



Uncork'd

FRISCO, TX **DINNER**

Live Music

Wednesday 6:00- 8:00PM

Friday & Saturday 7:30 - 9:30PM

@uncorkdbarandgrillfrisco

Uncork'd Bar & Grill Frisco, TX

UncorkdWineBar.com

Boards & Appetizers

615 MAIN ST.
FRISCO, TX 75034
469-200-5476

THE TEXAS SIZED BOARD

Your choice of 3 meats & 3 cheeses served with grapes, olives, mixed nuts, crackers, other assorted garnishes & raspberry habanero jam 26.5

CHARCUTERIE & CHEESE BOARD

Your choice of 2 meats & 2 cheeses served with grapes, mixed nuts, crackers & raspberry habanero jam 15.5

CHEESE BOARD

Your choice of any 3 cheeses served with grapes, mixed nuts, crackers & raspberry habanero jam 11.5

PRETZELS & BEER CHEESE

Three large salted pretzel sticks, beer cheese and whole grain dijon mustard 10

NACHO TATERS

Tater tots topped with Shiner Bock queso, pico de gallo, sour cream, rojo sauce & spicy mayo 10.5 Add slow roasted pulled pork 4

SPINACH DIP & CROSTINIS

House made spinach & artichoke dip served with toasted French baguette crostinis 9.5 Extra crostinis 1

MEDITERRANEAN HUMMUS

Roasted red pepper hummus served with toasted pita bread or sliced veggies 9.5

FRIED CALAMARI

Hand cut, lightly breaded & served with Thai chili sauce 12

Salads

UNCORK'D HOUSE SALAD

Mixed greens, grape tomatoes, bacon, dried cranberries & goat cheese crumbles tossed in our balsamic vinaigrette 10

WEDGE SALAD

An artisanal head of iceberg lettuce topped crispy bacon, grape tomatoes and bleu cheese dressing 10

CLASSIC CAESAR SALAD

Romaine lettuce, parmesan cheese, croutons & caesar dressing 10

SMALL DINNER SALAD 4.5 SMALL CAESAR SALAD 4.5

ADD ONS:

Fried Avocado 2.2	Fresh Avocado 2.2	Grilled Chicken 5	Grilled Shrimp 7
Grilled Salmon 6	Marinated Steak 6	Crispy Chicken 5	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Charcuterie:

PROSCIUTTO | SUMMER SAUSAGE | GENOA SALAMI
PEPPERONI | SMOKED SALMON +2

Cheeses:

MUENSTER | GARLIC & HERB BOURSIN | BRIE
DILL CREAM HAVARTI | WHITE CHEDDAR | MANCHEGO
FRESH MOZZARELLA

FRIED CAULIFLOWER

Served with house made buffalo sauce and ranch 11

FRIED PICKLES

Lightly breaded long pickle slices fried until crisp & served with spicy ranch 9

CRAB CAKES

Two handmade crab cakes served with jalapeño remoulade & small spring mix salad tossed in a lemon vinaigrette 20

DIRTY FRIES

Seasoned house fries topped with slow roasted pulled pork, sour cream, spicy mayo & rojo sauce 12.5

DRY RUB CHICKEN WINGS

One pound of wings, oven roasted, lightly fried and tossed in your choice of house seasoning or house made buffalo sauce. Served with bleu cheese dressing and celery 13

RUBY RED CHICKEN SALAD

Mixed greens, grilled chicken, fresh raspberries, fried avocado, croutons & raspberry vinaigrette 13.5

SOUTHWEST CHICKEN SALAD

Mixed greens, crispy chicken, roasted corn, pico de gallo, cheddar & spicy ranch 13.5

CHICKEN SALAD PLATTER

Chef prepared chicken salad served with an assortment of fruits, sliced veggies & crackers 11

Burgers & Sandwiches

UNCORK'D BURGER

1/2 lb. Premium beef patty served on a brioche bun, lettuce, tomato, red onion & cheddar. Served with seasoned house fries 13.5

