

STARTERS

- DEVILED EGGS W/ BACON 9
- SPINACH & ARTICHOKE DIP 14
- GUACAMOLE & CHIPS 13
- CRAB & PARMESAN DIP 15
- CRISPY CALAMARI 15
- SMOKED SALMON 17
- TRUFFLE FRIES 13

- CAESAR SALAD 9
- GARDEN SALAD 9

EXTRAS & SIDES

- SPAGHETTI SQUASH 8
- PEANUT COLESLAW 7
- HAND-CUT FRENCH FRIES 7
- VEGETABLE OF THE DAY 7
- GRILLED BROCCOLI 7
- SAUTÉED SPINACH 7
- PARM MASHED POTATOES 7
- MAC-N-CHEESE 7

Cork & Pig Tavern

LAS COLINAS - SPRING MENU

HAPPY HOUR MONDAY - FRIDAY - 3PM-6PM

SALADS

- ASIAN** grilled chicken, wontons, greens, peanuts, corn, ginger dressing **18**
- CHOPPED** grilled chicken, kale, radicchio, blue cheese, avocado, walnuts, grapes, corn, house vin **17.5**
- CASHEW KALE** grilled chicken, crispy tortilla strips, cashews, grapes, raisins, coconut dukka, cashew cayenne dressing **18**
- AHI TUNA PONZU** seared & sliced, greens, apricots, toasted pumpkin seeds, manchego, avocado, champagne vin **23**
- CRAB CAKE** greens, avocado, tomato, corn, candied pecans, julienne apples, champagne vin **33**
- STEAK** butcher's cut steak, tomato, red onion, roasted pecans, manchego, avocado, bacon vin **AQ**

SANDWICHES

ALL SERVED WITH THE SIDE OF YOUR CHOICE

- CRISPY CHICKEN SANDWICH** tomatoes, mayo, slaw, French's mustard vinaigrette, poppyseed torta **17.5**
- CHEESE BURGER** ground chuck, brioche bun, cheddar, classic fixins, mustard, secret sauce **17**
- MARKET FISH TACOS** choice of blackened or crispy, pico de gallo, spicy mayo, avocado, fresh corn tortillas **18**
- THE NEW YORKER** piled high pastrami, gruyère, secret sauce, layered with coleslaw on toasted rye **17.5**
- CRISPY FISH SANDWICH** saltine crusted, coleslaw, pickles, red onion, poppyseed torta **18**
- FRENCH DIP** shaved prime rib, sirloin, poppyseed torta, gruyère, au jus **23**

WOOD-GRILLED & ENTREES

*SERVED WITH THE SIDE OF YOUR CHOICE

- DOUBLE CUT PORK CHOP** wood-grilled double cut pork chop, topped with bourbon sauce* **27**
- SALMON WITH BLUE CRAB** simply grilled, with capers, lemon butter and jumbo lump crab* **35**
- WOOD-FIRED CHICKEN** mushroom, bourbon bacon cream sauce, parm mashed potatoes, sautéed spinach **23**
- CHICKEN PARMIGIANA** crispy chicken, spaghetti, parmesan, arrabiata, fresh mozzarella and basil **23**
- FISH & CHIPS** beer battered atlantic cod, served with house-made tartar* **22**
- CAROLINA PORK RIBS** fall-off-the-bone ribs with house-made mustard bbq sauce* **24**
- BEEF SHORT RIB** slow cooked & served with four chiles mole, parm mashed potatoes, rajas poblano **32**
- BLACKEND RIBEYE** butchered in house & grilled over hardwood with maître d' butter* **AQ**
- FEATURED FISH (DINNER ONLY)** daily fresh fish selection served with seasonal vegetable **AQ**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE FOOD ALLERGIES PLEASE NOTIFY US AS NOT ALL INGREDIENTS ARE LISTED.

Catering Inquiries? Email: manager_lc@corkandpig.com

WOOD-FIRED PIZZAS

- SO. CAL 19**
mozzarella, cheese sauce, basil, tomatoes, avocado slices, parmesan sauce (add pancetta \$2)
- VEGGIE 19.5**
roasted mushrooms, spinach, black olives, red onion, mozzarella, squash, cheese sauce
- THE PIG 21**
italian sausage, pepperoni, pancetta, mozzarella, tomato sauce
- SMOKED MOZZARELLA & PANCHETTA 21**
panchetta, smoked mozzarella, burrata, fresh basil, parmesan sauce
- ULTIMATE PEPPERONI 21**
coast to coast pepperoni, mozzarella, burrata, fresh basil, tomato sauce
- BLACK TRUFFLE 21**
roasted mushrooms, arugula, mozzarella, black truffle parmesan sauce
- BBQ CHICKEN 19.5**
roasted chicken, cilantro, red onions, mozzarella, bbq sauce

