STARTERS

TRUFFLE FRIES 13

DUO DIP 13

CRISPY CALAMARI 15

SPINACH & ARTICHOKE DIP 14

GRILLED ARTICHOKES 15

SMOKED SALMON 17

DEVILED EGGS W/ BACON 13

EXTRAS & SIDES 7

HAND-CUT FRENCH FRIES

SEASONAL VEGETABLE

TOMATOES & BLUE CHEESE

LITTLE HOUSE SALAD

CHARRED CAULIFLOWER
served with garlic aioli

ROASTED PEANUT COLESLAW

PARMESAN MASHED POTATOES

MAC & CHEESE

Cork & Pig Tavern

MIDLAND - SUMMER

SOCIAL HOUR: MONDAY - FRIDAY 3PM - 6PM

BRUNCH: SATURDAY & SUNDAY 10AM - 3PM

SALADS

ZUNI CHICKEN roasted chicken, apples, egg, walnuts, pecans, raisins, bacon, blue cheese, bacon vin **17**

AHI TUNA PONZU seared & sliced, wontons, greens, peanuts, honey lime & ginger dressing **23**

CAESAR romaine, kale, croutons, parmesan cheese, caesar dressing **13** *add chicken +5*

GRILLED FILET butcher's cut filet, red onion, campari, candied pecans, manchego, avocado, bacon vin **MP**

SANDWICHES

ALL SANDWICHES SERVED WITH THE SIDE OF YOUR CHOICE

WAGYU SMASH BURGER two prime patties, new school american cheese, caramelized onion, pickles, secret sauce **19**

TEXAS BURGER ground in house, cheddar, crispy bacon, onions, jalapeño, mesquite sauce **19**

THE NEW YORKER piled high corned beef, swiss cheese, secret sauce, layered with coleslaw on toasted rye **19**

PRIME RIB DIP shaved prime rib, Swiss, on a poppyseed torta with prime rendered au jus **23**

CRISPY CHICKEN crispy chicken, cheddar, slaw, bacon vin, red onion **17**

WOOD-GRILLED & ENTREES

*SERVED WITH THE SIDE OF YOUR CHOICE

SIMPLY GRILLED SALMON* farm raised salmon grilled over hot coals **29**

FISH & CHIPS* beer battered atlantic cod served with house-made tartar sauce **23**

BEEF SHORT RIB slow cooked & served with mashed potatoes, roasted veggies, red wine reduction **31**

DOUBLE CUT PORK CHOP* slow roasted in crushed herbs & spices, with bourbon sauce **28**

DANISH RIBS* full rack baby back ribs, house-made mesquite bbq sauce, peanut coleslaw **25**

WOOD-FIRED CHICKEN bourbon cream sauce, spinach, mushrooms, bacon and parm mashed potatoes **24**

CHICKEN PARMIGIANA crispy chicken, spaghetti, parmesan, arrabbiata, fresh mozzarella and basil **24**

PECAN TROUT* fresh trout, grilled and topped with white wine sauce and roasted pecans **26**

FILET MIGNON* butchered in house, wood grilled, house seasoning **MP**

BLACKENED RIBEYE* butchered in house, wood grilled and topped with basil butter **MP**

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.

20% gratuity will be added to parties of 10 or more.

WOOD-FIRED PIZZAS

THE PIG 20
pepperoni, italian sausage, pancetta, mozzarella blend, tomato sauce

MEXICAN CHORIZO 20
chorizo, mozzarella blend, cilantro pesto, serrano peppers, avocado, tomato sauce

ULTIMATE PEPPERONI 20
coast to coast pepperoni, mozzarella, burrata, fresh basil, tomato sauce

SO. CAL 19
mozzarella blend, basil, manchego, tomatoes, avocado slices, parmesan sauce *(add pancetta +2)*

VEGGIE 19
roasted mushrooms, spinach, black olives, red onion, butternut squash, mozzarella blend, parmesan sauce

BBQ CHICKEN 19
pulled chicken, red onion, bbq sauce

ADD CAULIFLOWER CRUST +4

DESSERTS 11

CHOCOLATE POT DE CREME

TRES LECHES

BEIGNETS

7/10/2026

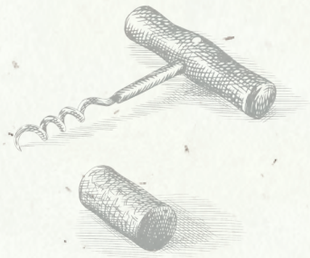
WINES

MOSCATO / PROSECCO / ROSÉ / RIESLING

CAPOSALDO - MOSCATO - ITALY 10/15/35
JEIO - PROSECCO - ITALY 13/20/46
FEATURED ROSÉ AQ
CARL EARHARD RUDENSHEIM - RIESLING - GERMANY 14/21/49

