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 Chef de Cuisine  
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## Under the Cork Tree

@Eatatcorktree

Monday Closed  
 Tuesday—Thursday 4pm— 9pm  
 Friday 4pm—10pm  
 Saturday 11am—10pm  
 Sunday 11am—9pm  
 Saturday & Sunday Brunch 11am—3pm

### Cheeses 7

- Mahón**—Semi firm cow's milk cheese from Mahon, Spain
- Valdeon**—Blend of cow & goat's milk blue cheese from Leon, Spain
- Manchego**—Firm sheep's milk cheese from La Mancha, Spain
- Cana de Cabra**—Aged soft goat milk cheese from Jumilla, Spain
- Taleggio**—Cow's milk, semi-soft, wash rind, mild cheese from Italy

### Cured Meats 10

- Finocchiona**—Tuscan salami flavored with fennel seeds.
- Sopressa Veneta**—traditional aged Italian salami from Venice.
- Prosciutto**—Italy's iconic dry-cured country ham.
- Jamón Ibérico de Bellota** ~ 20
- Jamón Ibérico is the ultimate cured ham of Spain. Ibérico ham comes from an ancient breed of pig found only on the Iberian Peninsula.
- Chef's Tasting**—Chef's selection of 2 meats and 3 cheese 36
- The Grand Tasting**—All 4 meats and all 5 cheeses 75

### Salads

- Greek Salad**—Arugula, Greek olives, cucumber, capers, feta, peppers, red onion, tomatoes, herbs, and red wine vinaigrette 13
- Walnut Salad**—Green olive, walnuts, pistachios, pomegranate, peppers, red onion, herbs & arugula 13
- Burrata & Nectarine**—Nectarine jam, red vein sorrel, almonds, Urfa chili, watercress, focaccia 13
- Strawberry & Feta**—Mixed greens, feta, walnut, strawberry vinaigrette 12
- Simple Green Salad**—Mixed greens parmesan, lemon vinaigrette 10
- Add a protein to your salad just ask your server** 15

### Small Plates

- Warm Olives & Marcona Almonds**  
 Chili flake, rosemary, garlic, orange, parmesan 9
- Hummus**—Harissa oil, golden raisin, mint, pita 14
- Bocadillo**—Jamon Iberico, Manchego, chorizo mayo, arugula, picked red onion, focaccia 15
- Salmon Rilette**—Sourdough, lemon, za'atar, pickled red onion 14
- Salt Cod Croquettes**—Cod, potato lemon aioli, dill 13
- Fried Feta**—Spicy tomato sauce, basil, olive oil 14
- Baby Heirloom Carrots**—Tzatziki, pistachio, honey, sumac 14
- Summer Barigoule**—Orzo, zucchini, squash, white wine sauce, pickled shallots, fava beans, lions mane mushrooms, sourdough 14
- Pan Seared Artichoke Cake**  
 polenta, bell pepper, parsley, Harissa aioli 11
- Truffle Cacio e Pepe**—Spaghetti, black pepper, parmesan, fresh truffle, butter 15
- Patatas Bravas**—Salsa bravas, lime crema, Aleppo, chives 11
- Medjool Dates**—Chorizo, bacon, spicy tomato sauce 12
- Mushroom Risotto**—Blue & yellow oyster mushrooms, pecorino, red vein sorrel 18
- Mussels**—Nduja, Calabrian chili, lemon, sourdough 18
- Albondigas**—Veal & pork meatball, spicy tomato sauce, parmesan 14
- Lamb Merguez**—Piperade, crème fraiche, pickles 14
- Chicken Skewers ala Plancha**  
 Marinated chicken, lime cilantro crème, salsa verde, pickled red onion 12
- \*Grilled Hanger Steak**—Arugula, garlic chips, chermoula sauce 19
- Crispy Spanish Octopus**—Chorizo, fingerling potatoes, pickles, herbs 19
- Roasted Green Beans**—herb butter, garlic, parmesan, panko 15

