



{ Corkbar uses seasonal Farmer's Market ingredients, sometimes we make changes to the menu based on what's fresh at the market. We also have market-inspired specials, so please check with your server. }

BOARDS

CHEESE 3 for \$12
Served with sliced baguette. 5 for \$17
Choose from: 7 for \$21

La Tur (mixed milk) | Humboldt Fog (goat) |
Truffle Tremor (goat) | Maytag Blue (cow) |
Vintage Aged Gouda (cow) | Beemster Gouda (goat) |
Merco Manchego (sheep) |
Beehive Barely Buzzed Coffee Gouda (cow)

{ ADD ACCOMPANIMENTS \$2 }

Clover honey, dried fruit, quince paste.
Sauvignon Blanc, Riesling, Pinot Noir, Sparkling Wine

CHARCUTERIE 3 for \$12
Served with sliced baguette, 5 for \$17
Dijon mustard and pickles. 7 for \$21

Choose from:
Prosciutto | Spicy Copa | Duck Salami | Speck |
Soppressata Salami | Smoked Chorizo | Bündnerfleisch
Cabernet Sauvignon, Syrah, Petite Sirah, Merlot

SUMMER SEASONAL MENU

SNACKS & SIDES

STUFFED FIGS \$10
With prosciutto, almonds, Manchego cheese and fig balsamic reduction.
Riesling, Sparkling, Syrah, Zinfandel

FISH TACOS \$11
Corn tortillas, seared cod breaded in cornflakes, housemade remoulade, pico de gallo, and limey cabbage.
Chardonnay, Rosé, Sauvignon Blanc, Viognier, Sparkling

SHRIMP CEVICHE \$12
With roasted cocktail sauce paired with jicama, orange, cucumber, mango, arugula, and spicycress salad with lime vinaigrette.
Riesling, Sauvignon Blanc, Rosé, Sparkling

BALL PARK SLIDERS \$12
Pork sausage patty, sweet and spicy mustard, housemade fennel relish on a pretzel bun.
Zinfandel, Rhone-style red, Petite Sirah, Cabernet Sauvignon, Rosé, Chardonnay, Viognier

{ no substitutions please }

MAINS

SEARED DIVER SCALLOPS \$14
With tagliatelle tossed in a dill cream sauce.
Chardonnay, Chenin Blanc, Viognier, Rhone-style white

HANGER STEAK \$18
Marinated Hanger steak with sweet summer corn and poblano chili salad tossed in a lime aioli, topped with cilantro salsa verde and cojita cheese.
Syrah, Petite Sirah, Cabernet Sauvignon, Zinfandel, Malbec

SANDWICHES & SALADS

P.L.T.A. \$13
Porkbelly, lettuce, tomato, and avocado with grain mustard aioli and shaved onion on country white bread served with bread and butter pickles.
Zinfandel, Rhone-style red, Syrah, Petite Sirah, Rosé

STEAK SALAD \$16
Marinated and seared flank steak with corn, tomato, avocado, and market greens tossed in a cilantro cream dressing and topped with pickled onions
Syrah, Petite Sirah, Cabernet Sauvignon, Zinfandel, Malbec

DUCK COBB SALAD \$16
With house made duck confit, cucumber, corn, avocado, cherry tomatoes and bacon, topped with grated egg and spicy herbed blue cheese dressing.
Sauvignon Blanc, Riesling, Chardonnay, Rosé, Syrah, Zinfandel



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SNACKS & SIDES

WHITE BEAN PURÉE \$4

Topped with seasonal herbs and truffle oil on mini toasts.
Sauvignon Blanc, Pinot Gris, Chardonnay, Pinot Noir

CHEDDAR CHEESE GOUGÈRES \$6

Farmhouse cheddar in a delectable puffy bun.
Sauvignon Blanc, Pinot Noir, Rose, Sparkling Wine

FARMER'S MARKET SOUP \$6

Changes based on what is fresh at the Farmer's Market.
{ Please ask your server }

PORK BRUSCHETTA \$8

Braised pork shoulder finished with house made BBQ sauce and topped with a coriander coleslaw. Served on three toasted crostini.
Riesling, Sparkling, Albariño, Syrah, Petite Sirah, Zinfandel

MAC & CHEESE \$10

Cheddar, Monterey Jack and roasted pasilla chiles.
Chardonnay, Sauvignon Blanc, Pinot Gris, Pinot Noir

SANDWICHES & SALADS

All sandwiches are served with a mixed green salad with a choice of dressing: Dijon vinaigrette or a lemon and olive oil vinaigrette.

GRILLED CHEESE \$9

Fontina cheese, sherry onion marmalade and roasted tomatoes on sourdough bread.
Sauvignon Blanc, Riesling, Chardonnay, Pinot Noir

FARMER'S MARKET VEGGIE SANDWICH \$9

Roasted eggplant, peppers, cucumbers, spinach, red onion and a feta spread on olive bread.
Sauvignon Blanc, Pinot Gris, Chardonnay, Pinot Noir, Syrah

CORKBAR BURGER \$12

Lettuce, onion, tomato, house-made pickles and roasted tomato burger sauce on challah bread bun.
Syrah, Petite Sirah, Zinfandel

CHARCUTERIE SANDWICH \$12

Soppressata salami, spicy triple-cream cheese sauce, kalamata olives, arugula and fresh tomatoes on sourdough baguette.
Syrah, Zinfandel, Petite Sirah

ROASTED TRI-TIP SALAD \$13

Thinly-sliced roasted tri-tip, with arugula, cherry tomatoes, shallots, capers, horseradish cream and lemon vinaigrette.
Viognier, Syrah, Cabernet Sauvignon, Merlot

MAINS

ROOT BEER BRAISED SHORT RIBS \$16

{ available after 5pm } Served over cheesy polenta.
Syrah, Merlot, Cabernet Sauvignon, Petite Sirah, Zinfandel

