

WINE MENU WHITE

	2 oz.	6 oz.	Btl.
Kuranui <i>Sauvignon Blanc</i>	\$4.00	\$11	\$42
Dalia <i>Pinot Grigio</i>	\$3.75	\$10	\$38
Moschifilero <i>Greek white (simliar to Pinot Grigio)</i>	\$3.25	\$9	\$34
Comtesse De Malet <i>White Bordeaux</i>	\$3.25	\$9	\$34
Allegro Sweet White <i>Moscato</i>	\$3.25	\$9	\$34
Rosé	\$3.25	\$9	\$34
Reisling <i>(semi-sweet)</i>	\$3.25	\$9	\$34
Sonoma Cutrer <i>Rosé</i>	\$4.50	\$13	\$50
Toad Hollow <i>Chardonnay (stainless)</i>	\$3.25	\$10	\$38
Matchbook <i>Chardonnay (buttery, creamy)</i>	\$4.50	\$13	\$50
LaCrema <i>Chardonnay (oak)</i>	\$4.00	\$11	\$42
Burley <i>Chardonnay</i>			\$60
Fit Vine Wine <i>Sauvignon Blanc</i>			\$16

RED

Vigneti Del Sol <i>Montepulciano d'Abruzzo</i>	\$3.25	\$9	\$34
Murphy Goode <i>Pinot Noir</i>	\$3.75	\$10	\$38
Zacharias <i>Merlot</i>	\$4.00	\$11	\$42
Broadside <i>Cabernet Sauvignon</i>	\$3.75	\$10	\$38
Noah River <i>Cabernet Sauvignon</i>	\$3.25	\$9	\$34
Alexander Valley <i>Cabernet Sauvignon</i>	\$5.25	\$15	\$55
Allegro <i>Sweet Red</i>	\$3.25	\$9	\$34
Rosso del Palazzone <i>Sangiovese (chilled)</i>	\$3.25	\$9	\$34
Lambrusco <i>Sweet chilled Red with subtle bubbles</i>			\$20
Lambrusco <i>Dry chilled Red with subtle bubbles</i>			\$20
Fit Vine Wine <i>Chilled Red Blend (dry)</i>			\$16

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

BUBBLES

Prosecco <i>750 ml bottle</i>	\$34
La Perlina Moscato <i>350 ml bottle</i>	\$14
Prosecco <i>187 ml bottle</i>	\$10
Prosecco Rosé <i>187 ml bottle</i>	\$10
Cipriani Peach Bellini <i>187 ml bottle</i>	\$10

BEER MENU

* Ask about our seasonal beers

Amor Artis <i>Fort Milsner Pilsner</i>	\$7
Legion Juicy Jay <i>IPA</i>	\$7
Sugar Creek <i>Sour Pale Ale</i>	\$7
Allegash White <i>White Ale</i>	\$7
Gilde Red Rooster <i>American Lager</i>	\$7
Untamed Waters Brewing <i>select beer</i>	\$7
Untamed Waters Brewing <i>CHEFeweizen</i>	\$7
Edmunds Cereal for Dinner <i>Blonde IPA</i>	\$7
Triple C Brewing <i>Uncle Johns White Ale</i>	\$7
Heist Brewing <i>Brunch Junkie Porter</i>	\$7
Michelob Ultra	\$5
Estrella Jalisco	\$5

OTHER ALCOHOLIC DRINKS MENU

Mimosa <i>Ask for flavors</i>	\$12
Bloody Mary	\$10
Sun Boy <i>(Spiked coconut water-YUM!) Assorted flavors</i>	\$8
Seasonal Sangria	\$8
Sangria Pitcher <i>(White)</i>	\$36
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
Wine-a-Rita <i>(White)</i>	\$8

NON - ALCOHOLIC DRINKS

Coke/ Diet Coke*** <i>See note on right</i>	\$2
Sweet Tea***	\$2.50
Coffee***	\$3.50
Super Coffee Iced Vanilla Latte***	\$5
Sprecher Soda <i>(Root Beer, Cream Soda, Orange Soda, Ginger Ale, Sparkling Lemonade)***</i>	\$4



Ask about our daily wine flights and specials!

