

STARTERS

CRISPY CALAMARI 15

SMOKED TROUT DIP 15

GRILLED ARTICHOKE 15

DUO DIP 13

DEVILED EGGS W/ BACON 9

SMOKED SALMON 17

EXTRAS & SIDES 7

HAND CUT FRIES

MASHED POTATOES

VEGETABLE OF THE DAY

TOMATOES & BLUE CHEESE

LITTLE HOUSE SALAD

ROASTED PEANUT COLESLAW

CHARRED CAULIFLOWER

with garlic aioli

Cork & Pig Tavern

ODESSA - SPRING MENU

432.272.4569

7260 E. STATE HIGHWAY 191 SUITE 204

ODESSA, TEXAS 79765

SALADS

CRAB CAKE SALAD jumbo lump crab, greens, avocado, tomato, pecans, julienne apples and Pommery sauce **31**

ZUNI roasted chicken, julienned apples, egg, walnuts, pecans, raisins, bacon, blue cheese, bacon vin **17**

ASIAN roasted chicken, wontons, greens, peanuts, ginger dressing **18**

STEAK butcher's cut steak, tomato, red onion, roasted pecans, manchego, avocado, bacon vin **AQ**

SANDWICHES

ALL SANDWICHES SERVED WITH THE SIDE OF YOUR CHOICE

CHEESEBURGER ground in house, served all the way, with a dash of mayo and mustard **17**

TEXAS BURGER ground in house, cheddar, crispy pancetta, onions, jalapeño, mesquite sauce **18**

PASTRAMI SANDWICH piled high pastrami, swiss cheese, secret sauce, layered with coleslaw **18**

MARKET FISH TACOS blackened fish, pico de gallo, spicy mayo, avocado, soft corn tortillas **18**

MESQUITE CHICKEN mesquite grilled chicken, cheddar, tomato, lettuce, pickles, onions, secret sauce **17**

WOOD-GRILLED & ENTREES

* SERVED WITH THE SIDE OF YOUR CHOICE

SIMPLY GRILLED SALMON* farm raised salmon grilled over hot coals **29**

FIRE BRICK CHICKEN fire roasted chicken, served with bourbon cream sauce, spinach, mushrooms & bacon **24**

TEXAS PORK BACK RIBS* fall-off-the-bone ribs with house-made bbq sauce **25**

DOUBLE CUT CHOP* slow roasted in crushed herbs and spices, topped with cinnamon butter **28**

MUSHROOM MEATLOAF* fire roasted in our brick oven and topped with red wine sauce **23**

PARMESAN CHICKEN lightly fried chicken, mozzarella, spaghetti, house made tomato ragu **24**

PECAN TROUT* fresh trout, grilled and topped with white wine sauce and roasted pecans **26**

BEEF SHORT RIB* bone-in rib, slow cooked and served with honey mustard bbq sauce **32**

CHEF'S BUTCHER'S STEAK* local limited availability **MK**

FRESH FISH OF THE DAY* chef's preparations change daily **MK**

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.

20% gratuity will be added to parties of 10 or more.

WOOD-FIRED PIZZAS

THE PIG 20

pepperoni, italian sausage, pancetta, mozzarella blend, tomato sauce

GLADIATOR 19

italian sausage, oregano, red bell peppers, mozzarella blend, tomato sauce

MEXICAN CHORIZO 20

chorizo, mozzarella blend, cilantro pesto, serrano peppers, avocado, tomato sauce

ULTIMATE PEPPERONI 20

coast to coast pepperoni, mozzarella, burrata, fresh basil, tomato sauce

SO. CAL 19

mozzarella blend, basil, manchego, tomatoes, avocado slices, parmesan sauce *(add pancetta +2)*

VEGGIE 19

roasted mushrooms, spinach, black olives, red onion, butternut squash, mozzarella blend, parmesan sauce

BLACK & BLUE 19

tender short rib, mozzarella blend, blue cheese, garnished with worcestershire sauce

