

## BUBBLES

<b>Pine Ridge Viognier/ Chenin Blanc</b>	<b>12/42</b>
Green Apple   Peach   Lime	
<b>Chandon Brut</b>	<b>11/39</b>
Apple   Citrus   Bright	
<b>Langlois Brut Cremant</b>	<b>18/60</b>
Peach   Rich   Apple	
<b>Rosa Regale</b>	<b>12/42</b>
Strawberry   Raspberry   Sweet	
<b>Mimosa</b>	<b>10</b>
<i>pick one</i>   Mango, Orange, Pomegranate	
<b>Nicolas Feuillatte Champagne</b>	<b>25/XX</b>
<b>Bollinger Rose Champagne</b>	<b>XX/150</b>

## WHITE WINES

### LIGHT AND DELICATE

<b>Vietti Moscato D'Asti</b>	<b>11/39</b>
Orange   Peach   Intense	
<b>Schloss Vollrads Riesling</b>	<b>14/49</b>
Green Apple   Honeydew   Peach	
<b>Love Drunk Rose</b>	<b>11/39</b>
Strawberry   Apple   Orange	
<b>Conundrum White</b>	<b>11/39</b>
Pear   Apricot   Pineapple	

### CRISP AND DRY

<b>Mer Soleil Silver Chardonnay</b>	<b>13/46</b>
Apricot   Lemon   Peach	
<b>Emmolo Sauvignon Blanc</b>	<b>14/49</b>
Tropical Fruit   Mineral   Peach	
<b>Stoneleigh Sauvignon Blanc</b>	<b>11/39</b>
Citrus   Tropical Fruit   Mineral	
<b>Zenato Pinot Grigio</b>	<b>13/46</b>
Lemon   Pear   Citrus	
<b>Hugel Pinot Blanc</b>	<b>13/46</b>
Refreshing   Dry   Citrus	

### FULL BODIED AND CREAMY

<b>Sonoma-Cutrer Chardonnay</b>	<b>14/49</b>
Buttery   Lemon   Mineral	
<b>Sea Sun Chardonnay</b>	<b>11/39</b>
Lemon   Apple   Pineapple	



### BRUNO'S PICK

2016 Magna Cum Laude Super Tuscan  
Blueberry | Spice | Plum  
25/80

## PORT BY THE GLASS

<b>Graham's Six Grapes Ruby</b>	<b>8</b>
<b>Taylor Fladgate Tawny 10</b>	<b>10</b>
<b>Taylor Fladgate Tawny 20</b>	<b>20</b>
<b>Taylor Fladgate Tawny 30</b>	<b>50</b>
<b>Taylor Fladgate Tawny 40</b>	<b>70</b>

## NON-ALCOHOLIC

<b>Coke   Diet   Sprite   Dr Pepper   Iced Tea</b>	<b>3</b>
<b>Raspberry / Strawberry Lemonade</b>	<b>5</b>

## RED WINES

### DELICATE REDS

<b>Sea Sun Pinot Noir</b>	<b>11/39</b>
Cherry   Cranberry   Vanilla	
<b>Black Stallion Pinot Noir</b>	<b>18/60</b>
Plum   Raspberry   Vanilla	
<b>Adelsheim Pinot Noir</b>	<b>18/60</b>
Raspberry   Cinnamon   Cherry	

### EARTHY AND RUSTIC

<b>Januik Merlot</b>	<b>13/46</b>
Vanilla   Cocoa   Cherry	
<b>Saldo Zinfandel</b>	<b>13/46</b>
Chocolate   Blackberry   Cherry	
<b>The Walking Fool Red Blend</b>	<b>15/53</b>
Raspberry   Espresso   Cherry	