DESSERT

CHOCOLATE BOARD \$12

A selection of John Kelly Chocolates, accompanied by seasonal or dried fruit.
Cabernet Franc, Muscat, Late Harvest Viognier, Port

BANANA BREAD PUDDING \$7

{ Please allow 25 minutes } With caramelized bananas, spiced hazelnuts and topped with a brown butter crème fraîche.
Muscat, Late Harvest Viognier

BEVERAGES

SODA { Coke, Diet Coke, Sprite & Diet Sprite } \$2

VIRGIL'S ROOT BEER \$2.50

HARNEY & SONS BOTTLED ICED TEA \$3.50

Selected Varieties

BOTTLED WATER 750 ml \$5

Sparkling or Still

PARSLEY LEMONADE { \$1 Refills } 16 oz. \$3

{ no substitutions please }

REDS BY THE GLASS

BLENDS/MERITAGE

	Glass	Bottle
<p>HITCHINGPOST, "Generation Red," 2006</p> <p><i>Santa Barbara County</i></p> <p>A Cabernet Franc dominated blend that also includes Merlot and Syrah. Fruit-forward and spicy with notes of blackberry. A balanced wine that will complement food that has bold flavors.</p>	\$11	\$42
<p>TABLAS CREEK VINEYARD, "Côtes de Tablas," 2007</p> <p><i>Paso Robles</i></p> <p>Grenache (50%), Syrah (25%), Counoise (25%). Nose of cherries and a hint of pepper move to an intense blend of fruit, spice and licorice. Ripe tannins lead to a smooth finish.</p>	\$13	\$49
<p>EPIPHANY, "Gypsy," 2005</p> <p><i>Santa Barbara County</i></p> <p>Mouvedre (29%), Syrah (29%), Grenache (21%), Carignan (11%), Petite Sirah (10%). This Southern Rhone-styled wine has black cherry, raspberry, cocoa, sandalwood, dried sage and incense aromas. The palate delivers robust flavors of dark chocolate, blackberry, black cherry, black pepper and vanilla.</p>	\$15	\$57
<p>JC CELLARS, "Impostor," 2007</p> <p><i>California</i></p> <p>Zinfandel (30%), Petite Sirah (32%), Syrah (31%), Mourvedre (5%), Viognier (2%). The palate has fruit-forward notes of blueberries and blackberries with spicy and mineral components and a smooth finish. A big wine with a dark, inky color that is great by itself or with hearty food fare.</p>	\$17	\$62
<p>VINES ON THE MARYCREST, "My Generation," 2006</p> <p><i>Paso Robles</i></p> <p>Zinfandel (45%), Syrah (28%), Mourvedre (18%), Petite Sirah (9%). From winemaker Victor Abascal: "A Zinfandel from our estate vineyard and the neighboring Remo Belli Vineyard, is blended with the classic Rhone varietals. A huge, ripe super-tanker of a wine. Round and full, this is a perfect example of the 'new' breed of Paso Robles wine."</p>	\$16	\$60
<p>VINES ON THE MARYCREST, "Round Midnight," 2006</p> <p><i>Paso Robles</i></p> <p>Syrah (45%), Mourvedre (33%), Grenache (22%). From winemaker Victor Abascal: "Sophisticated and bold. A classic Rhone-style blend. Balanced and fruit-forward. Tastes of berries, cherries, rhubarb and hints of vanilla."</p>	\$16	\$60

REDS BY THE GLASS

BLEND/MERITAGE (cont.)

	Glass	Bottle
<p>CHAPPELLET, Mountain Cuvee, 2007</p> <p><i>Napa Valley</i></p> <p>Cabernet Sauvignon (51%), Merlot (46%), Malbec (1%), Cabernet Franc (1%), Petit Verdot (1%). From the winemaker, "aromas of plum, fig and cherry-cola lead to similar flavors that coat the palate. A full, round and juicy mouthfeel give the wine a seamless quality. With tannins tucked into the body of the wine, a strawberry essence lingers on the finish."</p>	\$18	\$68
<p>ORIN SWIFT, "The Prisoner," 2008</p> <p><i>Napa Valley, St. Helena</i></p> <p>Zinfandel (46%), Cabernet Sauvignon (26%), Syrah (15%), Petite Sirah (10%), Charbono (2%), Grenache (1%). A huge wine with big, ripe fruit. Dark berry and cherry flavors on the palate with a hint of new oak. The finish is long and complex with soft tannins.</p>	\$18	\$68
<p>LONGORIA, Blues Cuvee, 2006</p> <p><i>Santa Barbara County</i></p> <p>Cabernet Franc (38%), Syrah (28%), Malbec (14%), Merlot (10%), Cabernet Sauvignon (10%). The nose has fragrant, almost floral aromas with a good dose of cherries and sandalwood with other spices also being evident.</p>	\$20	\$76
<p>HDV (Hyde & de Villaine), "Belle Cousine," 2005</p> <p><i>Napa Valley</i></p> <p>Merlot and Cabernet Sauvignon blend. From the winemaker: "Complex aromas of sweet spice and intense black fruit that evolve into black pepper and red fruit with time. Ultimately, a balanced wine with elegant, soft tannins countered with a backbone of fresh, natural acidity."</p>	\$21	\$79

REDS BY THE GLASS

CABERNET FRANC

	Glass	Bottle
BUTTONWOOD, 2005	\$10	\$38

Santa Ynez Valley

Earthy aromas with flavors of dried cherry, cranberry, cardamom, and a warm, smoky finish. This wine is both fruity and big, which makes it great with many types of food or just by itself.

LANG & REED, 2007	\$14	\$53
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Napa Valley

Black cherry, sage and herbs de Provence overlaid with a touch of cedar and cigar box scents. The wine hits the palate in a smooth flow of black cherry with silky tannins making this a rich, but easy-to-drink wine.

