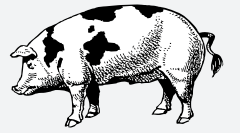


STARTERS SPINACH ARTICHOKE DIP 9 • CRISPY CALAMARI 12 • SMOKED TROUT DIP 9
 BLUE RIBBON WINGS 11 • DEVILED EGGS W/ BACON 6 • ROCK SHRIMP 11



SALADS **CHOPPED** GRILLED CHICKEN, FRESH FRUIT, HAND-CHOPPED VEGETABLES, BLUE CHEESE, WALNUTS, HOUSE VIN 13
CALIFORNIA ROASTED CHICKEN, AVOCADO, SUNFLOWER SEEDS, GOAT CHEESE, BACON VIN 13
STEAK GRILLED FILET, FIELD GREENS, AVOCADO, MANCHEGO, BACON DRESSING 18
KALE GRILLED CHICKEN, TORTILLA STRIPS, CORN, RAISINS, CASHEWS, PEANUT DRESSING 13

FROM THE GRILL **KONA RIBEYE** BLACK ANGUS RIBEYE MARINATED IN GINGER AND GARLIC 28
SEARED FILET SEARED OVER HOT COALS AND TOPPED WITH WORCESTERSHIRE 26
ATLANTIC SALMON GRILLED SALMON WITH BLACKENING SEASONING AND HERB BUTTER 21
BEEF RIB SLOW ROASTED ON THE BONE WITH CAROLINA BBQ 23
ROASTED PORK CHOP SLICED AND SEARED, GARNISHED WITH CINNAMON BUTTER 21
BBQ CHICKEN CHICKEN BREASTS MARINATED AND BRUSHED WITH HICKORY BBQ 16

SANDWICHES **CUBAN SANDWICH** THINLY SLICED HAM, ROASTED PULLED PORK, PICKLES, SPICY MUSTARD, SWISS 12
CALIFORNIA CLUB MAPLE-GLAZED TURKEY, BLACK FOREST HAM, BACON, SWISS, AVOCADO 11
CRISPY CHICKEN SANDWICH LIGHTLY FRIED CHICKEN, SLAW, PICKLES 12
CHEESEBURGER GROUND IN HOUSE, SERVED ALL THE WAY, WITH A DASH OF MAYO AND MUSTARD 12
MAYTAG BLUE BURGER GROUND IN HOUSE, SERVED WITH PICKLES, LETTUCE, TOMATO 13

* ALL SANDWICHES SERVED WITH OUR FAMOUS PEANUT COLESLAW

WOOD FIRED PIZZAS **THE PIG** PEPPERONI, ITALIAN SAUSAGE, PANCETTA, MOZZARELLA, TOMATO SAUCE 16
VEGETARIAN PIZZA SPINACH, MUSHROOMS, OLIVES, RED ONIONS, MOZZARELLA, CREAM SAUCE 15
GLADIATOR ITALIAN SAUSAGE, OREGANO, RED BELL PEPPERS, MOZZARELLA, TOMATO SAUCE 16
BBQ CHICKEN ROASTED CHICKEN, CILANTRO, RED ONIONS, MOZZARELLA, BBQ SAUCE 15
SOUTHWESTERN ROASTED GREEN CHILES, PEPPERONI, MOZZARELLA, CREAM SAUCE 16
MEXICAN CHORIZO CHORIZO, BUFFALO MOZZARELLA, CILANTRO, PESTO, SERRANO PEPPERS, TOMATO SAUCE 16

EXTRAS & SIDES 6

HAND-CUT FRENCH FRIES • MASHED POTATOES • FRESH VEGETABLES
 MAC-N-CHEESE • LITTLE HOUSE OR CAESAR SALAD • ROASTED PEANUT COLESLAW

