THE COOK & THE CORK
GOOD VIBES ONLY
EAT DRINK AND BE LOCAL®
EDBLlife.com
FIND OUT WHATS COOKING AT THE COOK & THE CORK
THE COOK & THE CORK EDITION

COME BY AND

EXPERIENCE THE VIBE

THE CORK

Our wine list includes rare and highly allocated bottles. Inventory rapidly changes, even during a dinner service. We do our best to maintain par inventory of everything on our list, but sometimes items sell out before next delivery or before we can print a new menu. This list is subject to availability. You are welcomed to bring your own bottle, as long as it is not on our real-time list. Corkage fee is $30. per bottle .750 or smaller. Magnums are $50. corkage.

SOME OF OUR

EDBL FAVORITES

PROUDLY POURING

THE LOCAL SUDS

AGED AND CURED TO PERFECTION

ENJOY THE
OUTDOOR PATIO

OUR CONCEPT

Our menu is classified as New American, but Global Flavors or World Influenced better describes the depth and variety of our food choices. Fusing modern techniques with traditional arts like charcuterie making, our from-scratch kitchen incorporates regional produce, seafood and meats as much as possible, but we source ingredients from all over the world.

As our name implies, wine plays a big part. We love to present all the great wine producing regions, plus the under-marketed wine-producing areas of the world. We boast an extensive saké collection and offer a rotating variety of craft beers from around the world.

Our core value is to offer a food, wine and service experience that is warm and welcoming. We love being a part of our community.

We are proud recipients of the prestigious Wine Spectator Award of Excellence and The "DIRONA" (Distinguished Restaurants of North America) Award.