### BIG AND BOLD

<b>Emmolo Merlot</b>	<b>15/53</b>
Plum   Berries   Espresso	
<b>Black Stallion Cabernet</b>	<b>18/60</b>
Blackberry   Raspberry   Dark Chocolate	
<b>Red Schooner Malbec</b>	<b>15/53</b>
Plum   Cherry   Oak	
<b>Conundrum Red Blend</b>	<b>11/39</b>
Chocolate   Cherry   Berries	
<b>Caymus Grand Durif</b>	<b>18/60</b>
Black Cherry   Fig   Cocoa	
<b>My Favorite Neighbor Cabernet</b>	<b>18/60</b>
Plum   Black Cherry   Raspberry	
<b>Daou Cabernet</b>	<b>14/49</b>
Blueberry   Cherry   Chocolate	
<b>Austin Hope Cabernet</b>	<b>15/75</b>
Vanilla   Coffee   Black Cherry	

## WINE FLIGHT

### Explore Italy

2019 Villa Antinori Toscana Red | 2020  
Antinori Rosso di Montalcino | 2021 Castello  
Monaci Negroamaro

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## BEERS

### DRAFT BEERS

<b>King Street Imperial Cider</b>	<b>8</b>
<b>Double Shovel Semi Dry Cider</b>	<b>8</b>
<b>Midnight Sun Pleasure Town IPA</b>	<b>8</b>
<b>King Street IPA</b>	<b>8</b>
<b>Alaskan Juneau Juice IPA</b>	<b>8</b>
<b>Susitna Brewing Lakeside Lager</b>	<b>8</b>
<b>Glacier Brewhouse Blonde</b>	<b>8</b>
<b>Glacier Brewhouse Raspberry Wheat</b>	<b>8</b>
<b>Midnight Sun Hefeweizen</b>	<b>8</b>
<b>Alaskan Rum Barrel Barleywine</b>	<b>10</b>
<b>Denali Abaddon Belgian Strong Ale</b>	<b>8</b>
<b>Midnight Sun Winter Warmer</b>	<b>8</b>
<b>Beer Flight - Choose 4 beers</b>	<b>12</b>

### BOTTLED BEERS

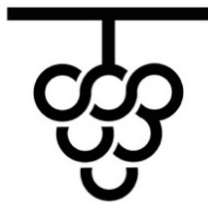
<b>Rocheport Trappist 8</b>	<b>10</b>
<b>Westmalle Trappist Tripel</b>	<b>10</b>
<b>Samuel Smith Chocolate Stout</b>	<b>10</b>
<b>Chimay Grand Reserve</b>	<b>10</b>
<b>Lindemans Framboise / Strawberry</b>	<b>10</b>
<b>Orval Trappist Ale</b>	<b>10</b>
<b>Heineken</b>	<b>7</b>
<b>Modelo</b>	<b>7</b>
<b>ACE Pineapple Cider</b>	<b>7</b>
<b>Coors Light</b>	<b>7</b>
<b>King Street Grapefruit Sour</b>	<b>7</b>
<b>Arizona Hard Iced Tea</b>	<b>7</b>
<b>Athletic IPA (N/A)</b>	<b>6</b>

Corks & Hops 12551 Old Glenn Hwy Unit A Eagle River

fb.me/corksandhopseagleriver 907 736 0530 [www.corksandhops.com](http://www.corksandhops.com)

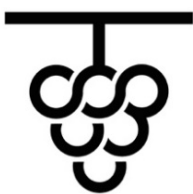
A 20% service charge will be added to parties of 6 or more. A 3.5% charge will be added to credit card payments  
Corks & Hops is locally, and family owned. We are an original and independent restaurant.