DESSERTS 9

FLORIDA KEY LIME PIE
 CHOCOLATE POT DE CREME
 FAMOUS BEIGNETS

WHITE

LA FIERA - MOSCATO - ITALY 8/28

SWEET STONE FRUITS

FEATURED ROSÉ - AQ

SEASONAL ROSÉ

CARPENE MALVOLTI “SUPERIORE” - PROSECCO - ITALY 12/42

VERY FINE AND FRUITY

DREAMBIRD - PINOT GRIGIO - AUSTRALIA 7/25

LEMON ZEST, MINERALS, EASILY QUAFFABLE

THANISCH “FEINHERB” - RIESLING - GERMANY 10/35

CLEMENTINE, PEACH TEA, GRAPEFRUIT

OVEJA NEGRA RESERVA - SAUVIGNON BLANC - CHILE 10/35

CITRUS, TROPICAL FRUIT, HERBACEOUS

PACIFICA - CHARDONNAY - CALIFORNIA 10/35

OAKY & BUTTERY

ANCIENT PEAKS - CHARDONNAY - PASO ROBLES, CA 11/39

UNOAKED, JUICY, AROMATIC

ROYAL PROVENCE - “RIVAROSE” - BUBBLY ROSÉ - FRANCE 35

STRAWBERRY, RASPBERRY, OCEAN AIR

TRIONE - SAUVIGNON BLANC - SONOMA COUNTY, CA 56

ROSE PETAL, WHITE PEACH, “WET STONE”

WHITE ELEPHANT - WHITE BLEND - CALIFORNIA 42

APRICOT, PEAR, LYCHEE

RED

ROSATELLO - “ROSSO” - RED MOSCATO - ITALY 7/25

HONEYED FRUIT, ROSE PETALS

BANSHEE - PINOT NOIR - SONOMA, CA 14/49

EARTHY, DARK CHERRY FRUITS

DREAMBIRD - MERLOT - AUSTRALIA 7/25

VANILLA, PLUM, BLACK RASPBERRY

MILOU ROUGE - SYRAH/GRENACHE - FRANCE 7/25

HUCKLEBERRY, BLACK CHERRY, ESPRESSO

LA POSTA - “FAZZIO” - MALBEC - MENDOZA, ARGENTINA 11/39

VIOLETS, SANDALWOOD, SPICE

ROCK N VINE - CABERNET SAUVIGNON - NAPA, CA 13/46

BLACKBERRY, DARK CHERRY, TOBACCO

MOUTON NOIR “O.P.P” - PINOT NOIR - WILLAMETTE VALLEY, OR 39

GINGERY WOOD, EARTHY, SPICES

DEL RIO - PINOT NOIR - ROGUE VALLEY, OR 44

POMEGRANATE, RED CHERRY, STRAWBERRY

CARPENTER - PINOT NOIR - SONOMA, CA 80

ROSE PETAL, BRAMBLE, CRANBERRY

DISRUPTION - MERLOT - COLUMBIA VALLEY, WA 35

BLUEBERRY COMPOTE, COCOA DUST

MENDOZA VINEYARDS - “1907” - MALBEC - MENDOZA, ARGENTINA 39

JAMMY, TART, BERRY FRUIT

CHRISTOVAL VINEYARDS - TEMPRANILLO - CHRISTOVAL, TX 51

RAISIN, OAKED, EARTHY

SEXUAL CHOCOLATE - SYRAH BLEND - NAPA, CA 57

“TAKE YOUR TASTE BUDS ON A SMOOTH RIDE THEY’LL BE JOURNALING ABOUT FOR MONTHS”