ADD CAULIFLOWER CRUST +4

DESSERTS 11

- KEY LIME MERINGUE
- TRES LECHES
- BEIGNETS
- MEXICAN CHOCOLATE CAKE

WINES

BUBBLY FAVORITES

- CHATEAU DE BREZE - CRÉMANT - LOIRE VALLEY 15/53
- CARPENE MALVOLTI "SUPERIORE" - PROSECCO - ITALY 16/56
- CASTELLER - CAVA BRUT ROSÈ - SPAIN 12/42
- TRUDON - 'EMBLÉMATIS' - CHAMPAGNE, FRANCE 113

CABERNET SAUVIGNON

- AUSTIN HOPE - PASA ROBLES 2021 (1 LT) 20/100
- ROCK N' VINE - CALIFORNIA 13.5/47
- CANNONBALL - SONOMA 39
- SILVER GHOST - NAPA VALLEY 94
- FRANK FAMILY - NAPA VALLEY 130

PINOT NOIR

- BOEN - RUSSIAN RIVER VALLEY 14/49
- W.V.V "FOUNDERS' RESERVE" - WILLAMETTE VALLEY 60
- ALEXANA - WILLAMETTE VALLEY 90
- MCINTYRE - ST. LUCIA 120

MERLOT/MALBEC

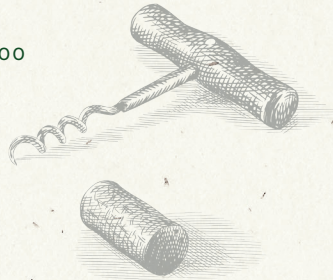
- RAYWOOD - MERLOT - CALIFORNIA 11/38
- BLACK CABRA - MALBEC - ARGENTINA 12/42

OTHER INTERESTING REDS

- CASTEGGIO - RED FRIZZANTE - ITALY 10/35
- ANGELS AND COWBOYS - RED BLEND - SONOMA 14/49
- THE SHOW - CABERNET SAUVIGNON/SYRAH - CALIFORNIA 10/35
- WILD THINGS - OLD VINE ZINFANDEL - MENDOCINO COUNTY 14/49
- WILD HEART - SYRAH/GARNACHA - SPAIN 44
- PENFOLDS - CABERNET SAUVIGNON, SHIRAZ - CALIFORNIA 105
- STAG'S LEAP WINERY - PETITE SIRAH - NAPA VALLEY 88
- MANDOLINA- MONASTRELL - SPAIN 55

CHARDONNAY

- JOEL GOTT - CALIFORNIA 11/38
- TRUFFLE HILL - OREGON 15/52
- LULI - ST. LUCIA 53
- ETUDE - NAPA VALLEY 70



SAUVIGNON BLANC

- YEALANDS - NEW ZEALAND 12.5/44
- GIRLS IN THE VINEYARD - CALIFORNIA 47

OTHER INTERESTING WHITES

- GRAFTED - ROSÈ - OREGON 11.5/40
- "MOMMY'S TIME OUT" - PINOT GRIGIO - ITALY 11/38
- KARINA VICTORIA "KA" - ALBARINO - SPAIN 15/47
- POET'S LEAP - RIESLING - COLUMBIA VALLEY 14/49
- LEFT COAST CELLARS - WHITE PINOT NOIR - OREGON 56
- INICERI "ABISSO" - CATARATTO - SICILY 59

AFTER DINNER

- FONSECA PORT - BIN NO. 27 - PORTO - PT 9
- TAYLOR FLADGATE - 10 YEAR TAWNY PORTO - PT 10
- FAMILLE PERRIN - MUSCAT - RHÔNE VALLEY 14

BEERS

LOCAL ON TAP

- COMMUNITY BEER CO. - TEXAS LAGER - DALLAS, TX 8
- BITTER SISTERS - BUSY BODY - LAGER - ADDISON, TX 7
- TUPPS BREWERY - JUICE PACK IPA - MCKINNEY, TX 8
- BITTER SISTERS CAT FIGHT IPA - ADDISON, TX 7
- WILD ACRE - BILLY JENKINS, SESSION BOCK - FORT WORTH, TX 8
- PÉTICOLAS BREWING - SEASONAL ROTATOR - DALLAS, TX AQ
- FEATURED BREWERY ROTATOR - AQ

