



HAPPY HOUR

Mon - Fri

3pm - 6pm ONLY

Bacon Wrapped Scallops	9.00
House Potato Chips with Feta Cheese and Hot Sauce	5.00
Fish Tacos	6.00
Potato Skins, Cheddar Cheese & Pulled Pork	6.00
Pigs in-a-Blanket	6.00
Toasted Spinach Ravioli	6.00
Calamari	6.00

HAPPY HOUR

WINE BY THE GLASS

Glass Mountain Chardonnay	
Montevina White Zinfandel	
Valdivieso Merlot	
	\$ 5.00

HAPPY HOUR WELL DRINKS

Skyy Vodka • Burnett's Gin	
Sauza Gold Tequila	
Cruzan Rum	
Evan Williams Bourbon	
Ballantine Scotch	
	\$ 3.00
Add Juice .50¢	
On The Rocks	\$1.00

HAPPY HOUR HOUSE MARTINIS

Manhattans & Rob Roys	
Cosmopolitans, Appletini	
	\$ 5.00

HAPPY HOUR DRAFT BEER

Kona Longboard Lager	
Mirror Pond Pale Ale	
Alaskan Amber Ale	
12 oz. \$ 3.00 • 23 oz. \$ 5.50	

HAPPY HOUR BEER

Budweiser • Miller Genuine Draft	
Bud Light • Miller Lite • Coors	
Coors Light • O'Doul's Amber	
Miller High Life • MGD Light	
	\$ 2.75

Wine - Vino - No Sour Grapes

WHITE - BLANCO

	Glass	Bottle
* Glass Mountain Chardonnay (California)	\$ 6.00	\$ 21.00
** Buchli Station Chardonnay (California)	7.50	24.00
** Domaine Napa Chardonnay (Napa)	10.00	33.00
*** Ferrari Carano Chardonnay (Alexander Valley)	13.00	42.00
** Mosiac Chardonnay (Sonoma Coast)	9.00	29.00
*** Chateau Montelena Chardonnay (Napa Valley)		65.00
** Charles Krug Sauvignon Blanc (Napa)	9.50	31.00
* Gatetano D'Aquino Pinot Grigio (Italy)	7.00	23.00
*** Barone Fini Pinot Grigio (Alto Adige)	9.00	29.00
** Oyster Bay Sauvignon Blanc (New Zealand)	8.00	27.00
* Hoque Chenin Blanc (Clarksburg)	7.50	24.00
** Latah Creek Riesling (Washington)	6.75	23.00
* Montevina White Zinfandel (California)	5.00	16.00

RED - ROJO

* Valdivieso Merlot (Chile)	6.00	21.00
* Rolling Shiraz (New South Wales)	7.50	24.00
** Cathy Pinot Noir (Oregon)	11.00	34.00
* Cono Sur Pinot Noir (Chile)	8.50	28.00
*** Schug Pinot Noir (Sonoma Coast)		42.00
*** David Bruce Pinot Noir (Sonoma Valley)		65.00
** Sebastiani Zinfandel (Sonoma)	8.50	27.00
** Ridge "Paso Robles" Zinfandel (San Luis Obispo County)		48.00
** Ray's Station Vineyards Cabernet Sauvignon (Sonoma County)	9.00	29.00
* Duck Pond Cabernet Sauvignon (Washington)	7.00	24.00
** Avalon Cabernet Sauvignon (Napa)	10.00	31.00
*** Penfolds "Bin 407" Cabernet Sauvignon (South Australia)	13.00	42.00
** Match Book Tempranillo (Dunnigan Hills)	9.00	29.00
* Chateau Ste. Michelle "Canoe Ridge" Merlot (Washington)		44.00
* Dry Creek "The Mariner" Meritage (Dry Creek Valley)		65.00
*** Merryvale Starmont Cabernet Sauvignon (Napa)		46.00
** Salentein "Estate Bottled" Malbec (Argentina)		40.00