SEAN MINOR - CABERNET SAUVIGNON - NAPA, CA 56

CASSIS, RASPBERRY, CIGAR BOX

SILVER OAK - CABERNET SAUVIGNON - ALEXANDER VALLEY, CA 149

BLUEBERRY COULIS, TOBACCO, ROASTED COFFEE

NON-ALCOHOLIC BEVERAGES

TOPO CHICO 3.5

AQUA PANNA 3.5

FOUNTAIN SODAS 2.5

ICED TEA SWEET OR UNSWEET 2.5

FRESH SQUEEZED LEMONADE 3.25

ARNOLD PALMER 3.25

COCKTAILS

FEATURED FROZEN COCKTAIL AQ

FROZEN BLEND OF FRESH JUICES AND WINE OR SPIRITS

MARY’S ROSÉ SANGRIA 11

PEACH PUREE, ROSÉ, VODKA, FRESH JUICES

JALAPEÑO MARGARITA MARTINI 9

TEQUILA, FRESH LIME, CACTUS SALT RIM

PINK GUAVA MARGARITA 9

TEQUILA, PINK GUAVA PUREE, SWEET N’ SOUR, SMOKEY GUAVA SALT RIM

MANGO MARGARITA MARTINI 9

MANGO, TEQUILA, SWEET N’ SPICY SALTED RIM

FLEURTINI 10

VODKA, ELDERFLOWER, LIME, CANE SYRUP

SPICY MOSCOW MULE 9

VODKA, GINGER BEER, JALAPEÑO SIMPLE SYRUP, FRESH LIME

WHISKEY PEACH 9

WHITE PEACH, BLACK TEA, WHISKEY

THE RIG 10

TEXAS WHISKEY, GINGER, LIME

OLD FASHIONED 10

CANE SYRUP, BITTERS, “FILTHY” CHERRY, BULLEIT RYE

ON TAP

DALLAS BLONDE - AMERICAN BLONDE DALLAS, TX 6

DEEP ELLUM BREWING CO. 5.2% ABV - 23 IBU

BIG BEN HEFE - HEFEWIEZEN ALPINE, TX 6

BIG BEN BREWING CO. 5.5% ABV - 12 IBU

FIRE ANT FUNERAL - AMBER ALE DALLAS, TX 6

TEXAS ALE PROJECT 6% ABV - 32 IBU

60 MINUTE - IPA MILTON, DE 6

DOGFISH HEAD 6% ABV - 60 IBU

JAI ALAI - IPA TAMPA, FL 7

CIGAR CITY BREWING 7.5% ABV - 70 IBU

CPT FAVORITE AQ

ROTATING BEERS FROM SELECT BREWERIES

CRAFT BOTTLED & CANNED BEERS

FAT TIRE - AMBER ALE FT. COLLINS, CO 5

NEW BELGIUM BREWING 5.2% ABV - 22 IBU

FIREMAN’S #4 - BLONDE ALE BLANCO, TX 5

REAL ALE BREWING CO. 5.4% ABV - 23 IBU

TEXAS HONEY - CIDER AUSTIN, TX 5

AUSTIN EASTCIDERS 5% ABV - CANNED

BLUE MOON - BELGIAN WHITE DENVER, CO 5

BLUE MOON BREWING CO. 5.4% ABV

SHINER BOCK SHINER, TX 5

SPOETZL BREWERY 4.4% ABV - 13 IBU

DOMESTIC BOTTLED BEERS

BUD LIGHT 4

MILLER LITE 4

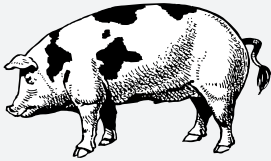
COORS LIGHT 4

BUDWEISER 4

MICHELOB ULTRA 5

CORONA 5

DOS EQUIS 5



BRUNCH

SATURDAY & SUNDAY 10:00 - 3:00

BREAKFAST PIZZA 13

FRESH MOZZARELLA, PANCETTA, POBLANO PEPPERS,
THIN CRISPY POTATOES, TOPPED WITH A SUNNY-SIDE EGG

BLUEBERRY PANCAKES 11.5

3 CAKES STACKED HIGH, TOPPED WITH FRESH FRUIT
AND POWDERED SUGAR

WEST TEXAS OMELETTE 12

FARM FRESH EGGS, POBLANO PEPPERS, MOZZARELLA,
AND HOUSE-MADE CHORIZO, SERVED WITH FRESH FRUIT

CORK & PIG HASH 11

ROASTED PORK, COUNTRY POTATOES, MOZZARELLA,
AND A SUNNY-SIDE EGG

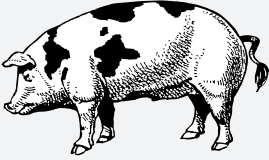
FRIED CHICKEN & WAFFLES 14

BUTTERMILK FRIED CHICKEN, HOUSE-MADE WAFFLES,
SPICY MAPLE SYRUP

EXTRAS & SIDES 4.5

FRESH FRUIT • BLUEBERRY SAUSAGE
CRISPY BACON • COUNTRY POTATOES

MIMOSA 6 MIMOSA CARAFE 14 PIGLET 7 BLOODY MARY 7



HAPPY HOUR

MONDAY - FRIDAY 3:00 - 6:00

CLASSIC COCKTAILS 5

(FLEURTINI, THE RIG, & OLD FASHIONED 6)

HOUSE PINOT GRIGIO 5

HOUSE MERLOT 5

DOMESTIC BEER 3

DRAFT IMPORT BEER 5

SPINACH DIP 7

BLUE RIBBON WINGS 6

CRISPY CALAMARI 6

SMOKED TROUT DIP 5

DEVEILED EGGS W/ BACON 4

ROCK SHRIMP 6