CABERNET SAUVIGNON

BLACK SHEEP FINDS, "Genuine Risk," 2006	\$13	\$49
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Santa Ynez Valley

Cabernet Sauvignon (87%), Merlot (11%), Petite Verdot (2%). Flavors of dark fruit like plums and blackberries on the palate. A good acidity and soft tannins make this an easy-drinking wine that is anything but a risk.

JUSTIN, 2007	\$16	\$61
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Paso Robles

Aromas of Bing cherry, plum, allspice, cinnamon and leather. Balanced acidity and soft tannins with layers of red and black fruit lead to a finish of vanilla and caramel.

SCHWEIGER, 2004	\$16	\$61
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Napa Valley, Spring Mountain District

From the winemaker: "A rich, full-bodied Cabernet, deep in color. The nose of the wine is lively with berries, plum, and toasty oak leading to a velvety, lingering finish."

RICHARD PARTRIDGE, 2005	\$18	\$68
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Napa Valley

Aromas of cassis, plum, vanilla and cloves. The mouth is ripe and opulent, full of red fruits and berry flavors. The tannins are balanced and velvety, with a long, persistent, fruit-driven finish.

TERRA VALENTINE, 2005	\$22	\$83
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Napa Valley, Spring Mountain District

The nose opens with deep plum, violets, cedar and bittersweet chocolate. Bright cola and berry flavors follow with notes of caramel and dried fig with a lingering, dark cocoa finish.

REDS BY THE GLASS

MERLOT

	Glass	Bottle
ROBERT SINSKEY, 2005 <i>Carneros, Napa Valley</i> Aromas of plums, bramble berry, vanilla, licorice and violet are present on the palate. Tightly woven, yet smooth, gives way to flavors of plum, pomegranate, cocoa nibs, olive and herbs. Well-developed, muscular tannins provide balance as the flavors slowly resolve into a clean, bright finish.	\$15	\$57
KEENAN, 2005 <i>Napa Valley, Spring Mountain District</i> From the winemaker: "Jammy blackberry and raspberry aromas. Nuances of spice and cocoa emerge as the wine opens up. Silky mouth-feel and well-balanced structure allow it to show wonderfully with a variety of well seasoned dishes."	\$15	\$57
MINER, 2006 <i>Napa Valley, Stagecoach Vineyard</i> Notes of earth and tobacco on the nose, with flavors of rich blackberry and other dark fruit. This wine is balanced with ripe tannins and good acidity.	\$18	\$68
SHAFER, 2006 <i>Napa Valley</i> From winemaker, Elias Fernandez "This release is marked by its perfumy aromas of dark fruit that push out of the glass. The wine itself fills the mouth with opulent flavors of red and black berry fruit, licorice, spice, pepper, strawberry and plum."	\$25	\$90

REDS BY THE GLASS

PINOT NOIR

	Glass	Bottle
LULLI, 2008	\$13	\$49
<i>Monterey, Santa Lucia Highlands</i>		
Nose of cherries and raspberries leads to flavors of ripe red fruit, including strawberries and cherries. Supple tannins and crisp acidity lead to a pleasant finish for this medium-weight wine.		
AU BON CLIMAT, 2008	\$15	\$57
<i>Santa Barbara County</i>		
Earthy nose leads to vibrant flavors of dark cherries and plums. Balanced acidity and complex layers lead to a smooth finish. This vintage is showing amazing depth and character.		
MORGAN, "12 Clones," 2007	\$15	\$57
<i>Monterey, Santa Lucia Highlands</i>		
Leather, toast, minerals and vanilla, with cherry-berry, rose petal, cola, dried herbs and some spicy/earthy notes, in a balanced and integrated style. Medium-bodied and broadly structured on the palate.		
FIDDLEHEAD, "Seven Twenty Eight," 2005	\$19	\$79
<i>Santa Ynez Valley</i>		
Aromas of currants, spice and suede. Ripe cherries with a hint of vanilla and cassis on the palate. Low acidity and velvety tannins lead to a long lingering finish.		
PATZ & HALL, 2007	\$20	\$76
<i>Sanoma Coast</i>		
From the winemaker, "Bright red fruit aromatics of cranberry and pomegranate, accentuated by seductive layers of Chambord, butter and cinnamon spice. Crisp, structured and with a lifted, mouthwatering finish, this wine seamlessly balances pure cranberry and cherry notes with classic acidity."		

REDS BY THE GLASS

SYRAH

Glass Bottle

BABCOCK, 2006

\$9 \$34

Santa Barbara County

A cuvee of several Santa Barbara Syrah vineyards, and as noted by the winemaker: "This may be one of the most aromatically smoky and gamey Syrahs I have ever made. It strikes me like a lot of the wines I have had out of the Rhone's Cornas area; grilled and rustic, but with a richness and weight that is still the hallmark of good Syrah."

MELVILLE, 2008

\$13 \$49

Santa Ynez Valley, Verna's Vineyard

Heady spice components of dried herb, anise, white pepper, lavender, pumpkin pie and tamari that juxtapose against notes of black cherry, dark tropical fruits and purple beets. Aromas of sweet barbecue play with a floral perfume of honeysuckle.

JC CELLARS, "A La Cave," 2005

\$15 \$57

Santa Ynez Valley & Napa Valley

From the winemaker: "This vintage is composed of vineyards from Coombsville, Santa Ynez, Calistoga, Mendocino, Dry Creek Valley and Rockpile. Each region has brought its best to the final blend. A wine which features dark Valrhona chocolate, smoky accents, mineral textures, and beautiful fruit that ranges from dark cherry to wild raspberry."

KEN BROWN, "A" Cuvee, 2005

\$20 \$76

Santa Barbara County

Balanced and rich, with a velvety texture and elegant tannins. Aromas of dark plum and black pepper are accented by a hint of cinnamon stick. Lightly toasted French oak nicely complements the intensity of the fruit on the palate.