ADD CAULIFLOWER CRUST +4

DESSERTS 11

CHOCOLATE POT DE CREME

TRES LECHE

KEY LIME PIE

WINES

MOSCATO / PROSECCO / ROSÉ / RIESLING

CAPOSALDO - MOSCATO - ITALY 10/35

JEIO - PROSECCO - ITALY 13/46

FEATURED ROSÉ AQ

THANISCH "FEINHERB" - RIESLING - GERMANY 43

CHARDONNAY

CHAMISAL - CALIFORNIA 10/35

BROKEN DREAMS - CALIFORNIA 14/49

HOOPES - CALIFORNIA 92

SAUVIGNON BLANC

CAKEBREAD - NAPA VALLEY 70

YEALANDS - NEW ZEALAND 12/42

SOUTHERN OCEAN - NEW ZEALAND 47

OTHER INTERESTING WHITES

LIVON - PINOT GRIGIO - FRIULI, ITALY 13/46

DREAMBIRD - PINOT GRIGIO - ROMANIA 11/39

LEFT COAST ESTATE - WHITE PINOT NOIR - WILLAMETTE VALLEY 72

LA FORGINE - VOUVRAY - LOIRE VALLEY, FRANCE 50

DOMAINE RAIMBAULT - SANCERRE - LOIRE VALLEY 96

CABERNET SAUVIGNON

VINA ROBLES - PASO ROBLES 14/49

AUSTIN HOPE - PASO ROBLES 25/105 1L

WESTSIDE CROSSING - DRY CREEK VALLEY 88

SILVER GHOST - NAPA VALLEY 96

MERLOT / MALBEC

DOMAINE BOUSQUET - MALBEC RESERVE - ARGENTINA 11/39

RAYWOOD - MERLOT - CENTRAL COAST 12/42

REVELRY - MERLOT - COLUMBIA VALLEY, WA 34

PINOT NOIR

BACCHUS - PINOT NOIR - CALIFORNIA 13/46

DREAMBIRD - PINOT NOIR - ROMANIA 40

BOEN - PINOT NOIR - RUSSIAN RIVER VALLEY 50

OTHER INTERESTING REDS

TUTTO MIO - ROSSO DOLCE - ITALY 10/35

DELILLE CELLARS - D2- MERLOT/CAB FRANC - COLUMBIA VALLEY 21/74

GROWER PROJECT - SANGIOVESE - AUSTIN, TX 51

LA RIOJA ALTA "VINA ALBERDI" - TEMPRANILLO - SPAIN 58

KLINKER BRICK - OLD VINE ZINFANDEL - LODI 57

PENFOLDS - CABERNET SAUVIGNON/SHIRAZ - CALIFORNIA 107

LA RASINA - BRUNELLO - TUSCANY 180

STAG'S LEAP WINERY - PETITE SYRAH - CALIFORNIA 133

BEERS

ON TAP

VOODOO RANGER - FT. COLLINS, CO AQ

TEXAS BLONDE ALE - FORT WORTH, TX 8

CRAWFORD BOCK - HOUSTON, TX 8

MILK STOUT NITRO - LONGMONT, CO 8

TALL CITY BREWING CO - MIDLAND, TX AQ

ROTATOR SEASONAL AQ

CRAFT BOTTLES & CANS 8

HAZE YA'LL IPA - MIDLAND, TX

5 HR DRIVE BLONDE ALE - MIDLAND, TX

PERMIAN PILSNER - MIDLAND, TX

HOP UP CAMPER - MIDLAND, TX

IMPORTED BOTTLES 8

CORONA · CORONA PREMIER · DOS EQUIS · MODELO

DOMESTIC BOTTLES 7

BUD LIGHT · MILLER LITE · COORS LIGHT · SHINER BOCK

MICHELOB ULTRA · BUDWEISER · BLUE MOON

COCKTAILS

THE M.O.D. 13

slow & low whisky, dragon fruit, fresh sweet n' sour, amarena cherry

NOTTA BIG DILL 13

cucumber vodka, elderflower, lime juice, fresh dill, cucumber ribbon

THE BUTTERFLY EFFECT 13

butterfly pea flowers, coconut rum, mint, fresh lime

JALAPEÑO MARGARITA MARTINI 14

tequila, fresh lime, cactus salt rim

MANGO MARGARITA MARTINI 13

tequila, mango, sweet n' spicy salted rim

MARFA SUNSET 14

chihuahuan desert sotol, blood orange, fresh sweet n' sour

THE TEXAN 15

bourbon, mesquite smoked simple, bitters



SPIRITS LIST
SCAN QR TO VIEW

ZERO PROOF

PORCH SWING 9

strawberry syrup, cranberry, fresh lime, fizz

SAMUEL ADAMS "JUST THE HAZE" NA 8

HEINEKEN 0.0 NA 8

BEVERAGES

TOPO CHICO 4 · ACQUA PANNA 4 · FOUNTAIN SODAS 3.5

ICED TEA 3.75 · IBC ROOT BEER 4 · PEACH GREEN TEA 4

FRESH SQUEEZED LEMONADE 3.50 · ARNOLD PALMER 3.5

BRUNCH

SATURDAY & SUNDAY 10AM-3PM

PECAN BOURBON FRENCH TOAST 16

french toast topped with bourbon butter and roasted pecans, served with thick sliced bacon

MEXICAN MIGAS 16

scrambled eggs tossed in fire roasted salsa with tortilla strips, topped with fresh tomatoes, avocado, & feta

HAM & CHEESE OMELET 16

3 egg omelet with black forest ham and cheddar, served with country potatoes

BRISKET HASH 16

tender brisket, country potatoes, cheddar, topped with a sunny side egg

SMOKED SALMON BENEDICT 21

toasted english muffins, poached eggs, spinach, hollandaise

STEAK & EGGS AQ

new york strip, two eggs, country potatoes

EXTRAS & SIDES 7

SMOKED BACON • FRESH FRUIT

COUNTRY POTATOES • BLUEBERRY SAUSAGES

MIMOSA 8/26 • BLOODY MARY 8 • ESPRESSO MARTINI 12

* THESE COCKTAIL PRICES ARE ONLY AVAILABLE DURING BRUNCH

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10/23/23