### Large Plates

- Fire Roasted Trout**—Fava beans, asparagus, lemon butter, capers, pancetta, garlic, tomatoes 30
- \*Seared Salmon**—Olive tapenade, asparagus, lemon, sour cream 32
- Ribeye**—garlic aioli, oven roasted mediterranean potato wedges 42
- Roasted Half Chicken**—Mustard glaze, Saffron lemon rice, charred tomatoes 32
- Nero Seafood Pasta**—Poblano Alfredo, lobster, shrimp, scallop, pickled red onion, cilantro 40
- Lamb Chops**—Crispy fingerling potatoes, Tzatziki, roasted carrots, picked herbs 42
- Scallops & Polenta**—Piperade, Calabrian chili, herbs, basil oil 38

### For the Table

- \*Parrillada (Mixed Grill)**—Flatiron steak, garlic sausage, lamb merguez, fire roasted half chicken, and wood fired pork chop, dipping sauces, lime & griddled sourdough 55

#### Spanish Paella (25-40 minutes)

"Socarrat" is the crispy rice that forms on the bottom and sides of the pan that is considered a delicacy in Spain.

- Seafood 45
- Chicken & Chorizo 35
- Mushroom 30

### Bread & Accoutrements

- Focaccia & Olive Oil** 7
- Griddled Sourdough** 4
- Herb Butter** 2
- Calabrian Chili Butter** 3

## Signature Cocktails

<b>Peach &amp; Basil Cooler</b> <i>(Non-Alcoholic)</i> Peach Shrub, Lemon, finished with soda	8
<b>Guava Key Lime Martini</b> <i>Vodka</i> , Guava nectar, Key Lime juice, & Agave	14
<b>Raspy Rita</b> <i>Corazón Blanco Tequila</i> , lime, Agave, & Rosemary - Raspberry simple	14
<b>Summer Night</b> <i>High West Bourbon</i> , Peach Shrub, Lemon, Mint, Angostura Bitters	14
<b>Cork Tree Gin &amp; Tonic</b> <i>Old Dominick Formula No. 10 Gin</i> , Tonic, Scrappy's Lime Bitters, Soda	14
<b>Calling a Treuse</b> <i>Plantation Dark Rum</i> , <i>Chartreuse</i> , Demerara, Triple Sec, Lemon	14

### Spritzers

(non-alcoholic option) 6

<b>Mango &amp; Orange</b>	10
Vodka, Mango puree, orange juice, Soda	
<b>Strawberry &amp; Lime</b>	10
Vodka, Lime juice, Strawberry puree, Soda	
<b>Raspberry &amp; Cranberry</b>	10
Vodka, Cranberry juice, Raspberry puree, Soda	
<b>Blueberry &amp; Lemon</b>	10
Vodka, Lemon juice, Blueberry puree, Soda	

### Draught

Succulent House Lager 6

Three Taverns Prince of Pilsen 7

### Cans & Bottles

Sweetwater 420 7

Terrapin Luau Krunkles IPA 7

Atlanta Hard Cider Crisp Apple 7

(NA) Brooklyn Pilsner 7

### Sangria 8

**Sangria Blanco** White Wine, Orange Juice, Raspberry Puree, Bourbon

**Sangria Rojo** Red Wine, Crème de Cassis, Triple Sec, Brandy, Blood Orange Cordial

### Sparkling

<b>Cava Brut</b> Kila, <i>Penedes, ESP</i>	10/36
<b>Brut</b> Nicolas Feuillatte Reserve Exclusive, <i>Champagne, FRA</i>	85
<b>Prosecco</b> Vivace, <i>Veneto, ITA</i>	14/54

### Rose

<b>Rosé</b> Muga, <i>Rioja Alta, ESP</i>	12/48
<b>Sparkling Rosé</b> Lucien Albrecht, <i>Cremant d'Alsace, FRA</i>	14/54