SPARKLING - BUBBLES

* Coppola "Sophia" Blanc de Blanc Mini (California)	8.50
** Mumm Napa Brut Prestige (Napa Valley)	33.00
** Roederer Estate Brut (Anderson Valley)	45.00
*** "J" Brut (Sonoma)	60.00
*** Louis Roederer "Cristal" Brut (France)	295.00

"To Expedite Wine Service, Bottles Will Be Un-Corked At The Bar"

*EASY DRINKING, FRUIT FORWARD **MORE COMPLEX, FULL BODIED ***BIG & BOLD, WORLD CLASS

21st Century Classics

Lemontini - Absolut Citron, Lemoncello, sweet & sour shaken. Served up in a sugar-rimmed glass.	\$ 8.75
Corbin's Cosmopolitan - This is not your little sister's Cosmo. Sky 90, triple sec, with a splash of Cranberry.	8.75
Carmel Appletini - Stoli Vanil, sour apple liqueur. Served chilled in a carmel rimmed glass.	9.75
Choc'a Lot Martini - Chocolate Vodka, cream de cacao in a ganache' rimmed glass.	9.75
Orangetini - Absolut Mandarin, Orangecello and fresh squeezed orange juice. Ice cold and up.	8.75
Classic Martini - Choose your brand of vodka or gin, served up or on the rocks with olives or a twist.	Market Price
Oatmeal Cookie - Butterscotch Schnapps, Baileys Irish Cream and Goldschlager.	7.75
Mau Lemonade - Absolut Citron, fresh squeezed lemonade and a splash of Chambord.	6.75
Dreamsicle - Absolut Mandarin, Licor 43, fresh orange juice with a splash of cream.	7.50
Monastery "35" - Named for a valley landmark! Frangelico, Kahlua and Baileys on the rocks.	7.50
Corbin's Coffee - Chambord Raspberry, Godiva Chocolate, fresh brewed coffee and real whip cream.	6.00

Hops - Barley - Water

BEERS ON DRAFT

Kona Longboard Lager	Mirror Pond Pale Ale	Alaskan Amber Ale
12 oz. - \$ 3.75	23 oz. - \$ 6.50	

CORPORATIONS

Budweiser	Miller Genuine Draft	Coors
Bud Light	Miller Lite	Coors Light
Michelob Ultra \$4.00	Miller High Life	O'Doul's Amber NA
	\$ 3.50	

INTERNATIONAL CONGLOMERATES

Corona	Bohemia	Heineken
Negro Modelo	Dos Equis Lager	Amstel Light
Modelo Especial	Dos Equis Amber	Kaliber NA
	\$ 4.50	

ARTISANS

Fat Tire Amber Ale	Anchor Steam Liberty Ale	Dogfish Head Raison D'entre
Pete's Strawberry Blonde	Full Sail Pale Ale	Four Peaks Kiltlifter
Widmer Bros. Hefeweizen	\$ 4.00	Double Barrel Pale Ale
Young's Double Chocolate \$7.00	Guinness Draught \$5.00	Stella Artois Pilsner \$4.75
Hacker Pschorr Weisse \$6.00	Duval Belgian Ale \$7.50	Hoegaarden White \$4.75
Lindeman's Peche Lambic \$9.75	Orval Trappist Ale \$9.75	Lindeman's Framboise Lambic \$9.75
	Chimay "Grande Reserve" Ale \$10.00	

THIS AND THAT

Spinach Artichoke Dip - Served with tortilla chips & fresh made salsa.	8.50
"OO" Rings - Thick-cut sweet onions, buttermilk battered with Chipotle Ranch Dressing.	6.75
Ancho Shrimp - Sautéed prawns on a plank of polenta with ancho chili sauce & guacamole.	12.50
P.I.E. Mussels - Steamed in a savory broth of Chardonnay and cream.	12.75
Peel & Eat Shrimp - (4 to 7pm Friday only) Large prawns in shell with horseradish cocktail sauce.	13.00
Fish Tacos - Lightly battered fish in a flour tortilla with cabbage and jalapeno mayo.	8.75
Pesto Cheese Bread	5.75

