STARTERS

DEVILED EGGS W/ BACON 13

SPINACH & ARTICHOKE DIP 14

GUACAMOLE & CHIPS 13

CRAB & PARMESAN DIP 17

CRISPY CALAMARI 15

SMOKED SALMON 17

TRUFFLE FRIES 13

CAESAR SALAD 9

GARDEN SALAD 9

EXTRAS & SIDES 7

SPAGHETTI SQUASH

PEANUT COLESLAW

HAND-CUT FRENCH FRIES

VEGETABLE OF THE DAY

CAULIFLOWER

SAUTÉED SPINACH

PARM MASHED POTATOES

MAC-N-CHEESE

SALADS

ASIAN sliced chicken, wontons, greens, carrots, peanuts, corn, ginger dressing **18**

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

CASHEW KALE sliced chicken, crispy tortilla strips, cashews, grapes, raisins, coconut dukka, cashew cayenne dressing **18**

AHI TUNA PONZU seared & sliced, greens, apricots, toasted pumpkin seeds, manchego, avocado, champagne vin **24**

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

GRILLED FILET grilled butcher's cut filet, campari, red onion, roasted pecans, manchego, avocado, bacon vin **32**

SANDWICHES

ALL SERVED WITH THE SIDE OF YOUR CHOICE

CRISPY CHICKEN SANDWICH tomatoes, mayo, slaw, French's mustard vinaigrette, poppyseed torta **17.5**

WAGYU SMASH BURGER two wagyu patties, new american cheese, caramelized onion, pickles, secret sauce, brioche bun **19**

MARKET FISH TACOS choice of blackened or crispy, pico de gallo, avocado, spicy mayo, fresh corn tortillas **18**

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

CRISPY FISH SANDWICH saltine crusted, chef's tartar coleslaw, pickles, spicy mayo, brioche bun **18**

PRIME RIB DIP shaved prime rib, gruyère, poppyseed torta, prime rendered au jus, creamy horseradish **24**

WOOD-GRILLED & ENTREES

* SELECT ITEMS SERVED WITH SIDE OF YOUR CHOICE *

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

SALMON WITH BLUE CRAB simply grilled, with capers, lemon butter and jumbo lump crab* **35**

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

CHICKEN PARMIGIANA crispy chicken, spaghetti, parmesan, arrabiata, fresh mozzarella and basil **23**

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

CAROLINA PORK RIBS fall-off-the-bone ribs with house-made mustard bbq sauce* **24**

BEEF SHORT RIB slow cooked, four chili mole, parmesan mashed potatoes, rajas poblano, pepitas, arugula **32**

BLACKEND RIBEYE butchered in house & grilled over hardwood with maître d' butter* **49**

FILET MIGNON butchered in house grilled over hardwood, house seasoning* **56**

FEATURED FISH (DINNER ONLY) daily fresh fish selection served with seasonal vegetable **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_lc@corkandpig.com

WOOD-FIRED PIZZAS

SO. CAL 20
mozzarella, 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 mozarella, burrata, fresh basil, parmesan sauce

ULTIMATE PEPPERONI 21
coast to coast pepperoni, mozzarella, burrata, fresh basil, tomato sauce

BLACK TRUFFLE 22
roasted mushrooms, arugula, mozzarella, black truffle parmesan sauce

BBQ CHICKEN 19.5
roasted chicken, cilantro, red onions, mozzarella, bbq sauce

ADD CAULIFLOWER CRUST +4

Cork & Pig Tavern

LAS COLINAS - SUMMER MENU

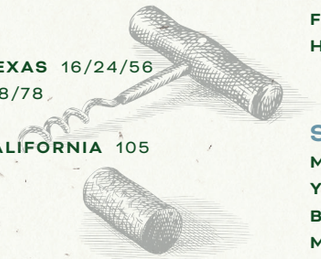
SOCIAL HOUR: MONDAY - FRIDAY - 3PM-6PM

06/12/25

WINES

PINOT NOIR
CASAS DEL BOSQUE - CHILE 12/18/42
PALI WINE CO. - SANTA BARBARA 14/21/49
ALEXANA - WILLAMETTE VALLEY 90
MERRY EDWARDS - CALIFORNIA 130
KOSTA BROWN - RUSSIAN RIVER VALLEY 175

CABERNET SAUVIGNON
ROCK N' VINE - CALIFORNIA 14/21/49
WILLIAM CHRIS VINEYARDS "SKELETON KEY" - TEXAS 16/24/56
KING CROW "BORDEAUX STYLE" - SONOMA 20/28/78
AUSTIN HOPE - PASO ROBLES (1 LT) 25/35/115
PENFOLDS - CABERNET SAUVIGNON/SHIRAZ - CALIFORNIA 105
CHATEAU MONTELENA - NAPA VALLEY 165
SHAFER "ONE POINT FIVE" - NAPA VALLEY 190
LA SIRENA - NAPA VALLEY 250