REDS BY THE GLASS

ZINFANDEL

FRANK FAMILY, 2006

Glass Bottle

\$15 \$57

Napa Valley

Zinfandel (91%), Petite Sirah (6%) and Syrah (3%). Aromas and flavors of dark fruit like blackberries, plums, blueberries and cherries. Peppery spices and smooth tannins round out this lush wine.

TURLEY, "Old Vines," 2007

\$18 \$68

Napa Valley

Aromas of ripe dark fruit and a hint of oak. This wine has black pepper, concentrated dark berries, black plums and a tinge of cocoa on the palate. Balanced acidity and soft tannins round out this amazing Zinfandel.

OTHER REDS

JC CELLARS, Rosé of Syrah, 2008

\$9 \$34

Sonoma "Rockpile Vineyard"

From winemaker Jeff Cohn: "Strawberry and black cherry aromatics, with a pinch of Herbs de Provence and a beautiful core of minerality which showcases its Rockpile Vineyard origin. This wine is the essence of spring and summertime."

CHANDON, Pinot Meunier, 2007

\$10 \$38

Napa Valley, Carneros District

Rich, vibrant aromas of lavender, plum, and white pepper with hints of raspberry, nutmeg and sweet tobacco. Flavors of cherries, plums and strawberries linger on the palate. This medium-bodied wine is great by itself, or with hearty meat dishes.

JADE MOUNTAIN, Mourvedre, 2006

\$10 \$38

Contra Costa County

This wine has a smoky character and aromas of ripe black cherry and raspberry. On the palate are black-cherry flavors and subtle hints of dried fruit. The finish is smooth and creamy, with a touch of chocolate raspberry and soft tannins.

BOKISCH, "Garnacha," 2007

\$11 \$42

Lodi

Dense and spicy. Subtle notes of pomegranate and cassis along with a slightly floral quality in the nose. Layers of strawberry and bright fruit combine in the palate for a lengthy finish. A medium-bodied wine, this Grenache shows excellent balance, fresh acidity and bright flavors. Grenache (97%), Tempranillo (3%).

{ other reds continued on next page }

REDS BY THE GLASS

OTHER REDS (cont.)

	Glass	Bottle
BOKISCH, Tempranillo, 2006 <i>Jahaut-Lodi</i> Aromas of ripe blackberries, cassis and hints of coffee. It is luscious and round on the palate with delicately integrated tannins and a soft finish. Black currants and raspberry flavors combine beautifully with some clove spice and moderate acidity. As in the traditional style of the Rioja, it is blended with their highly-prized Graciano. Tempranillo (90%), Graciano (7%), Grenache (3%).	\$13	\$49
CAMBIATA, Tannat, 2006 <i>Monterey</i> Tannat is a grape from the Pyrenees Mountains that is now grown in Monterey. This wine displays an indigo color, mouth-filling tannins and rich flavors that define Tannat. It has rich blackberry and licorice flavors on the palate.	\$15	\$57
CANA RYLAND, Malbec, 2008 <i>Contra Costa County</i> Earthy warmth, rich fruit textures and exotic finish characterize this European varietal.	\$16	\$61
ETHAN, Sangiovese, 2006 <i>Santa Ynez Valley "Hearthstone Vineyard"</i> Big red fruit on the nose with a touch of oak lead to rich cherry flavors. Balanced acidity and soft, silky tannins yield a smooth finish. As bartender Natalie put it, "a real porch drinker."	\$18	\$68

REDS BY THE BOTTLE

BLEND/MERITAGE

BLACKJACK RANCH, "Allusion," Santa Ynez Valley, 2005	\$54
FOXEN, "Range 30 West," Santa Ynez Valley, 2005	\$69
MINER, "Odyssey Blend," Napa Valley, 2005	\$73
LONGORIA, "Evidence," Santa Ynez Valley, 2005	\$79
LEVIATHAN, California, 2007	\$90

CABERNET SAUVIGNON

CLOS DU VAL, Napa Valley, 2005	\$64
VOLKER-EISELE, Napa Valley, 2005	\$77
AMIZETTA, Napa Valley, 2004	\$83
FRANK FAMILY, Napa Valley, 2005	\$83
TURNBULL, "Estate," Napa Valley, 2005	\$83
CHAPPELLET, "Signature," Napa Valley, 2007	\$84
PRIDE MOUNTAIN VINEYARDS, Napa Valley, Spring Mountain District, 2006	\$110
ALTAMURA, Napa Valley, 2005	\$140
DARIOUSH, Napa Valley, 2006	\$142
DB4, Napa Valley, 2005	\$150
BRYANT FAMILY VINEYARDS, Napa Valley, 2006	\$650*

MERLOT

WHITEHALL, Napa Valley, 2006	\$57
PRIDE MOUNTAIN VINEYARDS, Napa Valley, Spring Mountain District, 2007	\$95

