

STARTERS

DEVILED EGGS W/ BACON 9.5

SPINACH & ARTICHOKE DIP 14

GUACAMOLE & CHIPS 13.5

CRAB & PARMESAN DIP 15

CRISPY CALAMARI 14.5

SMOKED SALMON 17

TRUFFLE FRIES 13

GARDEN SALAD 9

CAESAR SALAD 9

EXTRAS & SIDES

SPAGHETTI SQUASH 7

PEANUT COLESLAW 6

HAND-CUT FRENCH FRIES 7

VEGETABLE OF THE DAY 7

CAULIFLOWER 7

MAC-N-CHEESE 7

PARM MASHED POTATOES 7

Cork & Pig Tavern

SOUTHLAKE - SPRING

WEDNESDAY - HALF PRICE ALL BOTTLES OF WINE

HAPPY HOUR - MON-FRI - 3PM-6PM

LIVE MUSIC - TUESDAYS & THURSDAYS

SALADS

ASIAN grilled chicken, wontons, greens, peanuts, peanut sauce, julienne carrots, cilantro, corn, ginger dressing 18

CHOPPED grilled chicken, kale, radicchio, blue cheese, avocado, walnuts, grapes, corn, house vin 17.5

AHI TUNA PONZU seared & sliced, greens, apricots, toasted pumpkin seeds, manchego, avocado, champagne vin 23

CASHEW KALE grilled chicken, crispy tortilla strips, raisins, corn, coconut dukka, cashew cayenne dressing 18

CRAB CAKE greens, avocado, tomato, corn, candied pecans, julienne apples, champagne vin 33

STEAK wood-grilled filet, 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

CHEESEBURGER ground chuck, cheddar, classic fixins, secret sauce, brioche bun 17.5

CRISPY FISH SANDWICH saltine crusted, coleslaw, pickles, red onion, poppyseed torta 19

CUBAN SANDWICH roasted pork loin, sliced ham, bacon, pickles, spicy mustard, gruyère 17

"THE NEW YORKER" piled high pastrami, gruyère, secret sauce, layered with coleslaw on toasted rye 17.5

FRENCH DIP shaved prime rib, sirloin, gruyère, au jus, toasted torta roll 23

WOOD-GRILLED & ENTREES

* SERVED WITH SIDE OF YOUR CHOICE

WOOD-FIRED CHICKEN mushroom, bacon, sautéed spinach, bourbon cream sauce, parm mashed potatoes 23

CHICKEN PARMIGIANA crispy chicken, spaghetti, arrabiata, fresh mozzarella, basil 22

MARKET FISH TACOS choice of blackened or crispy, pico de gallo, spicy mayo, avocado, fresh corn tortillas* 18.5

FISH & CHIPS beer battered atlantic cod, served with house tartar 22

DOUBLE CUT PORK CHOP wood-grilled double cut pork chop, topped with bourbon sauce* 27

CAROLINA PORK RIBS fall-off-the-bone ribs with house-made mustard bbq sauce* 25

SALMON WITH BLUE CRAB jumbo lump blue crab, shallot lemon butter* 35

FILET butchered in house & grilled over hardwood, house seasoning, parm mashed potatoes, red wine reduction* AQ

BLACKENED RIBEYE butchered in house & grilled over hardwood with maître d' butter* 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_sl@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, parmesan 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, black truffle cream, arugula, mozzarella

BBQ CHICKEN 19.5

roasted chicken, cilantro, red onions, mozzarella, bbq sauce

ADD CAULIFLOWER CRUST +4

DESSERTS 11.5

TRES LECHES

BEIGNETS

BANANA CREAM PIE

WINE

HALF PRICE ALL BOTTLES OF WINE WEDNESDAYS

CHAMPAGNE & SPARKLING

BISOL, JEIO, PROSECCO, ITALY, NV 13.5/56
MUMM, ROSÉ, NAPA, NV 14/56
POEMA, BRUT, CAVA, SPAIN, NV 10/42
TATTINGER, LA FRANCAISE, BRUT, CHAMPAGNE, FRANCE, NV 98

PINOT GRIGIO/ ALBARIÑO

ABADIA DE SAN CAMPIO, ALBARIÑO, RÍAS BAIXAS, SPAIN, 2022 12.5/48
SANTA MARGHERITA, PINOT GRIGIO, ITALY, 2022 16/64

SAUVIGNON BLANC

CAKEBREAD, NAPA, 2022 62
J. DE VILLEBOIS, POUILLY-FUMÉ, LOIRE VALLEY, FRANCE, 2021 16/62
YEALANDS, MARLBOROUGH, NEW ZEALAND, 2022 12.5/50

RIESLING

POETS LEAP, COLUMBIA VALLEY, 2021 12/42
DR. LOOSEN, BLUE SLATE, KABINETT, MOSEL, GERMANY, 2021 46

ROSÉ

AIX, COTEAUX D'AIX EN PROVENCE, FRANCE, 2022 13/52

CHARDONNAY

FRANK FAMILY, NAPA, 2021 76
LA CREMA, MONTEREY, 2022 14/56
NIELSON, SANTA BARBARA, CALIFORNIA, 2022 11.5/48

PINOT NOIR

BOEN, RUSSIAN RIVER VALLEY, 2021 16/64
ARGYLE, WILLAMETTE VALLEY, 2021 48
BELLE GLOS, CLARK AND TELEPHONE, SANTA BARBARA, 2021 60