OTHER INTERESTING REDS
SCARLETT - BLACKBERRY RED BLEND - PIEDMONT 10/15/35
RAYWOOD - MERLOT - CALIFORNIA 11/17/39
BODEGA SANTA JULIA "EL BURRO" - MALBEC - MENDOZA 16/24/56
WILD HEART - SYRAH/GARNACHA - SPAIN 44
MANDOLINA - MONASTRELL - SPAIN 55
STAG'S LEAP - PETITE SIRAH - NAPA VALLEY 86

NON-ALCOHOLIC WINES
ODDBIRD - BLANC DE BLANCS SPARKLING - FRANCE 16/24/56
ODDBIRD - SAINT-CHINIAN GSM - FRANCE 16/24/56

BUBBLY FAVORITES
BORGO MARAGLIANO - BOCA MOSCATO - ITALY 10/15/35
LE CONTESSE - PROSECCO - ITALY 12/18
CARPENE MALVOLTI "SUPERIORE" - PROSECCO - ITALY 16/24/65
RAVENTOS "DE NIT ROSIT" - SPAIN 17/26/60
TATTINGER - LA FRANCAISE BRUT- CHAMPAGNE, FRANCE 98

CHARDONNAY
TRUFFLE HILL - WILLAMETTE VALLEY 15/23/53
PROSPER MAUFOUX - BOURGOGNE 17/26/60
FRANK FAMILY - NAPA VALLEY 18/27/70
HUDSON - NAPA VALLEY 150

SAUVIGNON BLANC
MIHA - NEW ZEALAND 11/17/49
YEALANDS - NEW ZEALAND 13/20/46
BORTOLUSSO - ITALY 55
MATTHIAS & EMILE ROBLIN - SANCERRE 22/30/80

OTHER INTERESTING WHITES
"MOMMY'S TIME OUT" - PINOT GRIGIO - ITALY 11/17/38
PLATO O PLOMO - TEMPRANILLO BLANCO - SPAIN 12/18/42
DUCHMAN - VERMENTINO - TEXAS 14/21/49
LE SUBERBA - FIANO - SIERRA FOOTHILLS 45
LEFT COAST CELLARS - WHITE PINOT NOIR - OREGON 60

ROSÉ
SNAKE CHARMER - CABERNET SAUVIGNON - SONOMA 12/18/42
RANCH ROSE - PINOT NOIR - SONOMA 14/21/49

COCKTAILS

THE BUZZ 13
gin, honeysuckle liqueur, fresh lemon, lavender bitters

GARDEN PARTY 14
vodka, cucumber, basil, fresh lemon

BANANA NUT SOUR 15
rye, banana, honey, frangelico, fresh lemon

BRIMSTONE OLD FASHIONED 17
balcones brimstone bourbon, angostura & orange bitters

LUNA ROJA 15
vodka, crème de violette, lavender, fresh lemon

WALKING ON THE SUN 15
tequila, strawberry shrub, chipotle citrus, fresh lime

MOLLY COSMO 15
vodka, strawberry, raspberry puree, cranberry juice, agave

SO. 7TH MARGARITA 14
cucumber & jalapeno infused tequila, orange liqueur, agave, aquafaba, cactus salt

PIGLET 12/45 GLASS/CARAFE
half mimosa, half frosè

COLD BREW MARTINI 15
vodka, eiland cold brew, tempus fugit crème de moka

PHONY NEGRONI (NA) 12
organic, piney citrus & florals, touch of bitterness

SPIRITS LIST
SCAN QR TO VIEW

BEERS

LOCAL ON TAP
COMMUNITY BEER CO. - TEXAS LAGER - DALLAS, TX 8
TUPPS BREWERY - JUICE PACK IPA - MCKINNEY, TX 8
OAK HIGHLANDS BREWERY - DERELICT IPA - DALLAS, TX 8
WILD ACRE - BILLY JENKINS, SESSION BOCK - FORT WORTH, TX 8
PETICOLAS BREWING - SEASONAL ROTATOR - DALLAS, TX AQ
LAKEWOOD BREWING CO. - STUBBS TEXAS PILSNER - DALLAS, TX 8
FEATURED BREWERY ROTATOR - AQ

CRAFT BEERS
ALASKAN BREWING CO. - ALASKAN AMBER - JUNEAU, AK 7
AVERY BREWING - WHITE RASCAL, WHITE ALE - BOULDER, CO 7
CHIMAY BREWERY - CHIMAY PREMIÈRE, TRAPPIST DUBBEL - BELGIUM 13
REAL ALE BREWING CO. - FIREMAN'S #4, BLONDE ALE - BLANCO, TX 7
SIERRA NEVADA - HAZY LITTLE THING, HAZY IPA - CHICO, CA 7
ALSTADT BREWERY - HEFEWEIZEN - FREDERICKSBURG, TX 7
ALSTADT BREWERY - KOLSCH - FREDERICKSBURG, TX 7
BOULEVARD BREWING CO. – TANK 7 – AMERICAN SAISON – KANSAS CITY, MO 7