# Lunch



**CORKS & HOPS**  
EAGLE RIVER ALASKA  
— WINE • FOOD • BEER —

<b>PHILLY CHEESESTEAK</b>	<b>18</b>
Sliced Ribeye   Sautéed Onions   Provolone   Chips Mushrooms   Bell Peppers   Garlic Aioli	
<b>GRILLED CHICKEN SANDWICH</b>	<b>18</b>
Grilled Chicken Breast   Bacon   Avocado   Lettuce Tomato   Cajun Remoulade   Chips	
<b>BLT</b>	<b>14</b>
Roma Tomatoes   Bacon   Lettuce   Chips	
<b>TENDERLOIN BURGER</b>	<b>24</b>
House Ground Tenderloin   Sautéed Onions   Garlic Aioli White Cheddar   Dijon Mustard   Potato Wedges Sautéed Mushrooms <i>Add Bacon</i>	
<b>BREAKFAST BURRITO</b>	<b>16</b>
Onions   Peppers   Bacon   Scrambled Eggs   Potatoes   Cheese   Sour Cream   Salsa	
<b>SOUP FLIGHT</b>	<b>20</b>
Rustic Tomato   Portuguese Bean   Potato Bacon   Dill Havarti Grilled Cheese	
<b>SOUP AND SALAD COMBO</b>	<b>16</b>
Any Soup and Any Salad	
<b>CREAMY TOMATO SOUP</b>	<b>12</b>
Roma Tomatoes   Cream   Sundried Tomato Pesto <i>Add Dill Havarti Grilled Cheese</i>	
<b>FRENCH ONION SOUP</b>	<b>12</b>
Caramelized Onions   French Bread   Gruyere	
<b>AVOCADO CAPRESE SALAD</b>	<b>16</b>
Fresh Alaskan Tomatoes   Avocado   Mozzarella Basil   Balsamic	
<b>BLUE CHEESE AND PECAN SALAD</b>	<b>20</b>
Blackened Chicken   Blue Cheese   Cranberries Candied Pecans	
<b>CLASSIC WEDGE</b>	<b>16</b>
Iceberg   Blue Cheese   Bacon   Tomato Red Onions   Balsamic Glaze	
<b>BEET AND GOAT CHEESE SALAD</b>	<b>16</b>
Roasted Beets   Goat Cheese   Candied Pecans	
<b><u>GOURMET PIZZAS</u></b>	
<b>FIG, GOAT CHEESE &amp; CARMALIZED ONIONS</b>	<b>24</b>
<b>KAHLUA PULLED PORK, PINEAPPLE &amp; JALEPENOS</b>	<b>26</b>
<b>MARGHERITA WITH FRESH MOZZARELLA</b>	<b>24</b>
<b>CHICKEN, BACON, RANCH, &amp; SPINACH</b>	<b>26</b>
<b>TENDERLOIN STEAK, CARMALIZED ONIONS, ROASTED GARLIC, BLUE CHEESE &amp; SPINACH</b>	<b>28</b>



**CORKS & HOPS**  
EAGLE RIVER ALASKA  
— WINE • FOOD • BEER —

**STARTERS**

**PORTOBELLO STUFFED PUFF PASTRY** 16  
Portobello | Parmesan | Bearnaise Sauce  
Wine Suggestion – Hugel Pinot Blanc

**RUSTIC TOMATO SOUP** 12  
Roma Tomatoes | Cream | Sundried Tomato  
Pesto Add dill Havarti Grilled Cheese 6  
Wine Suggestion – Sonoma-Cutrer Chardonnay

**FRENCH ONION SOUP** 12  
Caramelized Onions | French Bread | Gruyere  
Wine Suggestion – Sonoma-Cutrer Chardonnay

**TENDERLOIN MEATBALLS IN RED SAUCE** 16  
Tenderloin Meatballs | Red Sauce | House made  
Bread  
Wine Suggestion – Conundrum Red

**BRUSCHETTA CHOICES** 15  
House Made Bread | Fresh Mozzarella | Roasted  
Chicken | Tomato Basil Relish **or**  
House Made Bread | Fig Jam | Bacon | Brie |  
Roasted Apple | Balsamic  
Wine Suggestion – Hugel Pinot Blanc

**AVOCADO CAPRESE SALAD** 16  
Fresh Heirloom Tomatoes | Avocado | Basil |  
Mozzarella | Balsamic  
Wine Suggestion – Conundrum White

**BLUE CHEESE AND PECAN SALAD** 20  
Blackened Chicken | Blue Cheese Crumbles  
and Dressing | Dried Cranberries | Candied  
Pecans  
Wine Suggestion – Conundrum White

**CLASSIC WEDGE** 16  
Iceberg | Blue Cheese Dressing and Crumbles |  
Red Onions | Tomatoes | Balsamic Glaze | Bacon  
Wine Suggestion – Love Drunk Rose

