### STARTERS
- **Deviled Eggs W/ Bacon** 8
- **Spinach & Artichoke Dip** 12
- **Guacamole & Chips** 10
- **Crab & Parmesan Dip** 14
- **Crispy Calamari** 13

### SALADS
- **Asian** Roasted Chicken, Wontons, Greens, Peanuts, Corn, Ginger Dressing 16
- **Chopped** Roasted Chicken, Kale, Radicchio, Blue Cheese, Avocado, Walnuts, Grapes, Corn, House Vin 16
- **Kale & Escarole** Roasted Chicken, Bacon, Walnuts, Grapes, White Cheddar, Walnut Dressing 16
- **Ahi Tuna Ponzu** Seared & Sliced, Greens, Apricots, Toasted Pumpkin Seeds, Manchego, Avocado, Champagne Vin 20
- **Crab Cake** Greens, Avocado, Tomato, Corn, Candied Pecans, Julienned Apples, Champagne Vin 23

### WOOD GRILLED
- **Double Cut Pork Chop** Wood-Grilled Double Cut Pork Chop, Topped with Bourbon Sauce 26
- **Scottish Salmon** Simply Grilled, Served with House Tartar 25
- **Wood Fired Chicken** Half of a Roasted Chicken with Apricot Glaze and Pan Drrippings 19
- **Fish & Chips** Beer Battered Flaky White Fish, Served with House Tartar 19
- **Carolina Pork Ribs** Fall-Off-The-Bone Ribs with House-Made Mustard BBQ Sauce 21
- **Chef’s Butcher’s Steak** Local Limited Availability AQ

### SANDWICHES
- **Crispy Chicken Sandwich** Crispy Chicken, Cheddar, Brussels Sprout Slaw, Red Onion 16
- **Cheeseburger** Ground Chuck, Cheddar, Classic Fixins, Secret Sauce 17
- **Fish Sandwich** Lightly Blackened, Shredded Slaw, Pickles, Red Onion 17
- **French Dip** Shaved Prime Rib, Gruyère, Au Jus 22
- **Sandwich of the Day** Chef Preparations Change Daily AQ

### WOOD FIRED PIZZAS
- **So. Cal** Fresh Mozzarella, Basil, Fontina, Tomatoes, Avocado Slices 17 (add pancetta $2)
- **Veggie** Roasted Mushrooms, Spinach, Black Olives, Red Onion, Mozzarella, Squash, Cream Sauce, Fontina 17
- **The Pig** Italian Sausage, Pepperoni, Pancetta, Mozzarella, Tomato Sauce, Fontina 18
- **Black Truffle** Roasted Mushrooms, Black Truffle Cream, Arugula, Mozzarella, Fontina 18
- **BBQ Chicken** Roasted Chicken, Cilantro, Red Onions, Mozzarella, BBQ Sauce, Fontina 17
- **Southwestern** Roasted Green Chiles, Pepperoni, Mozzarella, Cream Sauce, Fontina 17
- **Pizza of the Day** Chef Preparations Change Daily AQ

### EXTRAS & SIDES
- **Hand-Cut French Fries** 6
- **Spaghetti Squash** 7
- **Mashed Potatoes** 6
- **Vegetable of the Day** 7
- **Grilled Broccoli** 6
- **Brussels Pecan Slaw** 6
- **Caesar Salad** 7
- **Little Garden Salad** 7
- **Mac-N-Cheese** 6

### DESSERTS
- **Key Lime Meringue**
- **Tres Leches**
- **Beignets**
- **Hot Fudge Sundae**

*Please notify your server if you have any food allergies*
**WHITE**

- **TOSCHI VINEYARDS - MOSCATO** - CALIFORNIA 9/32
  - Guava, Honey Dew, Melon
- **CARPENE MALVOLTI “SUPERIORE”** - PROSECCO - ITALY 12/42
  - Very Fine and Fruity
- **FEATURED ROSÉ AQ**
  - SEASONAL ROTATION
- **“MOMMY’S TIME OUT” - PINOT GRIGIO** - ITALY 9/32
  - Pear, Citrus, Almonds
- **INICERI “ABISSO” - CATARATTO** - SICILY 13/46
  - Green Apple, Ginger, White Pepper
- **BABICH “BLANC ESTATE” - SAUVIGNON BLANC** - MARLBOROUGH 12/42
  - Passionfruit, Mandarin, Lime
- **TRUFFLE HILL - CHARDONNAY** - OREGON 14/49
  - Grapefruit, Sweet Hay, Floral

**COCKTAILS**

- **FROSÉ 10**
  - Frozen Rosé, Lime, Simple
- **PIGLET 8/32 (CARAFE)**
  - Half Mimoa & Half Frosé
- **THE TEXAN 14**
  - Longbranch Bourbon, Smoked Simple, Bitters
- **RUM PUNCH 10**
  - House-Made Fruit Punch, Spiced Rum, Luxardo Cherry
- **MEZCAL U AGAIN 13**
  - Illegal Mezcal, Altos Repo, Pineapple, Lime
- **STRAWBERRY BLISS 12**
  - Mommy’s Pinot Grigio, Strawberry Hibiscus Tea, Vodka, St. Germaine