{ *to-go pricing does not apply }

REDS BY THE BOTTLE

NEBBIOLO

PALMINA, Santa Ynez Valley, Honea Vineyard, 2004 \$76

PETITE SIRAH

STAGS' LEAP WINERY, Napa Valley, 2006 \$65

JAFFURS, Santa Barbara County, Thompson Vineyard, 2007 \$69

JC CELLARS, Napa Valley, 2005 \$90

PINOT NOIR

MELVILLE, Santa Ynez Valley, Santa Rita Hills, 2007 \$65

DAVID BRUCE, Russian River, 2006 \$77

LUCIA, Napa Valley, 2007 \$80

SYRAH

ETHAN, Santa Ynez Valley, 2005 \$72

PEAY VINEYARDS, "La Bruma," Sonoma, 2006 \$86

JC CELLARS, "Haley's Reserve," Napa Valley, 2005 \$110

ZINFANDEL

JC CELLARS, Napa Valley, Arrowhead Vineyard, 2005 \$70

LA CAPILLA, Paso Robles, "Old Vine Zinfandel," 2006 \$77

WHITES BY THE GLASS

ALBARIÑO

	Glass	Bottle
BOKISCH, 2008 <i>Lodi</i> Aromas of Bosc pear, Fuji apple and mandarin rind. It is medium bodied with pleasing tropical notes followed by a lingering finish. This Albariño shows excellent balance with its vivid, crisp acidity, making it a wonderful accompaniment to seafood.	\$9	\$34
TANGENT, 2007 <i>Edna Valley</i> From winemaker Christian Roguenant, "Honeyed tangerine and lush peaches (on the nose). Tropical hints of banana and grapefruit add to the complexity. Albariño is often compared to Viognier for its peach aromas and to Riesling for its minerality."	\$12	\$46
BONNY DOON CA' DEL SOLO, 2008 <i>Monterey</i> From Bonny Doon's Biodynamic vineyard in Monterey County. Floral notes including honeysuckle and kefir lime leaves on the nose. Bracingly crisp citrus flavors lead to a mineral finish.	\$15	\$57
LONGORIA, 2008 <i>Santa Ynez Valley, Clover Creek Vineyard</i> A fragrant mixture of blossoms, cantaloupe and brown spices such as nutmeg and cinnamon. On the palate there are flavors of honey and lemon tea. It has a long, refreshing finish due to the naturally high acidity.	\$18	\$68

WHITES BY THE GLASS

CHARDONNAY

	Glass	Bottle
FLORA SPRINGS, 2007 <i>Napa Valley</i> Rich flavors of peach and pear with a hint of pineapple on the palate. A rich wine that has a bright acidity that can pair beautifully with food or simply be enjoyed alone.	\$9	\$34
ALMA ROSA, 2008 <i>Santa Barbara County</i> Winemaker notes: "With French Chablis as its role model, our 2008 Chardonnay continues in our traditional style of crisp, clean, fresh flavors true to the grape variety. Just a hint of malolactic and a hint of oak add additional layers and depth. Pineapple and citrus peel are right there in the wine's aromatics, with lemony-pear fruit on the palate, and a brisk, cleansing minerality on the finish."	\$11	\$42
KEENAN, 2007 <i>Napa Valley, Spring Mountain District</i> This wine has citrus, ripe pear and green apple in the nose. Hints of lush white peach are noticed as the wine opens up. A touch of oak character returns on the finish as well as a hint of minerality and crisp acidity. Medium-bodied.	\$12	\$45
BERNAT, 2006 <i>Santa Barbara County, Santa Rita Hills</i> Bright golden hue with aromas of honey, citrus, pear and honeysuckle, with notes of oak, lead to a round creamy mouth-feel. The palate is crisp with balanced acidity. A hint of oak and vanilla on the finish.	\$13	\$49
MORGAN, 2007 <i>Monterey, Santa Lucia Highlands "Double L"</i> From the winemaker: "Medium-rich on the palate with a nicely integrated acidity. Mineral, tropical fruit, sweet spice, toasty oak, orange blossoms and pineapple on the nose. The palate shows additional notes of lemongrass, flint, creaminess, butterscotch and apricot."	\$15	\$57
NEYERS, 2007 <i>Napa Valley, Carneros District</i> This wine has a creamy texture and notes of toast, or grilled bread, in the aroma. A great balance of citrus and mineral flavors. While full-bodied, this is an easy-to-drink Chardonnay.	\$20	\$76

WHITES BY THE GLASS

SAUVIGNON BLANC

	Glass	Bottle
BUTTONWOOD, 2008 <i>Santa Ynez Valley</i> The winemaker refers to this wine as “sunshine in a bottle” and we agree. He also notes, “flavors of lemon-lime edged tropical fruit with a creamy core and tart finish offer a rare treat at the end of a warm summer day.”	\$8	\$30
BRANDER, 2008 <i>Santa Ynez Valley, Los Olivos</i> Crisp and dry with floral aromas and true varietal expression, this wine combines cold tank fermentation with a small portion of barrel fermentation. Citrus flavors of grapefruit and pineapple complement a well-balanced wine.	\$9	\$34
FIVE VINTNERS, 2007 <i>Napa Valley</i> Cold fermented in stainless steel, this is a light and refreshing Sauvignon Blanc. With a good balance of citrus and mineral flavors, this wine pairs well with many types of food.	\$11	\$42
FROG’S LEAP, 2008 <i>Napa Valley, Rutherford</i> Begins with lemongrass, white flowers and subtle mineral, followed by flavors of grapefruit, lemon zest and delicate white peaches. Balanced acidity and slightly lower alcohol make this an easy to drink wine.	\$12	\$45
SCHWEIGER, 2007 <i>Sonoma, Uboldi Vineyards</i> Aromatics of lemongrass, citrus, and green apples to apricot, melon, and tropical fruits. A crisp finish with lingering tropical components. Crisp acidity rounds out this refreshing wine.	\$12	\$45
STAR LANE, 2007 <i>Santa Ynez Valley</i> Aromas of wild spring flowers, pineapple and mandarin orange on the nose. The wine is barrel finished which adds rich lemon curd and grapefruit flavors.	\$12	\$45
FIDDLEHEAD, “Happy Canyon,” 2006 <i>Santa Ynez Valley</i> Finished in a combination of stainless steel, new small oak barrels and neutral French oak barrels. Complex aromas and flavors of peach, pear, pineapple and grapefruit. There is a hint of spice, vanilla bean and a touch of oak with a clean acidity.	\$14	\$52

WHITES BY THE GLASS

VIIGNIER

	Glass	Bottle
MINER, 2007 <i>Madera, Simpson Vineyard</i> Aromatically complex with citrus and honeysuckle notes on the nose and a plush feel on the palate, this Viognier consistently displays a fine balance of natural acidity and intense concentration.	\$9	\$34
ETHAN, 2006 <i>Santa Ynez Valley, Paradise Road Vineyard</i> The floral nose of this wine opens to lush tropical fruits and a hint of spices. A subtle minerality, sweetness and good acidity lead to a smooth finish. This versatile wine is great by itself or with spicy foods.	\$12	\$45