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

Check our secret menu



CALL FOR CARRY OUT

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

Check out
Corkscooksandbooks.com
for our full event list

*** 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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FOOD MENU

APPS/SMALL BITES

Charcuterie Board Serves 1 <i>Artisan Meats & Cheeses with crusty bread and dipping oil (Ask for GF crackers)</i>	\$15
Pinsa Board <i>Toasted pillowy italian bread served with Chef's select spreadable cheese and dipping oil GREAT SHARABLE!</i>	\$12
Spicy Deviled Eggs GF <i>Topped with Pig Candy</i>	\$10
Don't Be a Dip Trio GF <i>Pimento cheese, Guac, and SplenDishes Fire Roasted Salsa served with chips</i>	\$10
Spicy Bourbon Black Pepper Pimento Cheese GF <i>Served with tortilla chips</i>	\$7
Deez Balls <i>Swedish Meatballs with sour cream sauce</i>	\$10
Pizztel <i>Our Big A\$\$ Pretzel covered in goey mozzarella and pepperoni served with a side of marinara</i>	\$12
Big A\$\$ Pretzel <i>Served with stout mustard sauce & beer cheese</i>	\$10
Roasted Brussel Sprouts GF <i>With garlic parm cream topped and Pig Candy</i>	\$8
Black Eyed Pea Fritters GF <i>Topped with carmelized onions and chipotle aioli</i>	\$11
Mezze Platter <i>With Chef's select spread, hummus & spinach dip. Served with toasted pita and tortilla chips (Ask for all tortilla chips GF)</i>	\$12
Mac Attack add truffle oil \$2 <i>Mac and Cheese topped with Pig Candy & scallions</i>	\$10/\$12
Hot Crab Dip <i>Served with toasted naan bread (Ask for tortilla chips GF)</i>	\$12
Downward Dog <i>Beer braised brat and stout mustard sauce, wrapped in puff pastry. Served with wedge fries and beer cheese.</i>	\$12

** WANT RANCH? We now offer our amazing "Queen's Ranch" dip for \$2

ENTREES

French Onion Beef Sliders & Fries sub Mac Attack +\$6 <i>House made roast beef tenderloin with carmelized onions, provolone and French onion dip spread</i>	\$12
Chicken Salad Melt sub fries \$4 <i>House made chicken salad, muenster cheese and tomato served on a warm croissant bun. Served with kettle chips</i>	\$12/\$16
Caprese Flatbread GF add prosciutto \$1 <i>House made ricotta herb pistou, mozzarella, tomatoes, & balsamic drizzle. For a salty twist, add some delicious prosciutto!</i>	\$14/\$15
Son of a Peach Flatbread <i>Toasted pillowy Italian bread, garlic butter, orange marmalade, grilled peaches & crispy prosciutto. Drizzled with creamy brie cheese.</i>	\$14
Purple Tacos GF add 1 taco \$4 add guac \$2 <i>Peruvian marinated beef with red cabbage, pickled onion and green sauce on corn tortillas. Served with chips and SplenDishes Fire Roasted Salsa</i>	\$12/\$16
Shreemp Tacos add 1 taco \$4 add guac \$2 <i>Gulf shrimp with honey sriracha sauce and creamy slaw on fried flour tortillas. Served with chips and SplenDishes Fire Roasted Salsa</i>	\$12/\$16
Greek Tacos add 1 taco \$4 <i>Marinated grilled chicken, creamy slaw, roasted tomatoes and tzatziki sauce. Served with fries</i>	\$12/\$16
Tenderoni Tacos <i>Cheesy mac, fried chicken tender and honey sriracha sauce on a fried flour tortilla. Served with fries</i>	\$15
Steak Burger & Truffle Fries add pimento cheese \$2 sub Mac Attack +\$6 <i>½ pound angus beef, house made steak sauce, Pig Candy, lettuce & tomato on brioche bun (GF ask for no bun)</i>	\$15/\$17
Crab Cakes <i>Served with arugula salad and spicy remoulade</i>	\$15
Toasted Ricotta Gnocchi GF <i>House made ricotta gnocchi with roasted garlic cream sauce and basil crema</i>	\$14
Chicken & Waffles <i>Served with side of Mac Attack & maple syrup</i>	\$15

DESSERTS

Eat-Your-Feelings Brownie GF <i>Topped with salted caramel sauce and vanilla ice cream</i>	\$9
Chef Select Dessert GF <i>Please ask your server for featured dessert</i>	\$9