CRAFT BEERS

- ALASKAN BREWING CO. - ALASKAN AMBER - JUNEAU, AK 7
- AVERY BREWING - WHITE RASCAL, WHITE ALE - BOULDER, CO 7
- CHIMAY BREWERY - CHIMAY PREMIÈRE, TRAPPIST DUBBEL - BELGIUM 11
- REAL ALE BREWING CO. - FIREMAN'S #4, BLONDE ALE - BLANCO, TX 7
- LAGUNITAS - HAZY WONDER - PETALUMA, CA 7

COCKTAILS

THE BUZZ 13

gin, honeysuckle liqueur, fresh lemon, lavender bitters

RYEBISCUS FLOWER 13.5

rittenhouse Rye, hibiscus syrup, lemon, egg white

COWBOY COLD FRONT 16

blackland pecan bourbon, cognac, walnut & orange bitters, brown sugar nitro foam

BRIMSTONE OLD FASHIONED 16

balcones brimstone bourbon, angostura & orange bitters

MOLLY COSMO 15

vodka, strawberry, raspberry puree, cranberry juice, agave

SO. 7TH MARGARITA 14

cucumber & jalapeño infused tequila, orange liqueur, agave, egg whites, cactus salt

SCARLETT FOX 13

Texas Wildflower Blood Orange Vodka, blood orange cordial, prosecco, soda

ISLAND IN THE SUN 12.5

rum, tamarind, banana, lime, simple

PIGLET 12/45 GLASS/CARAFE

half mimosa, half rosé

COLD BREW MARTINI 14

vodka, cold brew, coffee liqueur, crème de cacao

FEATURED COCKTAIL AQ



SPIRITS LIST
SCAN QR TO VIEW

ZERO PROOF MOCKTAILS

COS-NO-POLITAN 9

boozeless spirit, orange sec, cranberry, lime

FEATURED MOCKTAIL 9

BOTTLED BEERS

- COORS LIGHT 7 • DOS EQUIS 7 • MICHELOB ULTRA 7
- MILLER LITE 7 • SHINER BOCK 7 • STELLA ARTOIS 7

NON-ALCOHOL

- HEINEKEN 0.0 7
- ATHLETIC BREWING - RUN WILD 7

HAPPY HOUR

MONDAY-FRIDAY 3PM-6PM

APPETIZERS

DEVILED EGGS W/ BACON 7

SPINACH & ARTICHOKE DIP 10

CRISPY CALAMARI 9

FRENCH FRIES 5

PIZZAS 14

PEPPERONI • SO.CAL • CHEESE • THE PIG • VEGGIE

SPECIALTY COCKTAILS 9

THE BUZZ • SO. 7TH • PIGLET

RETRO OLD FASHIONED • ISLAND IN THE SUN

DRAFT BEER 6

WILD ACRE BILLY JENKINS • BITTER SISTER'S BLONDE LAGER

BITTER SISTER'S CAT FIGHT IPA

DOMESTIC BEER 6

MILLER LITE • COORS LIGHT • BUD LIGHT

MICHELOB ULTRA • SHINER

FEATURED WINES 7/28

WHITE • RED • ROSÉ

BRUNCH

SATURDAY & SUNDAY 10AM-3PM

FRUITY PEBBLES FRENCH TOAST 15

house-made bread topped with
french vanilla ice cream and maple syrup

"THE FIX" 16.5

scrambled eggs, roasted potatoes, sausage patties, sourdough toast

BREAKFAST BURRITO 14

scrambled eggs, chorizo, poblano peppers, & cheese

HUEVOS RANCHEROS 16.5

green and red sauce, eggs over easy, crispy tortillas,
avocado, chorizo, shredded yellow cheddar

BANANA OATMEAL PANCAKES 14

three cakes flat off the griddle, topped with candied pecans,
served with strips of bacon

CPT OMELET 16 ADD STEAK +4

three egg omelet with spinach, mushrooms, pancetta,
shredded yellow cheddar, served with roasted potatoes

WEST TEXAS BISCUITS & GRAVY 13.5

over easy eggs, house made biscuits, sausage gravy

COMMUTER SANDWICH 14

scrambled egg, yellow cheddar, arugula, bacon, avocado, tomato, mayo

CRAB CAKE OR STEAK BENEDICT 29

choice of crab cake or steak, poached eggs, steamed spinach,
grilled tomatoes, hollandaise sauce, house-made rosemary biscuits

EXTRAS & SIDES 7

THICK CUT BACON • FRESH FRUIT • ROASTED POTATOES
CHICKEN APPLE SAUSAGE • BISCUITS

MIMOSA 8/28 • PIGLET 9/36 • APEROL SPRITZ 9

BLOODY MARY 9 • COLD BREW MARTINI 14 • FROSÉ 11

* THESE COCKTAIL PRICES ARE ONLY AVAILABLE DURING BRUNCH

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03/05/24