

Corks, Cooks, & Books

WINE MENU WHITE

	2 oz.	6 oz.	Btl.
Frenzy <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	\$3.75	\$9	\$38
Reisling <i>(dry)</i>	\$3.25	\$10	\$34
Sonoma Cutrer <i>Rosé</i>	\$4.50	\$13	\$50
Matteo Braidot <i>Chardonnay (stainless)</i>	\$3.25	\$9	\$34
Matchbook <i>Chardonnay (buttery, creamy)</i>	\$4.50	\$13	\$50
Pierano Estate <i>Chardonnay (oak)</i>	\$4.50	\$13	\$50
Burley <i>Chardonnay</i>			\$60

Ask about our daily wine flights and specials!

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

RED

Vigneti Del Sol <i>Montepulciano d'Abruzzo</i>	\$3.25	\$9	\$34
Portlandia <i>Pinot Noir</i>	\$3.75	\$10	\$38
Ramsay Merlot <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
Langhe Italy <i>Nebbiolo</i>	\$4.50	\$13	\$50
Lambrusco <i>Sweet chilled Red with subtle bubbles</i>			\$18
Lambrusco <i>Dry chilled Red with subtle bubbles</i>			\$20

Check our secret menu



**WANT A 9 OUNCE GLASS?! We now offer a now 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

CALL FOR CARRY OUT

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

BEER MENU

* Ask about our seasonal beers

Amor Artis Fort Milsner <i>Pilsner</i>	\$7
Legion Juicy Jay <i>IPA</i>	\$7
Sugar Creek Big O <i>Orange IPA</i>	\$7
Allegash White <i>White Ale</i>	\$7
Gilde Red Rooster <i>American Lager</i>	\$7
Untamed Waters Brewing select beer	\$7
Edmunds Cereal for Dinner <i>Blonde IPA</i>	\$7
Ohara's Nitro Irish Stout	\$7
Michelob Ultra	\$5
Estrella Jalisco	\$5

Check out
Corkscooksandbooks.com
for our full event list

OTHER ALCOHOLIC DRINKS MENU

Mimosa	\$12
Bloody Mary	\$12
Seasonal Sangria	\$8
Sangria Pitcher <i>(White)</i>	\$36
Pineapple Haze <i>Hard Cider</i>	\$4
Original Sin Black Widow <i>Hard Cider</i>	\$4
Shondy Drop <i>(Tastes like a Lemon Drop Martini!)</i>	\$9
Poison Apple Wine-Tini	\$8
Wine-a-Rita <i>(White)</i>	\$8

*** 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



NON - ALCOHOLIC DRINKS

Coke/ Diet Coke*** See note on right	\$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

Corks, Cooks, & Books

FOOD MENU

APPS/SMALL BITES

Charcuterie Board	Serves 2	Artisan Meats & Cheeses and all the goodies to go with them! (Ask for GF crackers)	\$28
Spicy Deviled Eggs	GF	Topped with Pig Candy	\$9
Don't Be a Dip Trio	GF	Pimento cheese, Guac, and SplenDishes Fire Roasted Salsa served with chips	\$9
Spicy Bourbon Black Pepper Pimento Cheese	GF	Served with tortilla chips	\$6
Deez Balls		Meatballs with a sweet & spicy sauce	\$9
Big A\$\$ Pretzel		Served with stout mustard sauce & beer cheese	\$9
The Smokin' Date	GF	Applewood smoked bacon wrapped dates, stuffed with cheese and smoked almonds	\$8
Roasted Brussel Sprouts	GF	With honey hot balsamic	\$7
Black Eyed Pea Fritters	GF	Topped with caramelized onions and chipotle aioli	\$11
The IntimiTator	GF	tator cups, pimento cheese, Pig Candy, aioli and scallions	\$9
Mezze Platter		House Made Tzatziki, Lemon Feta & Hummus. Served with toasted pita (Ask for 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)	\$10
Hot Spinach Dip		Served with toasted naan bread (Ask for tortilla chips GF)	\$10
** WANT RANCH? We now offer our amazing "Queen Ranch" dip for \$2			

ENTREES

French Onion Beef Sliders & Fries	sub Mac Attack +\$6	House made roast beef tenderloin with caramelized onions, provolone and French onion dip spread	\$12
Toasted Caprese Prosciutto Baguette	sub fries \$3	Basil ricotta, fresh mozzarella, roasted tomatoes, prosciutto, arugula & balsamic on toasted baguette. Served with kettle chips	\$12/\$15
Chicken Salad Melt	sub fries \$3	House made chicken salad, muenster cheese and tomato served on a warm croissant bun. Served with kettle chips	\$12/\$15
Caprese Flatbread	GF add prosciutto \$2	House made ricotta herb pistou, mozzarella, tomatoes, & balsamic drizzle. For a salty twist, add some delicious prosciutto!	\$12/\$14
Fungus Amongus		Toasted garlic oil naan bread, mozzarella, sauteed shiitake mushrooms with truffle oil	\$14
Drunken Cherry and Prosciutto Flatbread		Drunken sour cherries, honey ricotta, and crispy prosciutto on toasted naan bread	\$14
Purple Tacos	GF add 1 taco \$4 add guac \$2	Peruvian marinated beef 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 & Waffles		Served with side of Mac Attack & maple syrup	\$14

DESSERTS

Eat-Your-Feelings Brownie	GF	Topped with salted caramel sauce and vanilla ice cream	\$8
Chef Select Dessert	GF	Please ask your server for featured dessert	\$8