

**STARTERS** **DEVEILED EGGS W/ PANCETTA 7 • SPINACH & ARTICHOKE DIP 11**  
**GUACAMOLE & CHIPS 9 • CRAB & PARMESAN DIP 13 • CRISPY CALAMARI 12**

**SALADS** **LITTLE GARDEN** GREENS, MANCHEGO, APRICOTS, TOASTED PUMPKIN SEEDS, CHAMPAGNE VIN **7**

**\*CAESAR** ROMAINE, CIABATTA CROUTONS, PARMESAN CHEESE, CAESAR DRESSING **7**

**CHOPPED** ROASTED CHICKEN, KALE, RADDICCHIO, BLUE CHEESE, AVOCADO, WALNUTS, HOUSE VIN **14**

**KALE & ESCAROLE** ROASTED CHICKEN, BACON, WALNUTS, GRAPES, WHITE CHEDDAR, WALNUT DRESSING **14**

**\*AHI TUNA** SEARED & SLICED, GREENS, APRICOTS, TOASTED PUMPKIN SEEDS, MANCHEGO, CHAMPAGNE VIN **18**

**CRAB CAKE** GREENS, AVOCADO, TOMATO, CORN, CANDIED PECANS, BUTTERMILK RANCH **18**

**SANDWICHES** **WEST SIDE CHICKEN SANDWICH** GRILLED CHICKEN, FONTINA, CLASSIC FIXINS, SECRET SAUCE **14**

**CHEESEBURGER** GROUND CHUCK, CHEDDAR, CLASSIC FIXINS, SECRET SAUCE **14**

**FISH SANDWICH** LIGHTLY BLACKENED, CREAMY SLAW, PICKLES, RED ONION **16**

**FRENCH DIP** SHAVED PRIME RIB, GRUYÈRE, AU JUS **18**

**SANDWICH OF THE DAY** CHEF PREPARATIONS CHANGE DAILY **AQ**

*ALL SANDWICHES SERVED WITH FRIES*

**ENTREES** **DOUBLE CUT PORK CHOP** TWO BONE-IN PORK CHOPS, BRINED & GRILLED **25**

**BRAISED SHORT RIB** SLOW-BRAISED OVERNIGHT TO PERFECTION **26**

**ATLANTIC SALMON** SIMPLY GRILLED, SERVED WITH HOUSE TARTAR **24**

**ROTISSERIE CHICKEN & MASHED POTATOES** HALF OF A ROASTED CHICKEN WITH PAN DRIPPINGS **17**

**FISH & CHIPS** BEER BATTERED FLAKY WHITE FISH WITH TARTAR SAUCE **17**

**CAROLINA PORK RIBS** FALL-OFF-THE-BONE RIBS WITH HOUSE-MADE MUSTARD BBQ SAUCE **20**

**ROTISSERIE PRIME RIB** SLOW ROAST OVER HICKORY WOOD WITH HOUSE-MADE AU JUS **32**

**WOOD FIRED PIZZAS** **BBQ CHICKEN** ROASTED CHICKEN, CILANTRO, RED ONIONS, MOZZARELLA & BBQ SAUCE **15**

**SO. CAL** FRESH MOZZARELLA, BASIL, MANCHEGO, TOMATOES & AVOCADO SLICES **15**

**THE PIG** ITALIAN SAUSAGE, PEPPERONI, PANCETTA, MOZZARELLA & TOMATO SAUCE **16**

**BLACK TRUFFLE** ROASTED MUSHROOMS, FRESH THYME, MOZZARELLA & FONTINA **16**

### EXTRAS & SIDES 6

**HAND-CUT FRENCH FRIES • BRUSSELS PECAN SLAW**

**MASHED POTATOES • MAC & CHEESE • MEXICAN CORN**

**VEGETABLE OF THE DAY • GRILLED BROCCOLI**

### DESSERTS 9

**KEY LIME MERINGUE**

**TRES LECHES**

**BEIGNETS**

*\* We take pride in preparing our food from scratch every day. Some items will have limited availability. If you have allergies, please alert us as not all ingredients are listed!*

*\* We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. 18% Gratuity will be added to parties of 8 or more.*

## WHITE

**CARPENE MALVOLTI “SUPERIORE” - PROSECCO** - ITALY **12/42**  
VERY FINE AND FRUITY

**LANGE TWINS - MOSCATO** - CLARKSBURG, CALIFORNIA **8/28**  
WHITE PEACH, ORANGE BLOSSOM, HONEYSUCKLE

**FEATURED ROSÉ - AQ**  
SEASONAL FEATURED ROSÉ

**MOMMY’S TIME OUT “GARGANEGA” - PINOT GRIGIO BLEND** - ITALY **9/32**  
PEAR, CITRUS, ALMONDS

**CANTINA DORGALI “FILINE” - VERMENTINO** - ITALY **10/35**  
ALMOND FLOWERS, ROASTED FRUIT

**SPY VALLEY - SAUVIGNON BLANC** - NEW ZEALAND **11/39**  
PASSION FRUIT, LEMONGRASS, GINGER

**SLO DOWN WINES “BROKEN DREAMS” - CHARDONNAY** - NAPA **13/46**  
YELLOW APPLE, STONE FRUIT, PEAR

**JACKSON - SAUVIGNON BLANC** - NEW ZEALAND **35**  
ROCK MELON, KEY LIME

**MALAT “CRAZY CREATURES” - GRÜNER VELTLINER** - AUSTRIA **35**  
REFRESHING LEMON, RIPE TROPICAL NOTES

**RYME CELLARS “HERS” - VERMENTINO** - SONOMA **70**  
FRUIT, OCEAN SALT, BRINY

**LEFT COAST CELLARS - WHITE PINOT NOIR** - WILLAMETTE VALLEY, OREGON **62**  
RANIER CHERRY, PEACH, POACHED PEAR

**REBEL COAST “SUNDAY FUNDAY” - CHARDONNAY BLEND** - SONOMA **35**  
TROPICAL FRUIT, LIME, GREEN APPLE

**MORGAN “HIGHLAND” - CHARDONNAY** - SAINT LUCIA HIGHLAND **51**  
APRICOT, ALMOND, PEAR

**SANFORD WINERY - CHARDONNAY** - SANTA RITA HILLS **62**  
TOASTED HAZELNUT, LEMON PEEL, NEACTARINE

**GUY CHARLEMAGNE “BRUT CLASSIC” - CHAMPAGNE** - SEZANNE, FRANCE **95**  
YELLOW FLOWER, PEAR, MANDARIN

## RED

**ROSENBLUM CELLARS “DESIREE”- ZINFANDEL & MOSCATO** - CALIFORNIA **9/32**  
PEACH, MANGO

**VILLA POZZI “SICILIA”- NERO D’AVOLA** - SICILY **9/32**  
WHITE FLOWERS, VANILLA, LEATHER

**DISRUPTION - MERLOT** - COLUMBIA VALLEY, WASHINGTON **10/35**  
BLUEBERRY COMPOTE, COCOA DUST

**ILLAHE VINEYARDS - PINOT NOIR** - WILLAMETTE, OREGON **16/56**  
CHOCOLATE, TOBACCO LEAF, EARTH

**LA POSTA “PIZZELLA” - MALBEC** - ARGENTINA **11/39**  
BLACK CHERRIES, DARK CHOCOLATE, BAKER’S SPICE

**CHATEAU LAVERGNE DULONG - BORDEAUX** - FRANCE **12/42**  
SMOKE, EXOTIC FRUITS

**ROCK & VINE - CABERNET SAUVIGNON** - CALIFORNIA **13/46**  
BLACKBERRY, DARK CHERRY, TOBACCO

**B-SIDE “FROM THE FLIP SIDE” - CABERNET SAUVIGNON** - NAPA **16/56**  
CHERRY COBBLER, ESPRESSO, DRIED TEA LEAF

**MOUTON NOIR “O.P.P” - PINOT NOIR** - OREGON **49**  
GINGERY WOOD, EARTHY, SPICES

**MI SUEÑO - PINOT NOIR** - LOS CARNEROS **90**  
CHERRY, PEPPER, SPICE

**DOMAINE JEAN-LOUIS CHAVE - GRENACHE** - FRANCE **49**  
PEPPERY VIOLET, BLACKBERRY CASSIS

**FINCA DECERO - MALBEC** - ARGENTINA **35**  
VIOLETS, BERRIES, ELEGANCE

**SLO DOWN WINES “SEXUAL CHOCOLATE”- SYRAH RED BLEND** - NAPA **56**  
PLUM, BLACKBERRY, MOCHA

**VINA ROBLES “SYREE” - PETITE SIRAH RED BLEND** - PASO ROBLES **84**  
DARK FRUIT, MOCHA, EARTHY BRAMBLY NOTES

**ORIN SWIFT CELLARS “PAPILLON” - CAB SAUV. BLEND** - NAPA **77**  
CASSIS, PLUM, CURRANT

**CHATEAU DE SEGUIN - BORDEAUX** - FRANCE **108**  
BLACK FRUITS, COCOA, TOASTED NOTES

**CHARLES SMITH “SUBSTANCE” - CABERNET SAUVIGNON** - WASHINGTON **42**  
CASSIS, VIOLETS, PENCIL SHAVINGS

**ARNOT-ROBERTS “CLAJEUX” - CABERNET SAUVIGNON** - SONOMA **180**  
BLACK CURRANT, DARK SPICES, CEDARWOOD

## COCKTAILS

**FEATURED FROZEN COCKTAIL AQ**  
FROZEN BLEND OF FRESH JUICES AND WINE OR SPIRITS

**504 MANHATTAN 12**  
BÉNÉDICTINE, 9 BANDED WHISKEY, FERRAND COGNAC,  
SWEET VERMOUTH, PEYCHAUD'S BITTERS, ABSINTHE

**THE BUZZ 10**  
UNCLE VAL'S BOTANICAL GIN, LEMON JUICE,  
MARTINE HONEYSUCKLE LIQUEUR, LAVENDER BITTERS

**TX-TAI 11**  
TX WHISKEY, ORGEAT, CURACAO, LIME AND ORANGE JUICE

**RETRO OLD FASHIONED 10**  
FAT ICE, WILD TURKEY RYE OR BOURBON,  
CANE SYRUP, BITTERS

**MÉLODIE 10**  
GREY GOOSE LE MELON VODKA, LEMON JUICE,  
HONEY, BUBBLES

**NODDING DONKEY 10**  
GINGER INFUSED VODKA, LIME JUICE, GINGER BEER

**SO. 7TH 10**  
CUCUMBER & JALAPEÑO TEQUILA,  
PAULA'S TEXAS ORANGE, AGAVE SYRUP

## ON TAP

**BIG BEND BREWING CO.** ALPINE, TX **6**  
**“TERLINGUA GOLD” BLONDE ALE**

**PANTHER ISLAND BREWERY** FORT WORTH, TX **6**  
**(FEATURED)**

**WILD ACRE** FORT WORTH, TX **6**  
**“BILLY JENKINS” SESSION BOCK**

**RABBIT HOLE BREWING** FORT WORTH, TX **7**  
**“RAPTURE” FUSION BROWN ALE**

**3 NATIONS BREWING** FARMERS BRANCH, TX **6**  
**“BLOOD ORANGE WIT” WITBIER**

**DEEP ELLUM BREWING CO.** DALLAS, TX **6**  
**“EASY PEASY” IPA**

**HOPFUSION ALE WORKS** FORT WORTH, TX **7**  
**“FUR SLIPPER” IMPERIAL MILK STOUT**

**SEASONAL SELECTION AQ**

## CANS & BOTTLES

**STELLA ARTOIS** BELGIUM **6**  
**“BELGIAN PILSNER”**

**MARTIN HOUSE BREWING CO.** FORT WORTH, TX **6**  
**“SALTY LADY” GOSE**

**LOCUST CIDER** WOODINVILLE, WA **6**  
**“DARK CHERRY” CIDER**

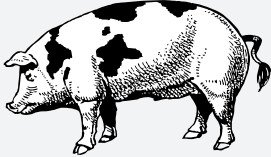
**STIEGLBRAUEREI ZU SALZBURG** AUSTRIA **6**  
**“STIEGL-RADLER” FRUIT BEER**

**RABBIT HOLE BREWING** FORT WORTH, TX **6**  
**“JABBERBOCK” GERMAN STYLE MAIBOCK**

**AVERY BREWING** BOULDER, CO **7**  
**“WHITE RASCAL” WHITE ALE**

## DOMESTIC BOTTLES 4

**BUD LIGHT • COORS LIGHT • MILLER LITE**  
**MICHELOB ULTRA • DOS EQUIS**



# BRUNCH

SATURDAY & SUNDAY 9:00 - 3:00

## **FRUITY PEBBLES FRENCH TOAST 12**

HOUSE-MADE BREAD TOPPED WITH  
CINNAMON ICE CREAM AND MAPLE SYRUP

### **\*"THE FIX" 12**

TWO EGGS SCRAMBLED, ROASTED POTATOES,  
SAUSAGE PATTIES, CIABATTA TOAST

### **\*HUEVOS RANCHEROS 13**

GREEN AND RED SAUCE, 2 EGGS OVER EASY, CRISPY TORTILLAS,  
AVOCADO, CHORIZO, OAXACA CHEESE

## **BANANA OATMEAL PANCAKES 12**

THREE CAKES FLAT OFF THE GRIDDLE, TOPPED WITH CANDIED  
PECANS AND MAPLE SYRUP, SERVED WITH TWO STRIPS OF BACON

### **CPT OMELETTE 13**

THREE EGG OMELETTE WITH SPINACH, MUSHROOMS,  
WHITE CHEDDAR, PANCHETTA, SERVED WITH ROASTED POTATOES

### **\*WEST TEXAS BISCUITS & GRAVY 10**

TWO OVER EASY EGGS, HOUSE MADE BISCUIT,  
SAUSAGE GRAVY

### **\*COMMUTER SANDWICH 10**

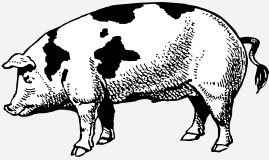
SCRAMBLED EGG, WHITE CHEDDAR, BACON, AVOCADO,  
TOMATO, MAYO

## **EXTRAS & SIDES 5**

NIMAN BACON • FRESH FRUIT • ROASTED POTATOES • SAUSAGE PATTIES

**MIMOSA 6   MIMOSA CARAFE 14   PIGLET 7   BLOODY MARY 7**

\* PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES  
\* CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGGS MY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



# HAPPY HOUR

MONDAY - FRIDAY 2:00 - 6:00

## APPETIZERS

DEVILED EGGS W/ PANCETTA 3

GUACAMOLE & CHIPS 4

CRAB & PARMESAN DIP 6

CRISPY CALAMARI 6

## PIZZAS 8

BBQ CHICKEN • SO.CAL • CHEESE • THE PIG

THE GODFATHER • BLACK TRUFFLE

## SPECIALTY COCKTAILS 5

504 MANHATTAN • THE BUZZ • TX-TAI

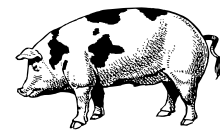
RETRO OLD FASHIONED • NODDING DONKEY • SO. 7TH

## DRAFT BEER 4

## WHITE WINE 5

## RED WINE 5

817.759.9280



**CORK & PIG TAVERN**  
WEST 7TH DISTRICT  
2869 CROCKETT ST.  
FT. WORTH, TEXAS 76107

## STARTERS

**DEVILED EGGS W/ PANCETTA 7 • SPINACH & ARTICHOKE DIP 11**

**GUACAMOLE & CHIPS 9 • CRAB & PARMESAN DIP 13 • CRISPY CALAMARI 12**

## SALADS

**LITTLE GARDEN** GREENS, MANCHEGO, APRICOTS, TOASTED PUMPKIN SEEDS, CHAMPAGNE VIN 7

**\*CAESAR** ROMAINE, CIABATTA CROUTONS, PARMESAN CHEESE, CAESAR DRESSING 7

**CHOPPED** ROASTED CHICKEN, KALE, RADDICCHIO, BLUE CHEESE, AVOCADO, WALNUTS, HOUSE VIN 14

**KALE & ESCAROLE** ROASTED CHICKEN, BACON, WALNUTS, GRAPES, WHITE CHEDDAR, WALNUT DRESSING 14

**\*AHI TUNA** SEARED & SLICED, GREENS, APRICOTS, TOASTED PUMPKIN SEEDS, MANCHEGO, CHAMPAGNE VIN 18

**CRAB CAKE** GREENS, AVOCADO, TOMATO, CORN, CANDIED PECANS, BUTTERMILK RANCH 18

## SANDWICHES \* ALL SANDWICHES SERVED WITH FRIES

**WEST SIDE CHICKEN SANDWICH** GRILLED CHICKEN, FONTINA, CLASSIC FIXINS, SECRET SAUCE 14

**CHEESEBURGER** GROUND CHUCK, CHEDDAR, CLASSIC FIXINS, SECRET SAUCE 14

**FISH SANDWICH** LIGHTLY BLACKENED, CREAMY SLAW, PICKLES, RED ONION 16

**FRENCH DIP** SHAVED PRIME RIB, GRUYÈRE, AU JUS 18

**SANDWICH OF THE DAY** CHEF PREPARATIONS CHANGE DAILY AQ

## ENTREES

**DOUBLE CUT PORK CHOP** TWO BONE-IN PORK CHOPS, BRINED & GRILLED 25

**BRAISED SHORT RIB** SLOW-BRAISED OVERNIGHT TO PERFECTION 26

**ATLANTIC SALMON** SIMPLY GRILLED, SERVED WITH HOUSE TARTAR 24

**ROTISSERIE CHICKEN & MASHED POTATOES** HALF OF A ROASTED CHICKEN WITH PAN DRIPPINGS 17

**FISH & CHIPS** BEER BATTERED FLAKY WHITE FISH WITH TARTAR SAUCE 17

**CAROLINA PORK RIBS** FALL-OFF-THE-BONE RIBS WITH HOUSE-MADE MUSTARD BBQ SAUCE 20

**ROTISSERIE PRIME RIB** SLOW ROAST OVER HICKORY WOOD WITH HOUSE-MADE AU JUS 32

## WOOD FIRED PIZZAS

**BBQ CHICKEN** ROASTED CHICKEN, CILANTRO, RED ONIONS, MOZZARELLA & BBQ SAUCE 15

**SO. CAL** FRESH MOZZARELLA, BASIL, MANCHEGO, TOMATOES & AVOCADO SLICES 15

**THE PIG** ITALIAN SAUSAGE, PEPPERONI, PANCETTA, MOZZARELLA & TOMATO SAUCE 16

**BLACK TRUFFLE** ROASTED MUSHROOMS, FRESH THYME, MOZZARELLA & FONTINA 16

## EXTRAS & SIDES 6

**HAND-CUT FRENCH FRIES • BRUSSELS PECAN SLAW**

**MASHED POTATOES • MAC & CHEESE • MEXICAN CORN**

**VEGETABLE OF THE DAY • GRILLED BROCCOLI**

## DESSERTS 9

**KEY LIME MERINGUE**

**TRES LECHES**

**BEIGNETS**

\* PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PROUDLY SERVING AVOCA® COFFEE

**AVOCA**  
roasters