

Savor

Cask & Cork Bistro Pourhouse *by Kimberly Horg*

Life as a food photographer inspired Kelley Nelson to open his own restaurant with his wife, Stephanie, and friend, Ken Smith. Cask & Cork Bistro Pourhouse opened in April of this year with a warm reception from the public.

The owners are going for a “steampunk theme” at their RiverView Shopping Center location at Friant and Fort Washington. The interior is modern, but not over the top. A combination of traditional wood and modern metal décor lend to the feeling of combining the old with the new. A metal octopus backlit with neon on the ceiling helps complete an ambiance that is definitely unique.

“We wanted the theme to be the industrial revolution meets the Victorian age with a hint of sci-fi,” Nelson said.

The food is bistro based, and the menu is all over the place, ranging from steaks and burgers to pasta and salads. They offer nightly specials, as well as happy hour deals on snacks and shared plates, including baked goat cheese, a popular crowd pleaser. The truffle goat cheese with tomato confit is served with crispy flat bread. Pair this trendy dish with one of the many selections from their hefty wine menu, and that miserable day at work begins fading into a distant memory.

Another of Cask & Cork’s popular items is its short rib tacos. Stuffed with slow-cooked beef short rib, shredded cabbage, avocado corn salsa, and red pepper aioli, this dish is the perfect combination of spice and flavor.



*The Cask and Corker
photo by Kelley Nelson*

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One of Nelson’s favorites is the shrimp Louie, which features seasoned grilled shrimp over a bed of romaine lettuce with hard-boiled eggs, tomatoes, avocado, red onion, and sweet chili ranch dressing.

The oriental chicken salad is a favorite amongst those looking for something a bit lighter. Mixed greens, cilantro, green onions, peanuts, tangerines, and sliced chicken breast in a light oriental dressing are topped off with crunchy fried won ton and sai-fun noodles.

If there’s one thing Americans can’t get enough of these days, it’s bacon. Whether it’s dipped in chocolate, blended into a milkshake or piled high on a burger, we consume it in alarming quantities. Cask & Cork is catering to our penchant for all things fattening with its signature Sweet Tabasco Bacon. Marinated in

Tabasco and then baked in brown sugar, the mouth-watering slabs of fatty pork can be consumed alone, or on a bacon burger or BLT. It’s also the star of the bacon-wrapped beef medallions entrée on their dinner menu.

“The bacon is so popular that I’ve added it to the sides menu,” Nelson said. “My friends like it so much that I recently shipped 25 pounds of it.”

This popular new restaurant is in the midst of remodeling its patio seating, giving guests the opportunity to enjoy the sounds of live acoustic music, “Uncorked.” They also have plans to expand to another location in the near future. 🍷

Cask & Cork Bistro Pourhouse located in the RiverView Shopping Center at Friant and Fort Washington. For reservations, call (559) 433-0229, or visit them online at caskandcork.com.