Pea Fritters <small>GF Topped with caramelized onions and chipotle sauce</small>	\$12
Mac Attack <small>add truffle oil \$2 Mac and Cheese topped with Pig Candy & scallions</small>	\$10/\$12
Hot Crab Dip <small>Served with toasted naan bread (Ask for tortilla chips GF)</small>	\$14
Crab Cakes <small>Served on arugula topped with a creamy lemon dill sauce and pepper relish</small>	\$15
Soup Flight <small>ASK IF GLUTEN FREE (One cup of soup \$8) Two soups and pimento cheese sammie</small>	\$15
Loaded Baked Potato <small>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)</small>	\$10/\$13
Pepper Jelly Cheese Dip <small>GF SplenDishes Pepper Jelly over cream cheese served with tortilla chips</small>	\$8
Baked Burrata Dip <small>(Ask for tortilla chips GF) Fresh mozzarella with marinara sauce and crispy prosciutto served with Parmesan baguette</small>	\$10

Check our
secret menu



ENTREES

Cheeseburger Bomb <small>Seasoned ground beef, American cheese, pickle, wrapped in dough. Served with Ketchup and seasoned wedge fries.</small>	\$15
ChickING Tenders and Wedges <small>sub Mac Attack +\$6 Served with Queen's Ranch. Want it tossed with Buffalo or BBQ sauce? Just ask!</small>	\$14/\$20
Dirty Bird Melt <small>sub Mac Attack +\$6 Roasted turkey and cheddar with raspberry jalapeño jam and arugula on toasted ciabatta. Served with seasoned wedge fries</small>	\$15/\$21
French Onion Beef Sliders & Seasoned Wedge Fries <small>sub Mac Attack +\$6 House made roast beef tenderloin with caramelized onions, provolone and French onion dip spread</small>	\$15/\$21
Chicken Salad Melt <small>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</small>	\$12/\$16
Loaded Caprese Flatbread <small>GF House made ricotta herb pistou, mozzarella, roasted tomatoes, arugula, prosciutto & balsamic drizzle.</small>	\$15
Greek Pizza <small>add greek chicken \$4 Crusty pinsa bread topped with roasted red pepper, pickled red onion, marinated artichoke hearts, Kalamata olives and feta. Served with Tzatziki sauce</small>	\$14/\$18
Purple Nachos <small>ASK FOR GF add guac \$2 Peruvian marinated beef with red cabbage, beer cheese, pickled onion and green sauce on tortilla chips.</small>	\$14/\$16
Shreemp Tacos <small>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</small>	\$14/\$16
Greek Tacos <small>add 1 taco \$4 Marinated grilled chicken, creamy slaw, roasted tomatoes and tzatziki sauce. Served with seasoned wedge fries</small>	\$14 /\$18
Steak Burger & Truffle Fries <small>add pimento cheese \$2 sub Mac Attack +\$6 ½ pound angus beef, house made steak sauce, Pig Candy, lettuce & tomato on brioche bun (GF ask for no bun)</small>	\$15/\$17
Toasted Ricotta Gnocchi <small>GF add garlic knot \$2 House made ricotta gnocchi with roasted garlic cream sauce</small>	\$14/\$16
Chicken Parm <small>Breaded chicken with marinara, provolone, parmesan cheese. Served with a side salad and garlic knot.</small>	\$15
Chicken & Waffles <small>Served with side of Mac Attack & maple syrup</small>	\$15

DESSERTS

Eat-Your-Feelings Brownie <small>GF Topped with salted caramel sauce and vanilla ice cream</small>	\$9
Chef's Dessert <small>GF Mixed Berry Crumble with vanilla ice cream</small>	\$9

EXTRAS:

▪ Ketchup:	\$1.50
▪ Dressings and Sauces: honey siracha, aioli, fritter sauce, ranch dressing	\$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

CALL FOR CARRY OUT

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