



WINE

Menu

CHEESE BOARDS

THE CORX BOARD

\$14.00

Selection of 5 cheeses.

THE MONTANAN

\$18.00

Selection of 4 cheeses and 4 meats.

TASTING POURS

\$6

Not sure where your loyalty lies or simply want to try them all? Sample 1 oz. pours of all the wines Corx has to offer!

* tasting price waived with any additional wine purchase

WHITE WINES

6 oz.

Bottle

CORX WHITE

\$6.00

\$15.00

Peach nectar on the nose, wonderful straw color. Buttery with heady aromas of clove, spice, lemon and white pepper. Super floral. Light to medium bodied with a slightly off-dry finish.

the perfect pair....

Drink this with take-out from Sweet Chili's on your porch or with tired cheeks from laughing so much under a Bozeman sunset. This is a summer favorite!

CHEESE: Humbolt Fog Chevre - yes, the same as the Syrah, just try it!

FOOD: Mild and Creamy Curries

RIESLING

\$9.00

\$22.00

Medium bodied Riesling, dry style with good minerality. Balanced pear with tropical notes of banana, pineapple and lemon. Great acidity. Intoxicating floral aromas, slight petrol.

the perfect pair....

Drink this with anything spicy. This Riesling will become your Swiss Army Knife of wines, your little black dress for food pairings. When in doubt, pour a Riesling.

CHEESE: Mountina or Gouda

FOOD: Thai, Vietnamese, Chinese, Japanese, and Indian Food

RED WINES

6 oz. Bottle

CORX RED BLEND

\$8.00 \$20.00

Old World in the New World. Ripe yet restrained with wonderful dark fruit aromatics. Medium bodied. Displays plum, dark cherries, currant and spice with a smooth finish.

the perfect pair....

Drink this with your girlfriends while watching the Bachelor or with your guy friends while barbequing and doing manly things. Our most diverse release, this is the Bruno Mars of wines for you hip youngsters and the Tom Petty for you more seasoned folks.

CHEESE: Brie or Roquefort

FOOD: MOOOOO...Anything beef from burger to rib eye. Then again, it pairs pretty well with a Tuesday.

PINOT NOIR

\$10.00 \$26.00

Packed with cranberry yet balanced by its earthiness. English tea rose and moss. Complex smoky maple and caramel flavors. Beautiful light coloration. Burgundy from Oregon.

the perfect pair....

Drink this while listening to Rachmaninov's "Rhapsody on a Theme of Paganini," Clifford Brown's "Stardust," or Iron and Wine's "Such Great Heights."

CHEESE: Beecher's Flagship

FOOD: Grilled Salmon with a Teriyaki Shitake Glaze

GRANDE CIELO MALBEC

\$13.00 \$32.00

Powerful and full bodied with a strong oak and tannic structure. Exhibits black fruit, luscious plum and licorice. Rustic and swaggering like a great Malbec should be with a finish that just won't back down.

the perfect pair....

We all have that one friend that is instantly familiar and things just click. Maybe you've been friends since diapers or maybe you met in college. The point is, ask yourself, do you have that friend in a bottle of wine yet? Congratulations, you do now! We'll get the cork out as soon as possible and leave you two to it.

CHEESE: Manchego

FOOD: Manchego Grilled Cheese with Spanish Style Chorizo

GRANDE CIELO SYRAH

\$14.00 \$38.00

Rich and opulent with a deep violet color. Powerful grip, full bodied red, showing what Walla Walla can do with Syrah. Layers of mint, pepper and jammy blackberry. Rhone levels of acidity and balance with New World fruit and a long finish.

the perfect pair....

Drink this with your boss, your loved ones, and even your in-laws (if you're trying to impress them). Our Syrah is Bach's Cello Suite No. 1 and that '69 SS Camaro your uncle had, all power and class.

CHEESE: Humbolt Fog Chevre

FOOD: Herb Crusted Leg of Lamb with Mint Salsa Verde

SANGRIA

6 oz.

RED or WHITE

\$7.00