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

NON-ALCOHOLIC BEERS
HEINEKEN 0.0 7 • ATHLETIC BREWING RUN WILD 7

Cork & Pig Tavern

06/09/25

SOCIAL HOUR

MONDAY-FRIDAY 3PM-6PM

APPETIZERS

CRISPY ROCK SHRIMP **12**

SPINACH & ARTICHOKE DIP **10**

CRISPY CALAMARI **9**

TRUFFLE FRIES **10**

GUACAMOLE & CHIPS **10**

DEVILED EGGS w/ BACON **11**

PIZZAS 14

PEPPERONI • BBQ CHICKEN • CHEESE • THE PIG • VEGGIE

SPECIALTY COCKTAILS 9

THE BUZZ • SO. 7TH • PIGLET

RETRO OLD FASHIONED • COCONUT MOJITO

DRAFT BEER 6

BILLY JENKINS BOCK • STUB'S PILSNER

DERELICT IPA • LOCAL ROTATOR

DOMESTIC BEER 6

MILLER LITE • COORS LIGHT

MICHELOB ULTRA • SHINER

FEATURED WINES 7/28

WHITE • RED • ROSÉ • PROSECCO

DESSERT 9

BEIGNETS

06/04/25

BRUNCH

SATURDAY & SUNDAY 10AM-3PM

BREAKFAST PIZZA 19
fresh mozzarella, pancetta, poblano peppers,
thin crispy potatoes, topped with a sunny-side egg

FRUITY PEBBLES FRENCH TOAST 16
house-made bread topped with french vanilla ice cream and maple syrup

"THE FIX" 17.5
scrambled eggs, crispy potatoes, sausage patties, sourdough toast

BREAKFAST BURRITO 15
scrambled eggs, chorizo, poblano peppers, & cheese

HUEVOS RANCHEROS 17.5
green and red sauce, eggs over easy, crispy tortillas,
avocado, chorizo, shredded yellow cheddar

BANANA OATMEAL PANCAKES 15
three cakes flat off the griddle, topped with candied pecans,
served with strips of bacon

CPT OMELET 17 ADD STEAK +4
three egg omelet with spinach, mushrooms, pancetta,
shredded yellow cheddar, served with crispy potatoes

WEST TEXAS BISCUITS & GRAVY 14.5
over easy eggs, house-made biscuits, sausage gravy

COMMUTER SANDWICH 15
scrambled egg, yellow cheddar, arugula, bacon, avocado,
tomato, mayo, on house-made poppyseed torta

CRAB CAKE OR STEAK BENEDICT 30
choice of crab cake or steak, poached eggs, steamed spinach,
grilled tomatoes, hollandaise sauce, house-made rosemary biscuits

STEAK & EGGS 32
grilled butcher's cut filet, two eggs, crispy potatoes

EXTRAS & SIDES 7

THICK CUT BACON • FRESH FRUIT • CRISPY POTATOES • HOUSE-MADE BISCUITS

MIMOSA 8/28 • **PIGLET** 9/36 • **APEROL SPRITZ** 9
BLOODY MARY 9 • **COLD BREW MARTINI** 15 • **FROSÉ** 11

** THESE COCKTAIL PRICES ARE ONLY AVAILABLE DURING BRUNCH*
** CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGGS MY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*

06/12/25

SEASONAL COCKTAILS

DRINKS MADE FOR THE WEATHER

COCKTAILS 15

RUBY WAVE

tequila reposado, orange agave, lime juice, malbec float

TOMORROW'S PROBLEM

standard proof pecan rye, cynar, orleans bitters

COCO MOJITO

bounty coconut rum, mint, coconut milk, lime juice, lemon-lime spritz

MOCKTAILS 10

GINGER BLOSSOM

red berry pureé, lime juice, fever tree ginger beer

BRAMBLE BUSH

fresh muddled blackberry, lemon juice, basil simple, lemon-lime spritz

STRAWBERRY CLOUD

fresh muddled strawberry, coconut milk, lime juice, mint simple, soda

06/04/25

DESSERT

THE PERFECT ENDING

SWEETS 11

KEY LIME MERINGUE
fresh lime curd, toasted meringue, graham cracker pecan crust

TRES LECHES
berries, banana, caramel, fresh whipped cream

BEIGNETS
amaretto crème anglaise, caramel

SEASONAL DESSERT

COCKTAILS 15

COLD BREW MARTINI
vodka, eiland cold brew, tempus fugit crème de moka

UN COCO LOCO
cazcabell coffee & coconut, eiland cold brew,
giffard banane du brésil, white chocolate

WINE

FONTESCA PORT "BIN NO. 27" - PORTO - PT **9**

TAYLOR FLADGATE 10YR TAWNY - PORTO - PT **10**

FAMILLE PERRIN - MUSCAT - RHÔNE VALLEY **14**

CORDIALS

AMARO NONINO 14 • AVERNA10
BRAULIO 13 • MONTENEGRO 11

06/12/25