

COCKTAILS

CORK & CAP

RESTAURANT

BEER & WINE

TAPS

Miller Light // 4
American Pilsner, 4.2% ABV

Yuengling Lager // 5
American Amber Red Lager,
4.5% ABV

Stella Artois // 6
European Pale Lager, 5.0% ABV

Blue Moon // 5
Belgian White, 5.4% ABV

Troegs Perpetual // 6
American IPA, 7.5% ABV

Guinness // 6
Irish Dry Stout, 4.2% ABV

CANS & CAPS

Michelob Ultra // 4
American Light Lager, 4.2% ABV

Troegs Dreamweaver Wheat // 6
German-style Hefeweizen,
4.6% ABV

Victory Hopdevil // 6
IPA, 6.7% ABV

Sly Fox Haze Fix // 5
Hazy IPA, 5.5% ABV

Flying Fish Hazy Bones // 6
Hazy IPA, 6.5% ABV

Victory Sour Monkey // 6
Sour, 9.5% ABV

WINE

HOUSE WINE

Sycamore Lane // 7
Chardonnay, Pinot Grigio,
White Zinfandel, Merlot,
Cabernet Sauvignon

SPARKLING WINE

Moscato d'Asti, Cupcake Vineyards
9 // 34
Tre Venezie, Italy

Rose, Ruffino Sparkling 10 // 37
Veneto, Italy

Prosecco, Acinum 11 // 40
Veneto, Italy

Sparkling, Freixenet Brut
10 (split) // 40
Penedes, Spain

Champagne, Veuve Clicquot Brut
// 95
Reims, France

Champagne, Dom Perignon // 275
Champagne, France

WHITE WINE

Riesling, Kung Fu Girl 11 // 38
Washington State

Sauvignon Blanc, DAOU 13 // 48
Paso Robles, California

Chardonnay, Sonoma Cutrer
12 // 45
Russian River Valley, California

RED WINE

Pinot Noir, Fleur 12 // 44
Fleur, California

Merlot, The Velvet Devil 13 // 48
Washington State

Malbec, Luigi Bosca 12 // 46
Mendoza, Argentina

Cabernet Sauvignon, Castoro Cellars
11 // 42
Paso Robles, California

Cabernet Sauvignon, Penfold Max's
12 // 44
Southern Australia

Cabernet Sauvignon, DAOU // 95
Paso Robles, California

COCKTAILS

Executive Manhattan // 11
Woodford Reserve, Disaronno
Amaretto, orange bitters,
Luxardo Cherries

Boulevardier // 12
Rye, Campari, sweet vermouth

Factory Old Fashioned // 12
Bulleit Rye, orange bitters,
muddled orange, cherry

Anejo Old Fashioned // 14
Casamigos Tequila, agave nectar,
muddled orange, cherry

Tommy Gun Tequila // 9
Tequila, jalapeno simple syrup,
pineapple juice

Paloma // 10
Tequila, prosecco, pomegranate
juice

Georgia Mule // 11
Bourbon, peach schnapps,
ginger beer

Cucumber Gin Cooler // 13
Hendricks, St. Germain,
Sprite, muddled
cucumber

Skinny Orange Crush // 10
Vodka, muddled orange, soda

1865 // 13
Vodka, St. Germain, Prosecco

Cork Kiss // 9
Blood orange liqueur,
champagne, cranberry
juice

Aperol Spritz // 11
Aperol, Prosecco, soda water,
orange

Chocolatini // 11
Vodka, Baileys, chocolate
syrup

Substitution of cocktail ingredients
may occur based on product availability.

A TASTE
of HISTORY



If 19th century brick walls and wood ceilings could talk, they would speak a familiar narrative. Enterprise & industry. American vision. An honest day's work for an honest day's pay. The buildings that make up Cork Factory Hotel once housed the historic Armstrong Cork and Kerr Glass companies. Today, the hotel preserves and honors that history. And it is not just in the architecture, it's the attitude: honest, authentic, and welcoming.

Learn more at corkfactoryhotel.com/about