



*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.

**CHARCUTERIE** 3 for \$12  
 Served with sliced baguette, 5 for \$17  
 Dijon mustard and pickles. 7 for \$21  
 Choose from:  
 Prosciutto | Spicy Coppa | Duck Salami | Speck |  
 Soppressata Salami | Smoked Chorizo | Bündnerfleisch

## DESSERT

**CHOCOLATE BOARD** \$12  
 A selection of John Kelly Chocolates, accompanied  
 by seasonal or dried fruit.  
**BANANA BREAD PUDDING** { Please allow 25 minutes } \$7  
 With caramelized bananas, spiced hazelnuts  
 and topped with a brown butter crème fraîche.

## BEVERAGES

**SODA** { Coke, Diet Coke, Sprite & Diet Sprite } \$2  
**VIRGIL'S ROOT BEER** \$2.50  
**PARSLEY LEMONADE** { \$1 Refills } 16 oz. \$3  
**HARNEY & SONS BOTTLED ICED TEA** \$3.50  
 Selected Varieties  
**BOTTLED WATER** { Sparkling or Still } 750 ml \$5

**For delivery, please call: (213) 746-0050**  
 Poolside Delivery Hours: Saturday & Sunday 12pm-7pm  
 Delivery Charge: \$3 { Delivery is free for orders over \$50\* }  
 \*Orders for 20 or more people need 24 hours notice.

## { POOLSIDE MENU }



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**(213) 746-0050**

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## SNACKS/SIDES

WHITE BEAN PURÉE	\$4
Topped with seasonal herbs and truffle oil on mini toasts.	
CHEDDAR CHEESE GOUGÈRES	\$6
Farmhouse cheddar in a delectable puffy bun.	
FARMER'S MARKET SOUP	\$6
Changes based on what is fresh at the Farmer's Market.	
PORK BRUSCHETTA	\$8
Braised pork shoulder finished with housemade BBQ sauce and topped with coriander coleslaw. Served on three toasted crostini.	
MAC & CHEESE	\$10
Cheddar, Monterey Jack and roasted pasilla chiles.	

## 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.	
FARMER'S MARKET VEGGIE SANDWICH	\$9
Roasted eggplant, peppers, cucumbers, spinach, red onion and a feta spread on olive bread.	
CORKBAR BURGER	\$12
Lettuce, onion, tomato, house-made pickles and roasted tomato burger sauce on challah bread bun.	
CHARCUTERIE SANDWICH	\$12
Soppressata salami, spicy triple-cream cheese sauce, kalamata olives, arugula and fresh tomatoes on sourdough baguette.	
ROASTED TRI-TIP SALAD	\$13
Thinly-sliced roasted tri-tip, with arugula, cherry tomatoes, shallots, capers, horseradish cream, and lemon vinaigrette.	

## MAINS

ROOT BEER BRAISED SHORT RIBS	\$16
{ available after 5pm } Served over cheesy polenta.	

## SUMMER SEASONAL MENU

### SNACKS & SIDES

STUFFED FIGS	\$10
With prosciutto, almonds, Manchego cheese and fig balsamic reduction.	
FISH TACOS	\$11
Corn tortillas, seared cod breaded in cornflakes, housemade remoulade, pico de gallo, and limey cabbage.	
SHRIMP CEVICHE	\$12
With roasted cocktail sauce paired with jicama, orange, cucumber, mango, arugula, and spicycress salad with lime vinaigrette.	
BALL PARK SLIDERS	\$12
Pork sausage patty, sweet and spicy mustard, housemade fennel relish on a pretzel bun.	

### 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.	
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	
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.	

### MAINS

SEARED DIVER SCALLOPS	\$14
With tagliatelle tossed in a dill cream sauce.	
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.	

## WINE & BEER

Please visit [www.corkbar.com](http://www.corkbar.com) for a complete wine and beer list. All bottles on our wine and beer lists are available at 50% to-go pricing. Must be decanted into pitcher for poolside delivery.

## SANGRIA & BEER PITCHERS\*

SANGRIA { Red or White }	1 Liter	\$24
DRAFT BEER	1 Liter	\$14

\*\$5 deposit refunded with returned pitcher.