TRUFFLE BURGER

1/2 lb. Premium beef patty served on a brioche bun, sautéed mushrooms & onions, white cheddar & exquisite white truffle oil. Served with crispy potato dippers & jalapeño remoulade 15.5

BBQ BACON CHEESEBURGER

1/2 lb. Premium beef patty served on a brioche bun, cheddar, bacon, onion strings, house made BBQ sauce, lettuce & tomato. Served with seasoned house fries 15

Entrées

FILET MIGNON (8oz)

1855 Premium beef filet, herb butter, mashed potatoes & grilled asparagus 39.5

BONELESS RIBEYE (14oz)

1855 Premium boneless ribeye, herb butter, mashed potatoes & grilled asparagus 34

TEXAS HEATLOAF

Our Texas version of meatloaf, made with ground beef, ground pork, jalapeños & fire roasted tomatoes. Served with firecracker ketchup, mashed potatoes & grilled asparagus 17.5

CHICKEN FRIED PORK LOIN

A twist on a classic southern comfort dish. Served with mashed potatoes, grilled asparagus & creamy herb gravy 16

GRILLED SALMON

8oz Salmon filet, served over herb rice with sautéed zucchini noodles, red peppers & creamy caper sauce 23

STUFFED CHICKEN

Tender chicken breast stuffed with tomatoes, bacon & mozzarella. Served with mashed potatoes, asparagus & creamy tarragon sauce 21

CHICKEN MARSALA

Tender chicken breast lightly dusted with flour & sautéed in a rich mushroom Marsala wine sauce. Served over mashed potatoes & garnished with crispy onion strings 19.5

Desserts

CHOCOLATE CAKE - Shareable

Decadent chocolate cake, caramel sauce, chocolate sauce, whipped cream & seasonal berries 12

CHEESECAKE - Shareable

Caramel sauce, chocolate sauce & seasonal berries 10

WARM BREAD PUDDING

Vanilla ice cream & warm maple bourbon butter sauce 9

TEXAS BEIGNETS

Fried dough tossed in cinnamon sugar. Served with your choice of caramel or chocolate sauce 6.5 Extra Sauce 1

SEASONAL CHEESECAKE

Ask your server for details of current selection 9

GRILLED CHICKEN SANDWICH

Grilled chicken on a brioche bun, bacon, provolone, lettuce, tomato & spicy mayo. Served with seasoned house fries 13

GREEN MACHINE BURGER

A patty made with chickpeas, quinoa, spinach & mushrooms on a brioche bun, with avocado, lettuce & tomato. Served with a seasoned house fries 13.5

PHILLY PANINI

Seared ribeye on a ciabatta roll, caramelized onions, red peppers, provolone, & mushrooms. Served with seasoned house fries & dirty au jus 13

• Gluten free multi-grain bread may be substituted on any burger or sandwich 2
• Seasoned house fries may be substituted for your choice of sweet potato fries, tots, side salad or soup of the day 2

BEEF BOLOGNESE

A rich red sauce made with ground beef, pork & tomatoes tossed with rigatoni pasta. Served with grilled French baguette 14

SHRIMP PASTA

Five large grilled shrimp, rigatoni pasta, creamy pesto, sundried tomatoes & green peas. Served with grilled French baguette 18

LINGUINE ALFREDO

Linguine tossed with house made alfredo sauce & served with grilled French baguette 13
Add: Chicken 5 Steak 6 Salmon 6

MUSHROOM RISOTTO

Our signature risotto, made with white wine, herbs & sautéed mushrooms. Served with grilled French baguette 12.5
Add: Chicken 5 Steak 6 Salmon 6

FISH & CHIPS

Two freshly battered 4oz wild cod filets served with crispy potato dippers, grilled lemon & zesty tartar sauce 15

CREATE YOUR OWN FLATBREAD

Choose up to 3 toppings: 13
Pepperoni • Salami • Ham • Mushrooms
Green Olives • Red Onions • Red Peppers

THE SKINNY BUDDHA

A warm bowl of sautéed quinoa, mushrooms, grilled corn, grape tomatoes & fresh avocado on a bed of red leaf lettuce. Served with balsamic vinaigrette on the side 13.5