OTHER WHITES

ALMA ROSA, Pinot Gris, 2008 <i>Santa Barbara County</i> Almost floral nose of fresh, ripe fruit, such as peaches and apples. A bright acidity and flavors of apple, melon and spice round out this light-bodied wine.	\$9	\$34
QUPÉ, Marsanne, 2008 <i>Santa Ynez Valley</i> Marsanne (81%), Rousanne (19%). Mineral and flint notes with a hint of green pear, orange rind and honey. This wine is balanced with good acidity and lower in alcohol (12.6%), which makes it great on its own, or with a variety of lighter foods.	\$11	\$42
RADOG, Riesling, "Evie's Blend," 2007 <i>Monterey, Santa Lucia Highlands</i> A dry Riesling with floral notes on the nose, white rose and orange blossom are dominant, along with a strong candied-citrus note. The mouthfeel is smooth with a good acidity.	\$11	\$42
ALMA ROSA, Pinot Blanc, 2006 <i>Santa Rita Hills</i> A fresh, vibrant wine. Lean and dry, yet with a balancing rich, creamy aspect with a lemon-vanilla nuance.	\$12	\$45
FOXEN, Chenin Blanc, 2008 <i>Santa Maria, Ernesto Wickenden Vineyard "Old Vines"</i> Ripe melon and floral notes of honeysuckle on the nose. This is a light- to medium-bodied wine that finishes with pure, clean fruit.	\$12	\$45

{ other whites continued on next page }

WHITES BY THE GLASS

OTHER WHITES (cont.)	Glass	Bottle
<p>QUPÉ, Bien Nacido Cuvée, 2008</p> <p><i>Santa Maria Valley</i></p> <p>50% Chardonnay and 50% Viognier. Ripe floral notes from the Viognier give way to the structure and balance of the Chardonnay. This leads to a wine that is not too floral nor too heavy.</p>	\$12	\$45
<p>EPIPHANY, Grenache Blanc, 2007</p> <p><i>Santa Barbara County, Camp Four Vineyard</i></p> <p>Peaches and honeysuckle flavors on the palate. There is a slight sweetness to this vintage, but a balanced acidity and mineral notes complete this wine. 77% of this wine was aged in stainless steel.</p>	\$13	\$49
<p>TABLAS CREEK VINEYARD, "Côtes de Tablas Blanc," 2008</p> <p><i>Paso Robles</i></p> <p>Viognier (42%), Roussanne (26%), Marsanne (21%), Grenache Blanc (11%). From the winemaker, "a blend in the style of French Côtes du Rhone whites, and features intense aromas of stone fruits and minerals, flavors of apricot and Provençal herbs; rich texture, moderate acidity and a long peachy finish."</p>	\$13	\$49
<p>NAVARRO VINEYARDS, Gewürtzaminer "Estate," 2007</p> <p><i>Anderson Valley, Mendocino</i></p> <p>Fragrant rose petal and tropical fruit aromas and full flavors that linger. Moderate alcohol, crisp acidity and a dry finish.</p>	\$15	\$57
<p>PALMINA, Tocai Friulano, 2007</p> <p><i>Santa Ynez Valley, Honea Vineyard</i></p> <p>Floral and citrus flavors blend seamlessly for a crisp, refreshing and easy to drink wine. A hint of minerality and hazelnut on the lingering finish.</p>	\$15	\$57
<p>ZACA MESA, Roussanne, 2006</p> <p><i>Santa Ynez Valley</i></p> <p>From the winemaker, "On the nose, aromas of apricots, figs, honey and spice fill the glass. A lingering finish has a touch of minerality, a signature characteristic of our vineyard."</p>	\$15	\$57

WHITES BY THE BOTTLE

CHARDONNAY

TALLEY, Arroyo Grande, 2007	\$51
GIOIA, Santa Barbara County, 2007	\$52
FRANK FAMILY, Napa Valley, 2007	\$64
PATZ & HALL, Napa Valley, 2007	\$76

SAUVIGNON BLANC

BRANDER, "au Naturel," Santa Ynez Valley, Los Olivos, 2008	\$60
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VIOGNIER

STAGS' LEAP WINERY, Napa Valley, 2007	\$50
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OTHER WHITES

JC CELLARS, Rousanne/Marsanne, "First Date," Santa Barbara County, 2006	\$56
ALMA ROSA, Pinot Blanc, Santa Rita Hills "La Encantada," 2005	\$60