BORDEAUX

CHÂTEAU ARMENS, SAINT ÉMILION, GRAND CRU, 2019 20/78

ITALY

BANFI, STILNOVO, SUPER-TUSCAN, TUSCANY, 2021 13/52

MERLOT

ALEXANDER VALLEY VINEYARDS, ALEXANDER VALLEY, 2020 12.5/50

MALBEC

PIATTELLI, RESERVA, MENDOZA, ARGENTINA, 2021 12.5/50

WINES MAY CONTAIN SULFITES

CABERNET SAUVIGNON & BLENDS

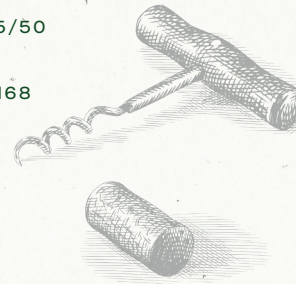
AUSTIN HOPE, PASO ROBLES, 2021 (1 LT) 20/100
BERINGER, KNIGHTS VALLEY, 2020 15/60
BONANZA BY CAYMUS, CALIFORNIA, NV 12.5/50
BOOTLEG, NAPA, 2017 76
DARIOUSH, CABERNET FRANC, NAPA, 2019 168
SEQUOIA GROVE, NAPA, 2019 108
SILVER OAK, ALEXANDER VALLEY, 2018 186
ST. FRANCIS, SONOMA COUNTY, 2019 54

NOTEWORTHY REDS

STAGS' LEAP, PETITE SIRAH, NAPA, 2018 98

AFTER DINNER

TAYLOR FLADGATE, 20 YEAR, TAWNY, PORT 14



BEER

LOCAL ON TAP

COMMUNITY BEER CO. - TEXAS LAGER 8
DALLAS, TX
KARBACH BREWING CO. - HOPADILLO IPA 7
HOUSTON, TX
PETICOLAS BREWING CO. - SEASONAL 8
DALLAS, TX
REAL ALE BREWING CO. - SEASONAL AQ
BLANCO, TX
LOCAL ROTATOR - SEASONAL AQ
TEXAS
WILD ACRE BREWING - BILLY JENKINS BOCK 7
FORT WORTH, TX

CRAFT BOTTLES

ALASKAN BREWING CO. - ALASKAN AMBER, ALT STYLE ALE 8
JUNEAU, AK
AVERY BREWING - WHITE RASCAL, WHITE ALE 8
BOULDER, CO
COMMUNITY BEER CO. - MOSAIC IPA 8
DALLAS, TX
REAL ALE BREWING CO. - FIREMAN'S #4, BLONDE ALE 8
BLANCO, TX

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COCKTAILS

HAPPY HOUR MONDAY- FRIDAY 3-6

MOLLY COSMO 15

vodka, strawberry, raspberry purée, cranberry juice, agave

SO. 7TH MARGARITA 13.5

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

BRIMSTONE OLD FASHIONED 16

balcones brimstone bourbon, angostura & orange bitters

CPT MANHATTAN 14.5

bourbon, sweet vermouth, angostura bitters

THE BUZZ 13.5

gin, honeysuckle liqueur, fresh lemon, lavender bitters

FROSÉ 12

rosé wine blend, fresh lime

TWO TO TANGO 12/45 GLASS/CARAFE

half sangria, half rosé

PIGLET 12/45 GLASS/CARAFE

half mimosa, half rosé

COLD BREW MARTINI 14.5

vodka, cold brew, coffee liqueur, crème de cacao, egg whites



SPIRITS LIST

ZERO PROOF MOCKTAILS

PORCH SWING 7

strawberry syrup, cranberry, fresh lime, fizz

DRAGON JUICE 9

pineapple, coconut, strawberry syrup, fresh lime, pink cotton candy

BOTTLED BEERS

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

NON-ALCOHOLIC

ATHLETIC BREWING CO. - UPSIDE DAWN 7 • HEINEKEN 0.0 7

SOUTHLAKE 03/20/2024

MIMOSAS \$5
ALL DAY

BRUNCH MENU

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, ciabatta toast

HUEVOS RANCHEROS 16.5

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

BURRITO 14

scrambled egg, poblano scrambled egg, poblano peppers,
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, panchetta,
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 5/25 • 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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02/16/24

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 • FROSÉ

RETRO OLD FASHIONED • ISLAND IN THE SUN

DRAFT BEER 6

COMMUNITY TEXAS LAGER • WILD ACRE BILLY JENKINS

DOMESTIC BEER 6

MILLER LITE • COORS LITE • BUD LIGHT

MICHELOB ULTRA • SHINER BOCK

FEATURED WINES 7/28 glass/carafe

WHITE • RED • ROSÉ • MIMOSA

* PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

10/10/23