

## 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 (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
689 Cellars <i>Chardonnay (stainless)</i>	\$3.25	\$10	\$38
Matchbook <i>Chardonnay (buttery, creamy)</i>	\$3.25	\$10	\$38
Decoy <i>Chardonnay (buttery, creamy)</i>	\$4.50	\$13	\$50
LaCrema <i>Chardonnay (oak)</i>	\$4.00	\$11	\$42
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
Submission <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	\$13	\$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

## 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
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
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

## 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](http://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.

Follow us on social media



## APPS/SMALL BITES

Charcuterie Board	Serves 1	Artisan Meats & Cheeses with crusty bread and dipping oil (Ask for GF crackers)	\$15
Pinsa Board		Toasted pillowy italian bread served with Chef's select spreadable cheese and dipping oil GREAT SHARABLE!	\$12
Spicy Deviled Eggs	GF	Topped with Pig Candy	\$10
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	\$7
Deez Balls		Swedish Meatballs with sour cream 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	With garlic parm cream topped and Pig Candy	\$8
Black Eyed Pea Fritters	GF	Topped with carmelized onions and chipotle aioli	\$11
Gettin' Dippy with It		With two Chef's select spreads, & hummus dip. Served with toasted pita and tortilla chips (Ask for all tortilla chips GF)	\$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)	\$12
Downward Dog		Beer braised brat and stout mustard sauce, wrapped in puff pastry. Served with wedge fries and beer cheese.	\$12

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

## ENTREES

French Onion Beef Sliders & Fries	sub Mac Attack +\$6	House made roast beef tenderloin with carmelized onions, provolone and French onion dip spread	\$12
Pork Belly Bao Bun Sliders		Seared pork belly with red cabbage slaw, pickled onions and lemongrass hoisin sauce with a fluffy bao bun. Served a side of slaw.	\$12
Chicken Salad Melt	sub fries \$4	House made chicken salad, provolone cheese and tomato served on a warm croissant bun. Served with kettle chips	\$12/\$16
Caprese Flatbread	GF add prosciutto \$1	House made ricotta herb pistou, mozzarella, tomatoes, & balsamic drizzle. For a salty twist, add some delicious prosciutto!	\$14/\$15
Son of a Peach Flatbread		Toasted pillowy Italian bread, garlic butter, orange marmalade, grilled peaches & crispy prosciutto. Drizzled with creamy brie cheese.	\$14
Purple Tacos	GF add 1 taco \$4 add guac \$2	Peruvian marinated beef with red cabbage, pickled onion and green sauce on corn tortillas. Served with chips and SplenDishes Fire Roasted Salsa	\$12/\$16
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	\$12/\$16
Greek Tacos	add 1 taco \$4	Marinated grilled chicken, creamy slaw, roasted tomatoes and tzatziki sauce. Served with fries	\$12/\$16
Tenderoni Tacos		Cheesy mac, fried chicken tender and honey sriracha sauce on a fried flour tortilla. Served with fries	\$15
Steak Burger & Truffle Fries	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)	\$15/\$17
Crab Cakes		Served with arugula salad and spicy remoulade	\$15
Toasted Ricotta Gnocchi	GF	House made ricotta gnocchi with roasted garlic cream sauce and basil crema	\$14
Chicken Parm		Breaded chicken with marinara, provolone, parmesan cheese. Served with a side salad and garlic knot.	\$15
Chicken & Waffles		Served with side of Mac Attack & maple syrup	\$15

## DESSERTS

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