SPARKLING BY THE GLASS

SPARKLING

	Glass	Bottle
<p>DOMAINE CHANDON, Blanc de Noirs, NV <i>California</i></p> <p>Pinot Noir, Pinot Meunier. From the winemaker, "characteristically a delicate salmon color. Dark cherry, currant and strawberry dominate both aroma and flavor with hints of cassis and blackberry. These red fruit flavors build in the mid-palate and finish with a soft, lingering, creamy texture."</p>	\$8	\$61 (1.5L Magnum)
<p>SCHARFFENBERGER, Brut, NV <i>Anderson & Mendocino Valleys</i></p> <p>This sparkling wine is made from Pinot Noir (65%), which produces a red fruit forward nose (cherry and plum) combined with Chardonnay (35%) which adds the tropical expression of lychee nut, hazelnut and mango. Notes of vanilla cream character producing a round and full-bodied wine, in addition to freshly baked bread and pastry that enhances the more fruit-forward style of the wine.</p>	\$12	\$45
<p>VEUVE CLICQUOT, Demi-Sec, NV <i>Champagne, France</i></p> <p>Pinot Noir (40-50%), Pinot Meunier (30-35%), Chardonnay (20-25%). Berries and citrus on the nose of this off-dry Champagne. Candied citrus and berry flavors on the palate. It is an easy going sweeter-style Champagne that is perfect with desserts or as an aperitif.</p>	\$19	\$39* (375ml)
<p>FRANK FAMILY, Blanc de Blancs, NV <i>Napa Valley</i></p> <p>Notes of fresh pears, apples and yeast on the nose. Lightly buttered toast, green apples and a light finish round out this elegant sparkling wine.</p>	\$20	\$76
<p>ROEDERER ESTATE L'EMERTAGE, Brut, 2002 <i>Anderson Valley</i></p> <p>On the nose are baked apples and buttery crust with notes of apricot and delicate vanilla bean. The mouthfeel is creamy, expresses flavors of quince and bread crust with a clean and crisp, yet long, finish.</p>	\$23	\$87
<p>RUINART, Blanc de Blancs, NV <i>Champagne, France</i></p> <p>Chardonnay (100%). Founded in 1729, Ruinart is the oldest Champagne house. Graphite and minerals on the nose, with vanilla, toast and a hint of coffee on the palate. Pear, green apple and citrus flavors lead to a long lingering finish. An amazing example of what the best of Champagne has to offer.</p>	\$29	\$110**

{ *to-go pricing does not apply }
{ **ask about to-go pricing on these wines. }

SPARKLING BY THE BOTTLE

HALF BOTTLES (375ml)*

MOËT & CHANDON, Nectar, NV, Champagne, France	\$42
MOËT & CHANDON, Imperial Rosé, NV, Champagne, France	\$49
VEUVE CLICQUOT, Brut, NV, Champagne, France	\$49
RUINART, Blanc de Blancs, NV, Champagne, France	\$58**
RUINART, Rosé, NV, Champagne, France	\$80**

FULL BOTTLES (750ml)

VEUVE CLICQUOT, La Grande Dame, NV, Champagne, France	\$229
MOËT & CHANDON, Dom Pérignon, Brut Cuvee, Vintage 2000 Champagne, France	\$259*

{ *to-go pricing does not apply }
{ **ask about to-go pricing on these wines. }

DESSERT BY THE GLASS

DESSERT	Glass	Bottle
<p>JUSTIN, "Obtuse," American-Style Port, 2007 <i>Paso Robles</i></p> <p>From the winemaker, "The wine has dark ruby color. A bit-tersweet chocolate note accentuates jammy fruit aromas of raspberry, sweet cherry and plum. The wine is lush and sumptuous on the palate with chocolate, cherry and rich plum flavors." 375 ML, 3 oz glass</p>	\$9	\$34
<p>QUADY, "Elysium," Black Muscat, 2007 <i>Madera</i></p> <p>From the winemaker, "One of the very few black-skinned muscats. If ripened to about 25 brix, it attains a rose-like aroma and lychee-like flavor. This rose-like aroma led us to name the wine Elysium, Greek for heaven." 375 ML, 3 oz glass</p>	\$10	\$38
<p>QUADY, "Essensia," Orange Muscat, 2007 <i>Madera</i></p> <p>Aromas of orange blossom and apricot lead to a smooth and refreshing mouthfeel that lingers on the palate. This wine is a dessert by itself, but it is also a great accompaniment to chocolate, nuts and fruit. 375 ML, 3 oz glass</p>	\$10	\$38
<p>JC CELLARS, Late Harvest Viognier, 2005 <i>Lodi</i></p> <p>Honey and very ripe banana on the nose and palate. A touch of Noble Rot intensifies the fruit characteristics: peaches, apricots and cinnamon-baked apple explode from the glass. Decadently rich, yet light, nectar captures your heart on your first sip. 375 ML, 3 oz glass</p>	\$16	\$61

BEER

DRAFT

Glass

ALESMITH BREWING COMPANY, India Pale Ale (IPA), 7.25% ABV \$7

San Diego

Medium to full body with a deep golden/light amber color. Aromas begin with pleasantly strong hop flavors, balanced with a rich malt backdrop that fades into a dry finish with a lingering hoppiness.

LAGUNITAS BREWING COMPANY, Pilsner, 5.3% ABV \$7

Petaluma

Refreshing, gold-colored lager with a balanced mouthfeel of floral, grassy hop aromas layered with malt sweetness. Lager is German for storage. Lagers are "bottom fermented" and require longer aging than ales ("top fermented").

THE BRUERY, Orchard White, 5.7% ABV \$7

Placencia

A Belgian white style beer. Nose of lavender with flavors of lavender, citrus, milling spices and a hint of white pepper on the finish.

MAD RIVER BREWING COMPANY, Steelhead Extra Pale Ale, 5.6% ABV \$7

Humboldt

Since 1989. A bright, golden-hued ale, with a medium body and crisp, spicy/floral hop. A pleasing mouthfeel that goes with everything.

MAD RIVER BREWING COMPANY, Jamaica Red Ale, 6.7% ABV \$7

Humboldt

Originally brewed for the famous Reggae on the River festival that happens every year in Humboldt County. A malty American Amber style ale, this mahogany hued ale brings an intense spectrum of hop flavors from the spicy aromatic to lingering bitter, all underscored by a full-bodied caramel richness.

STONE BREWING, Smoked Porter, 5.9% ABV \$7

Escondido

A deep mahogany color. This porter is rich, full-bodied and robust, it is also smooth with chocolate and coffee-like flavors complimented by a "smoky" character (specialty peat smoked malt).

BEER

BOTTLED

12 oz. (unless indicated otherwise)

BEAR REPUBLIC BREWING COMPANY, Hop Rod Rye, 8% ABV \$6

Claverdale

The first American rye to be produced. The rye adds spicy character to this hoppy high-octane brew. There is a malty foundation that gives this beer a sturdy backbone.

