

WINE MENU WHITE

	2 oz.	6 oz.	Btl.
Toi Toi <i>Sauvignon Blanc</i>	\$4.00	\$11	\$42
Cielo <i>Pinot Grigio (Italian)</i>	\$3.75	\$10	\$38
Moschifilero <i>Greek white (similar 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
Dipinti <i>Chardonnay (stainless)</i>	\$3.25	\$9	\$34
Matchbook <i>Chardonnay (buttery, creamy)</i>	\$3.25	\$10	\$38
Decoy <i>Chardonnay (buttery, creamy)</i>	\$4.50	\$13	\$50
La Paradou <i>Viognier (dry, peach, pear, apricot)</i>	\$3.25	\$10	\$38
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
Stephen Vincent <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
Matchbook <i>Cabernet Sauvignon</i>	\$3.25	\$9	\$34
Truth Be Told <i>Cabernet Sauvignon</i>	\$4.00	\$12	\$46
Allegro <i>Sweet Red</i>	\$3.25	\$9	\$34
Protocolo <i>Italian dry red</i>	\$3.25	\$9	\$34
Bordeaux	\$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

BUBBLES

Prosecco <i>750 ml bottle</i>			\$34
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
Gilde Red Rooster <i>American Lager</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
Hofbrau Oktoberfestbier	\$5
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
Sake Jelly Shot Yuzu <i>(Lemon-Lime flavor YUMMY!!)</i>	\$5

NON - ALCOHOLIC DRINKS

Coke/ Diet Coke*** <i>See note on right</i>	\$2
Sweet Tea***	\$2.50
Coffee***	\$3
Latte***	\$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



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.

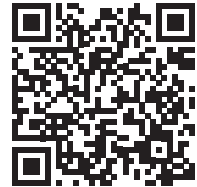
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APPS/SMALL BITES

Chef's Breakfast Sandwich add Pig Candy \$1 <i>Parmesan Kaiser roll with garlic aioli, breakfast sausage, scrambled eggs and American cheese</i>	\$8
Charcuterie Board Serves 1 <i>Artisan Meats & Cheeses with crusty bread and dipping oil (Ask for GF crackers)</i>	\$15
Spicy Deviled Eggs GF Topped with Pig Candy	\$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 Served with tortilla chips	\$7
Deez Balls Bourbon BBQ sauce	\$10
Pizztel Our Big A\$\$ Pretzel covered in goey mozzarella and pepperoni served with a side of marinara	\$12
Big A\$\$ Pretzel Served with stout mustard sauce & beer cheese	\$10
Roasted Brussel Sprouts GF Topped with dried cranberries, Pig Candy and balsamic drizzle	\$8
Black Eyed Pea Fritters GF Topped with caramelized onions and chipotle aioli	\$11
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)	\$12
Crab Cakes Served with arugula salad and spicy remoulade	\$15
Hot Caramelized Onion and Bacon Dip GF Served with tortilla chips	\$12
Soup Flight ASK IF GLUTEN FREE (One cup of soup \$7) Two soups and pimento cheese sammie	\$12
Loaded Baked Potato GF (add side salad with dressing choice of Ranch or Lemon Vinaigrette \$4) <i>Loaded with cheese, pig candy, sour cream and scallions</i>	\$8/\$12

Check our
secret menu



ENTREES

French Onion Beef Sliders & Seasoned Wedge Fries sub Mac Attack +\$6 <i>House made roast beef tenderloin with caramelized onions, provolone and French onion dip spread</i>	\$12
Hot Pocket <i>Yogurt-marinated chicken with mild Indian spices, wrapped in flakey puff pastry</i>	\$10
Chicken Salad Melt sub seasoned wedge fries \$4 <i>House made chicken salad, provolone 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
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 seasoned wedge fries</i>	\$12/\$16
Buffalo Chicken Mac & Cheese add pig candy \$2 <i>Cheesy mac, fried chicken tender and Buffalo sauce topped with scallions</i>	\$13/\$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
Toasted Ricotta Gnocchi GF add garlic knot \$2 <i>House made ricotta gnocchi with roasted butternut squash sauce</i>	\$14/\$16
Chicken Parm <i>Breaded chicken with marinara, provolone, parmesan cheese. Served with a side salad and garlic knot.</i>	\$15
Chicken & Waffles <i>Served with side of Mac Attack & maple syrup</i>	\$15
Apple Cider Braised Pork with Creamy Mashed Potatoes	\$15

EXTRAS:

▪ Ketchup:	\$0.50
▪ Dressings and Sauces: <i>honey siracha, aioli, fritter sauce, ranch dressing</i>	\$1
▪ Pig Candy	\$1
▪ Cheese: cheddar, pimento	\$1
▪ Tortilla Chips	\$1
▪ Pita, Naan or Crackers	\$2
▪ Guac	\$2
▪ Beer Cheese	\$3
▪ Side salad (ranch or lemon vinaigrette)	\$3

DESSERTS

Eat-Your-Feelings Brownie GF Topped with salted caramel sauce and vanilla ice cream	\$9
Chef Select Dessert (ask if it's gluten free) Please ask your server for featured dessert	\$9

CALL FOR CARRY OUT

803.366.7070
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Check out
Corkscooksandbooks.com
for our full event list