**BEET AND GOAT CHEESE SALAD** 16  
Roasted Beets | Goat Cheese | Candied Pecans |  
Balsamic Glaze | Dried Cranberries  
Wine Suggestion – Emmolo Sauvignon Blanc

**CHARCUTERIE BOARD** 28  
Dill Havarti | Gouda | Sharp Cheddar | Brie |  
Gorgonzola | Fig Jam | Berries | Alaskan Smoked  
Salmon Spread | Olives | Pickles  
Wine Suggestion – Mer Soleil Chardonnay

**CRAB CAKES**  
King Crab | Mango Salsa | Cajun Remoulade 24  
Wine Suggestion – Mer soleil Silver Chardonnay

**PASTA**

**MAC AND CHEESE** 16  
Béchamel Sauce | Toasted Breadcrumbs | Aged  
Cheddar | Whole Milk Mozzarella

Add Blackened Chicken 3  
Add Bacon 3

**BLACKENED SHRIMP FETTUCINE** 30  
Pan Sauce | Bacon | Spinach  
Wine Suggestion – Conundrum White

**BLACKENED CHICKEN FETTUCINE** 27  
Pan Sauce | Tomato | Spinach  
Wine Suggestion – Love Drunk Rose

**GOURMET PIZZAS**

**FIG, GOAT CHEESE & CARAMELIZED ONION** 24  
Wine Suggestion – Mer Soleil Silver Chardonnay

**KAHLUA PULLED PORK, PINEAPPLE &  
JALEPENOS** 26  
Wine Suggestion – Conundrum Red

**MARGHERITA WITH FRESH MOZZARELLA** 24  
Wine Suggestion – Love Drunk Rose

**CHICKEN, BACON, RANCH, & SPINACH** 26  
Wine Suggestion – Conundrum White

**TENDERLOIN STEAK, CARMALIZED ONIONS,  
ROASTED GARLIC, BLUE CHEESE & SPINACH** 28  
Wine Suggestion – Black Stallion Cabernet

*Chefs Specials*

**16OZ 49 DAY DRY AGED RIBEYE PLATTER**  
Roasted Sunrise Medley Potatoes | Roasted  
Vegetable | Seasoned Corn | 49 Day Dry Aged  
Ribeye from Aspen Ridge Beef  
Wine Suggestion – Austin Hope Cabernet  
68

**STEAK TACOS**  
Marinated Tenderloin | Lettuce | Pico de Gallo |  
Lime Crema | Avocado | Brazilian Rice | Tomatillo  
Sauce  
Beer Suggestion – Lakeside Lager  
22

**HALIBUT TACOS**  
Fresh Alaskan Halibut | Lettuce | Pico de  
Gallo | Lime Crema | Avocado | Brazilian Rice  
Wine Suggestion – Emmolo Sauvignon Blanc  
24

**APPLE TURNOVER**  
Served with Vanilla Ice Cream and Caramel  
Sauce  
12

**DESSERTS**

**NEW YORK CHEESECAKE WITH  
STRAWBERRIES** 12  
House made Whipped Cream | Cheesecake |  
Strawberries

**SKILLET CHOCOLATE CHIP COOKIE** 12  
Chocolate Sauce | Ice Cream

**PEANUT BUTTER ICE CREAM** 9  
Peanut Butter | Reese's | Pretzels

**BLUEBERRY CHEESECAKE ICE CREAM** 9  
Vanilla Ice Cream | New York Cheesecake | Blueberry

## BUBBLES

<b>Pine Ridge Viognier/ Chenin Blanc</b>	<b>12/42</b>
Green Apple   Peach   Lime	
<b>Chandon Brut</b>	<b>11/39</b>
Apple   Citrus   Bright	
<b>Langlois Brut Cremant</b>	<b>18/60</b>
Peach   Rich   Apple	
<b>Rosa Regale</b>	<b>12/42</b>
Strawberry   Raspberry   Sweet	
<b>Mimosa</b>	<b>10</b>
<i>pick one</i>   Mango, Orange, Pomegranate	
<b>Nicolas Feuillatte Champagne</b>	<b>25/XX</b>
<b>Bollinger Rose Champagne</b>	<b>XX/150</b>