**ON TAP**

- **COMMUNITY BEER CO.** - DALLAS, TX 7
  - “TEXAS LAGER” AMERICAN LAGER 4% ABV 12 IBU
- **KARBACH BREWING CO.** - HOUSTON, TX AQ (FEATURED)
- **PETICOLAS BREWING** - DALLAS, TX 8
  - “BLACK CURTAINS” IMPERIAL STOUT 11% ABV 80 IBU
- **MARTIN HOUSE** - FORT WORTH, TX AQ
  - Seasonal Selection
- **TRINITY FOREST BREWING CO.** - GRAPEVINE, TX 8
  - “SMASH IPA” IPA 6% ABV 33 IBU
- **TUPPS BREWERY** - MCKINNEY, TX 8
  - “TUPPS IPA” IPA 7.1% ABV 50 IBU
- **STELLA ARTOIS** - BELGIUM 7
  - “BELGIAN PILSNER” 5% ABV 24 IBU
- **COMMUNITY BEER CO.** - DALLAS, TX 6
  - “MUSAIC IPA” 8.6% ABV 85 IBU
- **LOCUST CIDER** - WOODINVILLE, WA 7
  - “DARK CHERRY” CIDER 6% ABV NO IBU
- **CHIMAY BREWERY** - BELGIUM 11
  - “CHIMAY PREMIÈRE” TRAPPIST BELGIAN DUBBEL 7.0% ABV 21 IBU
- **REAL ALE BREWING CO.** - BLANCO, TX 7
  - “FIREMANS #4” BLONDE ALE 5.1% ABV 23 IBU
- **BUD LIGHT 5**
- **MILLER LITE 5**
- **COORS LIGHT 5**

**BOTTLED & CANNED BEERS**

- **CASTEGGIO - RED FRIZZANTE** - ITALY 11/39
  - Bright, Sparkling, Red Berries
- **EZYTGR - PINOT NOIR** - WILLAMETTE VALLEY 13/46
  - Cranberry, Pomegranate, Currant
- **CENTONZE - FRAPPATO** - SICILY 12/42
  - Floral, Velvety, Fruits, Pure Finesse
- **BLACK CABRA - MALBEC** - ARGENTINA 11/39
  - Strawberries, Cherries, Vanilla
- **ANGELS AND COWBOYS - RED BLEND** - SONOMA 13/46
  - Black Cherry, Cocoa
- **W.V.V. “FOUNDERS’ RESERVE” - PINOT NOIR** - WILLAMETTE VALLEY 55
  - Savory Herbs, Raw Earth, Cherry
- **ILLAE - PINOT NOIR** - OREGON 60
  - Chocolate, Tobacco Leaf, Earth
- **ALEXANA - PINOT NOIR** - WILLAMETTE VALLEY 89
  - Smooth Red Fruit, Blackberry
- **CORDANT - PINOT NOIR** - CENTRAL COAST 109
  - Palo Santo, Dried Orange Peel, Cherry
- **CORAZON DEL SOL - MALBEC** - UCO VALLEY 49
  - Crushed Violets, Plums, Black Raspberry
- **LO-VE - GARNACHA** - SPAIN 48
  - Violet, Lavender, Red Fruit
- **CANNONBALL - CABERNET SAUVIGNON** - SONOMA 39
  - Red Currant, Cherry, Boysenberry
- **MARIETTA “ARME” - CABERNET SAUVIGNON** - NOTH COAST 65
  - Dark Stone Fruit, Herbs, Licorice
- **SILVER GHOST - CABERNET SAUVIGNON** - NAPA VALLEY 86
  - Mocha, Blueberry, Cassis
- **THE PRISONER - ZINFANDEL BLEND** - NAPA VALLEY 105
  - Raspberry, Pomegranate

Cork & Pig Tavern
Follow us on Facebook & Instagram @corkandpiglascolinas
## Brunch
### Saturday & Sunday 10:00 - 3:00

**Fruity Pebbles French Toast 14**
House-made bread topped with French vanilla ice cream and maple syrup

**“The Fix” 15**
Scrambled eggs, roasted potatoes, sausage patties, ciabatta toast

**Huevos Rancheros 15**
Green and red sauce, eggs over easy, crispy tortillas, avocado, chorizo, shredded yellow cheddar

**Banana Oatmeal Pancakes 14**
Three cakes flat off the griddle, topped with candied pecans, served with strips of bacon

**CPT Omelette 15**
Three egg omelette with spinach, mushrooms, pancetta, shredded yellow cheddar, served with roasted potatoes

**West Texas Biscuits & Gravy 12**
Over easy eggs, house made biscuits, sausage gravy

**Commuter Sandwich 12**
Scrambled egg, yellow cheddar, arugula, bacon, avocado, tomato, mayo

**Crab Cake Benedict 22**
Crab cakes, poached eggs, steamed spinach, grilled tomatoes, hollandaise sauce, house-made biscuits

### Extras & Sides 6
- Thick cut bacon
- Fresh fruit
- Roasted potatoes
- Sausage patties

### Cocktails
- **Mimosa 4/14**
- **Piglet 8/32**
- **Bloody Mary 7**

*These cocktail prices are only available during brunch.*

*Please notify your server if you have any food allergies.*

*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.*
HAPPY HOUR
WEEKDAYS & WEEKENDS 2:00 - 6:00

APPETIZERS
DEVILED EGGS W/ BACON 6
GUACAMOLE & CHIPS 7
SPINACH & ARTICHOKE DIP 9
CRISPY CALAMARI 8
FRENCH FRIES 4
LITTLE CRISPY CHICKEN SANDWICH 8
 SOURDOUGH CHEESEBURGER 8

PIZZAS  12
PEPPERONI • SO.CAL • CHEESE
THE PIG • VEGGIE

SPECIALTY COCKTAILS  7
THE BUZZ • SO. 7TH
RETRO OLD FASHIONED • NODDING DONKEY

DRAFT BEER  6
WHITE WINE  7
RED WINE  7

* PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES