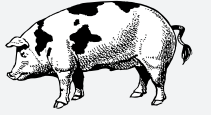


STARTERS **DEILED EGGS W/ PANCETTA 7 • SPINACH & ARTICHOKE DIP 11**
GUACAMOLE & CHIPS 9 • CRAB & PARMESAN DIP 13 • CRISPY CALAMARI 12



SALADS **LITTLE GARDEN** GREENS, MANCHEGO, APRICOTS, TOASTED PUMPKIN SEEDS, CHAMPAGNE VIN **7**
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 PONZU SEARED & SLICED, GREENS, APRICOTS, TOASTED PUMPKIN SEEDS, MANCHEGO, CHAMPAGNE VIN **18**
***CRAB CAKE** GREENS, AVOCADO, TOMATO, CORN, CANDIED PECANS, JULIENED APPLES, CHAMPAGNE VIN **18**
STEAK SEARED FILET, GREENS, AVOCADO, TOMATO, MANCHEGO, BACON VIN **19**

SANDWICHES **CRISPY CHICKEN SANDWICH** CRISPY CHICKEN, WHITE CHEDDAR, BRUSSELS SPROUT SLAW **14**
CHEESEBURGER GROUND CHUCK, CHEDDAR, CLASSIC FIXINS, SECRET SAUCE **14**
FISH SANDWICH LIGHTLY BLACKENED, SHREDDED 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** WOOD-GRILLED DOUBLE CUT CHOP TOPPED WITH BOURBON SAUCE **25**
BRAISED SHORT RIB SLOW-BRAISED OVERNIGHT IN A RED WINE SAUCE **26**
SCOTTISH SALMON SIMPLY GRILLED, SERVED WITH HOUSE TARTAR **24**
WOOD FIRED CHICKEN 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**
MANNY'S VEGETABLE PLATE CHEF SELECTIONS CHANGE SEASONALLY **16**

WOOD FIRED PIZZAS **SO. CAL** FRESH MOZZARELLA, BASIL, MANCHEGO, TOMATOES & AVOCADO SLICES **15** ADD PANCETTA **2**
VEGGIE ROASTED MUSHROOMS, SPINACH, BLACK OLIVES, RED ONION, MOZZARELLA **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 • SPAGHETTI SQUASH
VEGETABLE OF THE DAY • GRILLED BROCCOLI

DESSERTS 9

KEY LIME MERINGUE
TRES LECHES
BEIGNETS

COCKTAILS

FEATURED FROZEN COCKTAIL AQ

PIGLET 7

HALF MIMOSA & HALF FROSÉ

504 MANHATTAN 13

BÉNÉDICTINE, 9 BANDED WHISKEY, FERRAND COGNAC, SWEET VERMOUTH, PEYCHAUD'S BITTERS, ABSINTHE

THE BUZZ 10

WESTERN SONS GIN, LEMON JUICE, MARTINE HONEYSUCKLE LIQUEUR, LAVENDER BITTERS

CPT TAI 11

APPLETON ESTATE RUM, ORGEAT, CURACAO, LIME AND ORANGE JUICE

RETRO OLD FASHIONED 10

CHOICE OF RITTENHOUSE RYE OR BUFFALO TRACE 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

WHITE

CASTEGGIO - MOSCATO - ITALY 9/32

CRISP, FLORAL, PEACH

CARPENE MALVOLTI "SUPERIORE" - PROSECCO - ITALY 12/42

VERY FINE AND FRUITY

"MOMMY'S TIME OUT" - PINOT GRIGIO - ITALY 9/32

PEAR, CITRUS, ALMONDS

SQUEALING PIG - SAUVIGNON BLANC - MARLBOROUGH 12/42

PASSION FRUIT, POACHED PEAR

TRUFFLE HILL - CHARDONNAY - OREGON 13/46

GRAPEFRUIT, SWEET HAY, FLORAL

THANISCH "FEINHERB" - RIESLING - GERMANY 35

CLEMENTINE, PEACH TEA, GRAPEFRUIT

LEFT COAST CELLARS - WHITE PINOT NOIR - OREGON 62

RANIER CHERRY, PEACH

LULI - CHARDONNAY - ST. LUCIA 53

BLOOD ORANGE, STONE FRUIT, WHITE FLOWERS

TIM SMITH - VIOGNIER - AUSTRALIA 65

CREAMY AND AROMATIC

RED

ROSE - FEATURED ROSE AQ

CASTEGGIO - RED FRIZZANTE - ITALY 11/39

BRIGHT, SPARKLING, RED BERRIES

ILLAHE - PINOT NOIR - OREGON 16/56

CHOCOLATE, TOBACCO LEAF, EARTH

LA POSTA "PIZZELLA" - MALBEC - ARGENTINA 11/39

CHERRY, DARK SPICE

ANGELS AND COWBOYS - RED BLEND - SONOMA 13/46

BLACK CHERRY, COCO

ROCK N' VINE - CABERNET SAUVIGNON - CALIFORNIA 12/42

HUCKLEBERRY, BARK

LE COEUR DE LA REINE - GAMAY - FRANCE 40

LIGHT, STRAWBERRY, RASPBERRY

CENTONZE - FRAPPATO - SICILY 46

FLORAL, VELVETY, HARMONIC

LO-VE - GARNACHA - SPAIN 48

VIOLET, LAVENDER, RED FRUIT

SILVER GHOST - CABERNET SAUVIGNON - NAPA VALLEY 86

MOCHA, BLUEBERRY, CASSIS

THE PRISONER - ZINFANDEL BLEND - NAPA VALLEY 105

RASPBERRY, POMEGRANATE

ON TAP

COMMUNITY BEER CO. DALLAS, TX 6

"TEXAS LAGER" AMERICAN LAGER 4% ABV 12 IBU

KARBACH BREWING CO. HOUSTON, TX AQ

(FEATURED)

WILD ACRE FORT WORTH, TX 6

"BILLY JENKINS" SESSION BOCK 5.2% ABV 15 IBU

PETICOLAS BREWING DALLAS, TX 6

"GREAT SCOT!" SCOTTISH ALE 6.8% ABV 24 IBU

3 NATIONS BREWING FARMERS BRANCH, TX 6

"BLOOD ORANGE WIT" WITBIER 5.5% ABV 25 IBU

DEEP ELLUM BREWING CO. DALLAS, TX 6

"EASY PEASY" IPA 5.2% ABV 40 IBU

HOPFUSION ALE WORKS FORT WORTH, TX 7

"FUR SLIPPER" IMPERIAL MILK STOUT 9% ABV 34 IBU

MARTIN HOUSE BREWING FORT WORTH, TX 7

(FEATURED)

CANS & BOTTLES

STELLA ARTOIS BELGIUM 6

"BELGIAN PILSNER" 5% ABV 24 IBU

MARTIN HOUSE BREWING CO. FORT WORTH, TX 6

"SALTY LADY" GOSE 5% ABV 4 IBU

LOCUST CIDER WOODINVILLE, WA 6

"DARK CHERRY" CIDER 6% ABV NO IBU

STIEGLBRAUEREI ZU SALZBURG AUSTRIA 6

"STIEGL-RADLER" FRUIT BEER 2% ABV 8 IBU

RABBIT HOLE BREWING FORT WORTH, TX 6

"JABBERBOCK" GERMAN STYLE MAIBOCK 6.9% ABV 30 IBU

AVERY BREWING BOULDER, CO 7

"WHITE RASCAL" WHITE ALE 5.6% ABV 22 IBU

DOMESTIC BOTTLES 4

BUD LIGHT

COORS LIGHT

MILLER LITE

MICHELOB

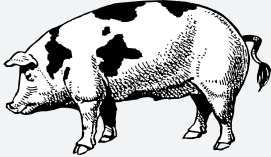
ULTRA

DOS EQUIS

Cork & Pig Tavern

FOLLOW US ON FACEBOOK & INSTAGRAM

  /CORKANDPIGLASCOLINAS



BRUNCH

SATURDAY & SUNDAY 10:00 - 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**

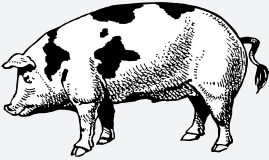
SCRAMBLED EGG, WHITE CHEDDAR, BACON, AVOCADO,
TOMATO, MAYO

EXTRAS & SIDES 5

NIMAN BACON • FRESH FRUIT • ROASTED POTATOES • SAUSAGE PATTIES

MIMOSA 3 MIMOSA CARAFE 11 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

SPINACH & ARTICHOKE DIP 6

CRISPY CALAMARI 6

PIZZAS 7

PEPPERONI • SO.CAL • CHEESE • THE PIG

BLACK TRUFFLE

SPECIALTY COCKTAILS 5

504 MANHATTAN • THE BUZZ • CPT TAI

RETRO OLD FASHIONED • NODDING DONKEY • SO. 7TH

DRAFT BEER 4

WHITE WINE 5

RED WINE 5