



Hours We're Here to Serve You:

Monday thru Wednesday: 11am to 10pm

Thursday: 11am to 11pm

Friday: 11am to Midnight

Saturday: 3pm to Midnight

Sunday: Closed

P. (480) 699-9230

Fax (480) 699-9239

[www.uncorkedwinebar.com](http://www.uncorkedwinebar.com)

16427 N. Scottsdale Rd. Suite 130

Scottsdale, AZ 85254

In the Promenade Corporate Center



## STARTERS

Parmigiano-Reggiano Cheesecake w/Sliced Pears and Toasted Baguette (Savory not Sweet!)	9
Crostini Flight (Honeyed Goat Cheese w/Toasted Hazelnuts & Apricots/Bleu Cheese & Parmesan/Spinach, Artichoke & Krab)	9
Port Glazed Figs w/Buttered Walnuts, Stilton & Toasted Baguette	9
Warm Hazelnut Encrusted Camembert w/ Sliced Apples, Strawberry Jam & Toasted Breads	13
Wine Lover's Mac & Cheese w/ Artisan Fiscalini Cheddar, Parmigiano-Reggiano, Pancetta & Bread Crumbs	9
Soup of the Day w/Homemade Sundried Tomato Breadstick	5
Warm Goat Cheese w/Roasted Red Pepper, Kalamata Olives, Artichoke Hearts & Fresh Basil w/Toasted Focaccia	9
Uncorked Wine Bar's Cheese Trays Served w/ Homemade Fruit Focaccia, Candied Walnuts, Marcona Almonds, Marinated Olives, Fresh & Dried Fruit, Prosciutto, Genoa Salami & Toasted Baguette	17

\*\*\*Please see Cheese Menu For Cheese Selection

## SALADS (All Vinaigrettes are Homemade!)

(Add Grilled Chicken To Any Salad— \$3)

House Salad— Organic Mixed Greens With Roma Tomato, Carrot & Cucumber w/ choice of Stilton or any other Vinaigrette	6
Chicken Tortellini — Hearts of Romaine topped with Chicken Salad w/Cheese Tortellini, Pine Nuts, Cherry Tomatoes, Parmesan & Balsamic Vinaigrette	10
Poached Pear— w/Choice of Organic Mixed Greens OR Spinach, Belgian Endive, Roma Tomato, Goat Cheese & Toasted Hazelnuts w/Sherry Vinaigrette	11
Fig & Pig Organic Mixed Greens w/Arugula, Figs, Black Forest Ham, Candied Pecans w/Ricotta Cheese Croutons & Molasses Vinaigrette	11
Uncorked Chopped Salad— w/Romaine, Red Leaf, Smoked Turkey, Pancetta, Crumbled Bleu Cheese, Roma Tomato and Toasted Pecans w/Red Wine Vinaigrette	11
Butter Leaf & Feta— Butter Leaf and Red Leaf Lettuce w/Candied Pecans, Crumbled Feta Cheese & Dried Cranberries w/Balsamic Vinaigrette	9



## FLAT BREADS

Dauphinoise Potatoes w/Sauteed Onions, Pancetta, Thyme & Gruyere Cheese	9
Florentine w/Spinach, Marinated Tomatoes, Artichoke Hearts, Fresh Garlic, Basil, Parmesan & Crushed Red Pepper	8
BBQ Chicken w/Carmelized Onions & Shredded Smoked Provalone Cheese	9
Roasted Red Bell Pepper w/Goat Cheese, Parmesan, Fresh Garlic and Crushed Red Pepper	9
Spinach Pesto & Hot Italian Sausage w/Feta Cheese, Sliced Red Onion and Crushed Red Pepper	9

## SANDWICHES/MAIN PLATES

(Add a Side Salad — \$2.50)

Oven-Roasted Pulled Pork — Pulled, Dry-Rubbed & Marinated Pork Roast topped with Creamy Cole Slaw & Spicy Pickles on a Challah Bun	10
Grilled Chicken “Buffalo Style” (Great with Beer!) Grilled Chicken Breast, Bleu Cheese & Parmesan Spread, Spicy Buffalo Sauce and Spinach on Focaccia	10
Uncorked Club — Crispy Pancetta, Smoked Turkey & Ham, Butter Leaf Lettuce, Sliced Vine Ripe Tomatoes & Garlic Aoli on a Toasted Ciabatta Roll	10
K.C. Sliders — Lean Ground Beef Grilled with Portabello and Garlic, topped w/ Pancetta, Port Wine Sauteed Onions and Bleu Cheese/Parmesan On Focaccia	12
Artisan Grilled Cheese— Dubliner Irish Cheddar & Aged Gouda w/Sauteed Vidalia Onions on Country Sourdough	9
Ham & Cheese — Prosciutto, Brie and Granny Smith Apple w/Scallion Butter on Toasted Sourdough	10
Seasonal Ravioli Homemade Ricotta & Goat Cheese Ravioli w/Butternut Squash & Brown Butter w/Sage and Roasted Pepitas & Sweet Potato Biscuits	10
Lamb Meatballs Stuffed w/ Goat Cheese — Hot Italian Sausage & Ground Lamb w/Herbs and Onion in a Homemade Tomato/Oregano Sauce w/Grated Parmesan & Rustic Garlic Bread	12

## DRAFT BEER

Four Peaks Kiltlifter Ale	5
Deschutes Black Butte Porter	5
Beer of the Season	5
Full Sail Pale Ale	5
Warsteiner	5

## BOTTLED BEER

Michelob Ultra	4
Bud Light	4
Delirium Nocturnum	8
Gouden Carolus Tripel Blonde	8
Kasteel Rouge Cherry Donker	8
Corona	4.5
Heineken	4.5



## BEVERAGES

Coke, Diet Coke, Minute Maid Lemonade	2.5
SPORTea (Brewed Citrus-Ginseng Iced Tea)	2.5
Coffee (Regular/Decaf)	2.5
Cranberry Juice	2.5
Perrier Sparkling Water (500 ml)	2.5
Hot Tea (Assorted)	2.5
Dasani Bottled Water	2
Red Bull (Regular or Sugar Free)	3
Wine-based Vodka/Red Bull	7

## DESSERTS

Chocolate Caramel-Walnut Tart	8
Seasonal Dessert	8
Chocolate Ganache & Cranberry Torte	8