### White

<b>Godello</b> House White, La Nevera <i>Viura, ESP</i>	9/22/40
<b>Pinot Grigio</b> Santa Marina, <i>Lombardy, ITA</i>	10/36
<b>Pinot Grigio</b> Livon Braide Grande, <i>Venezia Giulia IGT, ITA</i>	64
<b>Albarino</b> Burgans, <i>Rias Baixas, Galicia, ESP</i>	14/54
<b>Albarino</b> Abadia de San Campio, <i>Rias Baixas, Galicia, ESP</i>	14/54
<b>Sauvignon Blanc</b> La Galope, <i>Cotes de Gascogne, FRA</i>	10/40
<b>Sauvignon Blanc</b> Rapaura Springs, <i>Marlborough, NZL</i>	56
<b>Sancerre</b> Henri Bourgeois, <i>Pure, FRA</i>	84
<b>Chardonnay</b> Maddelena, <i>Monterey, CA</i>	11/44
<b>Chardonnay</b> Cave De Lugny, <i>Macon Lugny, FRA</i>	14/56
<b>Chardonnay</b> Bramito del Cervo, <i>Umbria, ITA</i>	15/60
<b>Chenin Blanc</b> Château Moncontour Vouvray Sec, <i>Loire, FRA</i>	54

### Red

**Pinot Noir** Angels Ink, *Monterey, CA* 15/60

**Pinot Noir** Hook & Ladder, *Russian River Valley, CA* 78

**Pinot Noir** Belle Glos Balade *Santa Rita Hills, CA* 85

**Pinot Noir** Ermisch 'Ribbon Ridge' *Willamette, OR* 110

**Tempranillo** House Red, La Nevera, *ESP* 9/22/40

**Tempranillo** CUNE Crianza, *Rioja, ESP* 14/56

**Tempranillo** Torres Celeste Crianza, *Ribera del Duero, ESP* 72

**Barbera d'Asti** Pico Maccario Lavignone, *ITA* 48

**Sangiovese** Caparzo Rosso di Montalcino 68

**Mencia** Armas de Guerra, *Bierzo, ESP* 12/48

**Merlot** Chateau Ste. Michelle 'Indian Wells' *Columbia, WA* 56

**Priorat** Clos Pisarra 'El Ramon', *Priorat, ESP* 78

**Rhone Blend** Bieler Père & Fils 'La Jassine', *FRA* 14/54

**GSM Blend** Chateau de Saint-Cosme 68

*Les Deux Albion' Rhone, FRA*

**CDP** Chateau Giogonan 'Clos du Roi', *FRA* 110

**Bordeaux** Château Suau 'Cadillac', *FRA* 74

**Cab Sauvignon** Altocedro Año Cero, *Mendoza, ARG* 12/48

**Cab Sauvignon** The Calling, *Paso Robles, CA* 16/64

**Cab Sauvignon** Alexander Valley Vineyards, *Sonoma, CA* 62

**Cab Sauvignon** Mercer Reserve, *Horse Heaven Hills, CA* 68

**Cab Sauvignon** Scattered Peaks, *Napa Valley, CA* 92

**Cab Sauvignon** Faust, *Napa Valley, CA* 112

**Blend** Leviathan Syrah, Cab, Merlot, Cab Franc, *CA* 76

**Blend** Orin Swift 'Abstract' *Grenache, CA* 90

**Blend** Orin Swift '8 Years in the Desert' *Zinfandel, Napa, CA* 115

**Malbec** El Enemigo *Mendoza, ARG* 68

**Zinfandel** Gehricke *Russian River Valley, CA* 74

**Shiraz** Penfolds 'Bin 28' *Kalimna, AUS* 84



Under the Cork Tree

ESTABLISHED 19

PRIME 120

Premium Steak



SUCCULENT HOSPITALITY



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SUSHI NOODLE BAR