## WHITE WINES

### LIGHT AND DELICATE

<b>Vietti Moscato D'Asti</b>	<b>11/39</b>
Orange   Peach   Intense	
<b>Schloss Vollrads Riesling</b>	<b>14/49</b>
Green Apple   Honeydew   Peach	
<b>Love Drunk Rose</b>	<b>11/39</b>
Strawberry   Apple   Orange	
<b>Conundrum White</b>	<b>11/39</b>
Pear   Apricot   Pineapple	

### CRISP AND DRY

<b>Mer Soleil Silver Chardonnay</b>	<b>13/46</b>
Apricot   Lemon   Peach	
<b>Emmolo Sauvignon Blanc</b>	<b>14/49</b>
Tropical Fruit   Mineral   Peach	
<b>Stoneleigh Sauvignon Blanc</b>	<b>11/39</b>
Citrus   Tropical Fruit   Mineral	
<b>Zenato Pinot Grigio</b>	<b>13/46</b>
Lemon   Pear   Citrus	
<b>Hugel Pinot Blanc</b>	<b>13/46</b>
Refreshing   Dry   Citrus	

### FULL BODIED AND CREAMY

<b>Sonoma-Cutrer Chardonnay</b>	<b>14/49</b>
Buttery   Lemon   Mineral	
<b>Sea Sun Chardonnay</b>	<b>11/39</b>
Lemon   Apple   Pineapple	



### BRUNO'S PICK

2016 Magna Cum Laude Super Tuscan  
Blueberry | Spice | Plum  
25/80

## PORT BY THE GLASS

<b>Graham's Six Grapes Ruby</b>	<b>8</b>
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<b>Taylor Fladgate Tawny 30</b>	<b>50</b>
<b>Taylor Fladgate Tawny 40</b>	<b>70</b>

## NON-ALCOHOLIC

<b>Coke   Diet   Sprite   Dr Pepper   Iced Tea</b>	<b>3</b>
<b>Raspberry / Strawberry Lemonade</b>	<b>5</b>

## RED WINES

### DELICATE REDS

<b>Sea Sun Pinot Noir</b>	<b>11/39</b>
Cherry   Cranberry   Vanilla	
<b>Black Stallion Pinot Noir</b>	<b>18/60</b>
Plum   Raspberry   Vanilla	
<b>Adelsheim Pinot Noir</b>	<b>18/60</b>
Raspberry   Cinnamon   Cherry	

### EARTHY AND RUSTIC

<b>Januik Merlot</b>	<b>13/46</b>
Vanilla   Cocoa   Cherry	
<b>Saldo Zinfandel</b>	<b>13/46</b>
Chocolate   Blackberry   Cherry	
<b>The Walking Fool Red Blend</b>	<b>15/53</b>
Raspberry   Espresso   Cherry	

### BIG AND BOLD

<b>Emmolo Merlot</b>	<b>15/53</b>
Plum   Berries   Espresso	
<b>Black Stallion Cabernet</b>	<b>18/60</b>
Blackberry   Raspberry   Dark Chocolate	
<b>Red Schooner Malbec</b>	<b>15/53</b>
Plum   Cherry   Oak	
<b>Conundrum Red Blend</b>	<b>11/39</b>
Chocolate   Cherry   Berries	
<b>Caymus Grand Durif</b>	<b>18/60</b>
Black Cherry   Fig   Cocoa	
<b>My Favorite Neighbor Cabernet</b>	<b>18/60</b>
Plum   Black Cherry   Raspberry	
<b>Daou Cabernet</b>	<b>14/49</b>
Blueberry   Cherry   Chocolate	
<b>Austin Hope Cabernet</b>	<b>15/75</b>
Vanilla   Coffee   Black Cherry	

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<b>Lindemans Framboise / Strawberry</b>	<b>10</b>
<b>Orval Trappist Ale</b>	<b>10</b>
<b>Heineken</b>	<b>7</b>
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#### Explore Italy

2019 Villa Antinori Toscana Red | 2020  
Antinori Rosso di Montalcino | 2021 Castello  
Monaci Negroamaro

30

## BEERS

### DRAFT BEERS

<b>King Street Imperial Cider</b>	<b>8</b>
<b>Double Shovel Semi Dry Cider</b>	<b>8</b>
<b>Midnight Sun Pleasure Town IPA</b>	<b>8</b>
<b>King Street IPA</b>	<b>8</b>
<b>Alaskan Juneau Juice IPA</b>	<b>8</b>
<b>Susitna Brewing Lakeside Lager</b>	<b>8</b>
<b>Glacier Brewhouse Blonde</b>	<b>8</b>
<b>Glacier Brewhouse Raspberry Wheat</b>	<b>8</b>
<b>Midnight Sun Hefeweizen</b>	<b>8</b>
<b>Alaskan Rum Barrel Barleywine</b>	<b>10</b>
<b>Denali Abaddon Belgian Strong Ale</b>	<b>8</b>
<b>Midnight Sun Winter Warmer</b>	<b>8</b>
<b>Beer Flight - Choose 4 beers</b>	<b>12</b>

### BOTTLED BEERS

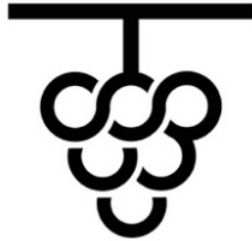
<b>Rocheport Trappist 8</b>	<b>10</b>
<b>Westmalle Trappist Tripel</b>	<b>10</b>
<b>Samuel Smith Chocolate Stout</b>	<b>10</b>
<b>Chimay Grand Reserve</b>	<b>10</b>
<b>Lindemans Framboise / Strawberry</b>	<b>10</b>
<b>Orval Trappist Ale</b>	<b>10</b>
<b>Heineken</b>	<b>7</b>
<b>Modelo</b>	<b>7</b>
<b>ACE Pineapple Cider</b>	<b>7</b>
<b>Coors Light</b>	<b>7</b>
<b>King Street Grapefruit Sour</b>	<b>7</b>
<b>Arizona Hard Iced Tea</b>	<b>7</b>
<b>Athletic IPA (N/A)</b>	<b>6</b>

Corks & Hops 12551 Old Glenn Hwy Unit A Eagle River

fb.me/corksandhopseagleriver 907 736 0530 [www.corksandhops.com](http://www.corksandhops.com)

A 20% service charge will be added to parties of 6 or more. A 3.5% charge will be added to credit card payments  
Corks & Hops is locally, and family owned. We are an original and independent restaurant.

# Brunch



**CORKS & HOPS**  
EAGLE RIVER ALASKA  
— WINE • FOOD • BEER —

## **EGGS BENEDICT**

English Muffins Toasted with Compound Butter | Ham |  
Poached Eggs | Hollandaise | Homestyle Potatoes

20

## **OSCAR STYLE**

English Muffins Toasted with Compound Butter | Crab Cakes |  
Poached Eggs | Hollandaise | Homestyle Potatoes

27

## **FLORENTINE**

English Muffins Toasted with Compound Butter | Spinach |  
Tomato | Poached Eggs | Hollandaise | Homestyle Potatoes

20

## **BELGIAN WAFFLE**

Belgian Waffle | Blueberries | Blueberry Maple Syrup | Bacon

18

## **BREAKFAST SKILLET**

Ham | Onions | Spinach | Peppers | Homestyle Potatoes | White  
Cheddar | Eggs | Hollandaise

22

## **APPLE FRENCH TOAST**

Housemade Apple Filling | Salted Caramel Syrup | Bacon

18

## **BREAKFAST BURRITO**

Scrambled Eggs | Bacon | Potatoes | Cheese | Onions | Red  
Peppers | Sour Cream | Salsa

16

## **BISCUITS AND GRAVY**

Southern Buttermilk Drop Biscuits | Sausage Pan Gravy |  
Homestyle Potatoes

17

## **MIMOSAS FOR EVERYONE**

Orange Juice | Gruet Brut Bottle

40

Pomegranate Juice | Gruet Brut Bottle

46

## **BLOODY MARY**

12

## **SIDES**

**BACON – HOMESTYLE POTATOES - FRUIT**

5

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