STONE-FIRED QUESADILLAS

Mesquite Smoked Pork - with spicy BBQ sauce & crème fraiche.	10.75
Grilled Asparagus - and artichokes with red pepper aioli.	10.50
Cajun Tasso Ham - and caramelized onions.	10.75
Southwestern Pork - pan roasted corn, shaved red onion & southwestern BBQ sauce.	10.75
Sautéed Shrimp - pesto sauce finished with Reggiano Parmesan.	13.75
Portabello Mushrooms - roasted red bell peppers & Kalamata olives.	10.50
Smoked Chicken - topped with fire-roasted chile verde & jalapeno chilis with a side of salsa.	10.75

WINGS

Choice of Buttermilk Herb or Blue Cheese Dressing
Diablo Wings . . Full of fire, hot and spicy
Shanghai Wings . . East meets West, tangy teriyaki
R and B Wings . . Memphis BBQ drizzled with golden honey

Plate \$ 9.00 Platter \$ 24.00

VIA DE NACHOS

Fresh tortilla chips smothered in a blend of queso fresco and cheddar cheeses
Topped with tomato, red onion, jalapenos and black olives
A choice of either grilled chicken, pulled pork or Tasso ham

Plate \$ 8.00 Platter \$ 14.00

SALADS

Our Signature dressings: Creamy Blue, Chipotle Ranch, Lime Vinaigrette, Buttermilk Herb, Balsamic Vinaigrette

Traditional Salad - Crisp greens, chopped egg, cucumber, tomato, croutons & bacon.	7.00
Mediterranean Salad - Mixed greens, sun dried tomatoes, artichoke hearts, red onion, kalamata olives, raisins, roasted peppers, feta cheese & pine nuts.	9.75
Via Mexico Salad - Tossed greens, smoked pork, cilantro, tomato, red onion, jicama, diced chili, avocado, queso fresco & tortilla strips.	9.50
Club Salad - Field greens, grilled chicken, tasso ham, crumbled blue, hard cooked egg, tomato & avocado.	9.75
Seared Tuna Salad - Seared rare on a bed of tender baby greens, cucumber, carrots, radish & an Asian style vinaigrette. Garnished with green onion, blackened sesame seeds & crisp rice noodles.	13.50
Caesar Salad - Chopped Romaine, croutons, eggless Caesar dressing & Parmesan Reggiano.	7.00
Cape Cod Chicken Salad - Baby field greens, dried cranberries, candied pecans, feta cheese & balsamic vinaigrette. Topped with a grilled chicken breast.	12.75

BIG DISHES

Corbin's Chicken - Stuffed with green chilis, sour cream & queso fresco. Finished with a tomatillo cream sauce. Black beans and spanish rice.	17.50
Blackened Halibut - Over a bed of mashed potatoes. Tequila lime butter and garnished with a pineapple cranberry salsa.	21.75
Chicken Tender Platter - Buttermilk battered, lightly fried & served with home-cut fries, cole slaw & chipotle dipping sauce.	13.75
N.Y. Strip Steak - 12 oz. aged USDA choice beef, flame broiled, baked potato and fresh vegetable.	21.75
Grilled Salmon - Filleted in-house, grilled over an open flame. Served with fresh garden vegetables and spanish rice.	18.00
Vegetarian Platter - A variety of grilled seasonal vegetables with a tangy teriyaki sauce. Black beans & Spanish rice.	14.75
Grilled Pork Chop - 11 oz. Bone in Chop, broiled, served over polenta with braised red cabbage.	18.75
Sautéed Scallops - Sautéed with butter, Pernod, fresh garlic, jalapenos & fennel. Served over crusty bread & baby field greens.	19.00
Seared Tuna Steak - Seared rare on a bed of Spanish rice with a garnish of wasabi horseradish & pickled ginger. Fresh vegetables.	18.75
Spinach Ravioli - 3 cheese ravioli served with a walnut brown butter sauce & wilted spinach.	16.75
B.B.Q. Pork Ribs - Slow smoked, served Memphis style, sauce on the side.	Half Rack 14.75 Full Rack 19.75

BURGERS AND SANDWICHES

We use only fresh Choice USDA ground chuck for our burgers.

All are served with a choice of our signature home-cut fries, cottage cheese or cole slaw

All American Burger - Loaded Midwestern style with lettuce, tomato, red onion & pickle.	9.75
Cheeseburger - Your choice of aged cheddar, Jarlesberg Swiss, or blue cheese with L.T.O. & P.	10.50
Peppercorn Burger - Ground chuck dusted with cracked black pepper, topped with caramelized onions & finished with a Dijon mustard sauce.	10.75
Mucho Macho Burger - Grilled fresh jalapenos, queso fresco cheese and house guacamole.	10.75
Carolina Burger - Apple-smoked bacon, cheddar cheese, red onion & our own BBQ sauce.	12.75
Buffalo Chicken Sandwich - Grilled chicken breast, Diablo hot sauce, sautéed celery and blue cheese dressing.	10.75
New Orleans Club Sandwich - Breast of chicken, imported swiss, tasso ham, tomato, red onion & real mayonnaise.	11.75
Monterey Chicken Sandwich - Chicken breast, melted queso fresco, Anaheim chili and fresh made guacamole.	10.50
Portabello Mushroom Sandwich - A grilled portabello cap, queso fresco cheese, chopped artichoke, red pepper, tomato & caramelized onion.	9.75
Grilled Cheese Sandwich - Cheddar, imported swiss & queso fresco cheeses grilled with thick-cut bacon & tomato. Your choice of whole wheat or sourdough bread.	9.50
Pulled Pork Sandwich - A pile of slow smoked pork, shaved red onion, chipotle dressing & a side of BBQ sauce.	9.50
Wasabi Tuna Sandwich - Seared Tuna, sliced radish, red onion & wasabi mayo with a wonton chip.	12.75
Vegetarian Cheese Sandwich - Sliced tomato, fresh asparagus, red bell pepper and a blend of cheeses grilled on your choice of bread.	9.50
BBLT - Thick-cut apple smoked bacon, ripe garden tomatoes, leaf lettuce & real mayonnaise.	9.50

Corbin's BAR & GRILL

NIGHTLY SPECIALS

MONDAY

Southern Fried Chicken \$ 14.75

TUESDAY

Shrimp Scampi 17.75

WEDNESDAY

Stuffed Poblano Chilis 17.75

THURSDAY

Chicken Pot Pie 15.75

FRIDAY

Crab Cake 16.75

SATURDAY

Steak Au Poirve 19.75

SUNDAY

Southern Fried Chicken 14.75

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House Potato Chips with Feta Cheese and Hot Sauce	5.00
Fish Tacos	6.00
Potato Skins, Cheddar Cheese & Pulled Pork	6.00
Pigs in-a-Blanket	6.00
Toasted Spinach Ravioli	6.00
Calamari	6.00

DRINKS

Coffee, Tea, Sodas (refills)	\$ 2.50
Lemonade	2.75
Juices	3.50
Voss Bottled Water (Sparkling or Still)	3.75

DESSERTS

Made on Premise

Ask your server for today's selection
\$ 7.50

Traditional or Caesar salad to accompany any entree
\$5.00

All burgers and sandwiches can be split into two baskets. And served with an extra portion of fries, cottage cheese or cole slaw
\$ 2.50

A consumer advisory from the Health Department states that consuming rare or undercooked meats or fish may increase your risk of food born illness.

We Fry in 100% Trans-Fat Free Oils

Reservations for Parties of Six or More are Welcome

Parties of six or more will have a gratuity of 17% added to Check