LAGUNITAS BREWING COMPANY, India Pale Ale (IPA), 5.7% ABV \$6

Petaluma

Full bodied with a deep, copper color and aromas of pine, citrus and herbs. Classically hoppy made from 43 different hops and 65 various malts.

STONE BREWING, "Daked" Arrogant Bastard Ale, 7.2% ABV \$7

Escondido

Pours a deep amber color, almost reddish brown. Pronounced hops upfront with a sweet caramel malt base balanced with chocolate/coffee overtones.

HOPF FAMILY BREWERY, Hopf Helle Weisse, Wheat Beer,
5.3% ABV – 500ML \$10

Upper Bavaria, Germany

Subtle flavors of banana and fruit from the special processing of private yeast culture. A smooth refreshing taste with champagne like bubbles that make it a great thirst quencher and food partner.

SCHRONRAMER FAMILY BREWERY, Surtaler Light Pilsner,
3.4% ABV – 500ML \$10

Upper Bavaria, Germany

Tastes like a robust heavyweight beer but sports reduced calories. Floral aromas with the sophisticated taste of 225 years of brewing tradition using the rarest Bavarian "barke" malt.

RUSSIAN RIVER BREWING, Damnation Ale (Belgian),
7.75% ABV – 750 ML \$20

Santa Rosa

Brewmasters interpretation of a Belgian style Strong Golden Ale. Extraordinary aromas of banana and pear with mouth filling flavors of sweet malt and earthy hops. Lingering finish is dry and slightly bitter but very smooth.

FOOD

Corkbar uses seasonal Farmer's Market ingredients, sometimes we make changes to the menu based on what's fresh at the market. We also have market-inspired specials, so please check with your server.

SNACKS/SIDES

PORK BRUSCHETTA \$6

Braised pork shoulder finished with housemade BBQ sauce and topped with a coriander coleslaw. Served on two toasted crostini.

Riesling, Sparkling, Albariño, Syrah, Petite Sirah, Zinfandel

WHITE BEAN PURÉE \$4

Topped with red ribbon sorrel and truffle oil on mini toasts.

Sauvignon Blanc, Pinot Gris, Chardonnay, Pinot Noir

CHEDDAR CHEESE GOUGÈRES \$6

Farmhouse cheddar in a delectable puffy bun.

Sauvignon Blanc, Pinot Noir, Rose, Sparkling Wine

FARMER'S MARKET SOUP \$6

Changes based on what is fresh at the Farmer's Market.

{ Please ask your server }

MAC & CHEESE \$10

Fontina, cheddar, asiago and roasted pasilla chiles.

Chardonnay, Sauvignon Blanc, Pinot Gris, Pinot Noir

BOARDS

CHEESE 3 for \$12

Served with sliced baguette. 5 for \$17

Choose from: 7 for \$21

La Tur (mixed milk) | Bellwether San Andreas (sheep) | Humboldt Fog (goat)

Truffle Tremor (goat) | Maytag Blue (cow) | Vintage Aged Gouda (cow)

Bellwether Carmody Reserve (cow) | Fiscalini San Joaquin Gold (cow)

{ ADD ACCOMPANIMENTS \$2 }

Lavender honey, dried fruit, quince paste.

Sauvignon Blanc, Riesling, Pinot Noir, Sparkling Wine

CHARCUTERIE 3 for \$12

Served with sliced baguette, Dijon mustard and pickles. 5 for \$17

Choose from: 7 for \$21

Prosciutto | Toscano Salami | Bresaola | Duck Salami |

Speck | Soppressata Salami | Smoked Chorizo | Landjäger

Gabernet Sauvignon, Syrah, Petite Sirah, Merlot

{ no substitutions please }

FOOD

SANDWICHES

All sandwiches are served with a mixed green salad with a choice of dressing: Dijon vinaigrette or a lemon and olive oil vinaigrette.

GRILLED CHEESE \$9

Fontina cheese, sherry onion marmalade and roasted tomatoes on sourdough bread.

Sauvignon Blanc, Riesling, Chardonnay, Pinot Noir

FARMER'S MARKET VEGGIE SANDWICH \$9

Roasted eggplant, peppers, cucumbers, spinach, red onion and a feta spread on olive bread.

Sauvignon Blanc, Pinot Gris, Chardonnay, Pinot Noir, Syrah

CORKBAR BURGER \$12

Lettuce, onion, tomato, house-made pickles and roasted tomato burger sauce on challah bread bun. Served with au gratin potatoes.

Syrah, Petite Sirah, Zinfandel

CHARCUTERIE SANDWICH \$12

Toscana salami, spicy triple-cream cheese sauce, kalamata olives, arugula and fresh tomatoes on sourdough baguette.

Syrah, Zinfandel, Petite Sirah

RIB EYE STEAK SANDWICH \$16

With piquillo peppers, shallots, horseradish cream and arugula on ciabatta bread.

Syrah, Merlot, Cabernet Sauvignon, Zinfandel, Petite Sirah

FOOD

DESSERT

CHOCOLATE BOARD	3 pieces	\$10
A selection of different chocolates, Accompanied by seasonal or dried fruit.	5 pieces	\$15
	7 pieces	\$19

Gabernet Franc, Muscat, Late Harvest Viognier, Port

CHOCOLATE HAZELNUT TART		\$6
With Nutella crème fraîche. <i>Smoked Porter, Port, Black Muscat</i>		

BANANA BREAD PUDDING		\$7
With caramelized bananas, spiced hazelnuts and topped with a brown butter crème fraîche. <i>Muscat, Late Harvest Viognier</i>		

BEVERAGES

SODA { Coke, Diet Coke, Sprite & Diet Sprite }		\$2
HARNEY & SONS BOTTLED ICED TEA		\$3.50
Selected Varieties		
TAU BOTTLED WATER	750 ml	\$5
Sparkling or Still		
PARSLEY LEMONADE { \$1 Refills }	16 oz.	\$3