CHARDONNAY

CHAMISAL - CALIFORNIA 10/15/35
DANTÉ - CALIFORNIA 15/23/53
ROMBAUER - CARNEROS 95



SAUVIGNON BLANC

CAKEBREAD - NAPA VALLEY 70
YEALANDS - NEW ZEALAND 12/18/42

OTHER INTERESTING WHITES

LIVON - PINOT GRIGIO - FRIULI, ITALY 14/21/49
LEFT COAST - WHITE PINOT NOIR - WILLAMETTE VALLEY 17/26/60
CHATEAU MOULIN DE FERNANDO - ENTRE-DEUX-MERS BLANC 12/18/42
BASA LORE - TXAKOLI BLANC - SPAIN 49
DOMAINE PASSY LE CLOU - PETIT CHABLIS - FRANCE 97

MERLOT / MALBEC

ANKO - MALBEC - ARGENTINA 10/15/35
RAYWOOD - MERLOT - CENTRAL COAST 12/18/42

CABERNET SAUVIGNON

2 GILT "QUARRYHILL" *Cork & Pig Tavern has partnered with Sirin Wine Company and created their very own* 100% CABERNET SAUVIGNON SONOMA 16/24/56

WILLIAM CHRIS VINEYARDS, SKELETON KEY - TEXAS 15/23/53
WESTSIDE CROSSING - NAPA VALLEY 16/24/56
AUSTIN HOPE - PASO ROBLES 20/30/100 1L
BOGLE FAMILY VINYARDS - CALIFORNIA 35
A2 SQUARED - WASHINGTON 62
PENFOLDS "BIN 407" - AUSTRALIA 134
LITTLE GIANT - NAPA VALLEY 169
STAG'S LEAP "THE LEAP" - NAPA VALLEY 231

PINOT NOIR

WILLAMETTE VINEYARDS - WHOLE CLUSTER PINOT - OREGON 14/21/46
AVARAEN - WILLAMETTE VALLEY 49
BOEN - RUSSIAN RIVER VALLEY 50
MOSHIN VINEYARDS - RUSSIAN RIVER VALLEY 104

1 NUMERO UNO *Cork & Pig Tavern has partnered with William Chris Winery and created their very own Texas made Chef Driven Blend.* 45% MOURVÈDRE, 25% SANGIOVESE, 15% CINSAULT, 10% CABERNET SAUVIGNON, 5% PETITE VERDOT TEXAS HIGH PLAINS 16/24/56

OTHER INTERESTING REDS

TUTTO MIO - ROSSO DOLCE - ITALY 10/15/35
CASA EMMA - CHIANTI CLASSICO - ITALY 15/23/53
DELILLE CELLARS D2 - MERLOT/CAB FRANC - COLUMBIA VALLEY 21/32/74
IL BORRO - SUPER TUSCAN - ITALY 164

COCKTAILS

SPIRITS LIST
SCAN QR TO VIEW

LEMON BERRY DROP 13
vodka, orange liqueur, strawberry & lemon

HOT HONEY JALAPEÑO MARGARITA 14
tequila, lime, agave, red jalapeños, tavern hot honey

CREAMY COCONUT MOJITO 14
coconut rum, coconut milk, lime, mint

LEFT COAST MARTINI 13
Drumshanbo Irish Gin®, elderflower, fresh lemon juice & sauvignon blanc

MELON AGUA FRESCA 13
mezcal, watermelon combier, fresh lime juice, simple syrup

PAPER PLANE 14
Larceny® wheated bourbon, Aperol®, Amaro Nonino Quintessentia®
fresh lemon juice

THE HIGH NOTE 16
Still Austin® "The Musician" bourbon, Demerara,
Fee Brother's® bitters, brandied cherry

GOLDEN WHISTLE 16
Whistle Pig® "Piggyback" bourbon, Cappelletti Alpeggio Hay Liquor®,
amaretto, fresh lemon juice

BEERS

CRAFT BOTTLES & CANS 8

BLUE MOON · SHINER BOCK · 5HR DRIVE

FIREMAN'S #4 · COMMUNITY TEXAS LAGER · LONG DRINK

YUENGLING LAGER · YUENGLING FLIGHT

ON TAP MP

ROTATING LOCAL & SEASONAL SELECTIONS
Ask your server for details

DOMESTIC BOTTLES 7

BUD LIGHT · MILLER LITE

COORS LIGHT · MICHELOB ULTRA

IMPORTED BOTTLES 8

CORONA EXTRA · CORONA PREMIER

DOS EQUIS · MODELO ESPECIAL

ZERO PROOF

PORCH SWING 9
strawberry syrup, cranberry, fresh lime, fizz

COS-NO-POLITAN 9
seedlip grove 42, lyre's orange sec, cranberry juice and lime

ODDBIRD - BLANC DE BLANC - FRANCE 12/18/56

SAMUEL ADAMS "JUST THE HAZE" NA 8

ULTRA ZERO NA 7

BEVERAGES

AGUAMINERAL 4 · SARATOGA STILL 4 · FOUNTAIN SODAS 3.75
ICED TEA 3.75 · IBC ROOT BEER 4 · PEACH GREEN TEA 4
FRESH SQUEEZED LEMONADE 3.75 · ARNOLD PALMER 3.75

07/16/26

SOCIAL HOUR

MONDAY-FRIDAY 3PM-6PM

APPETIZERS

SPINACH & ARTICHOKE DIP 10

GUACAMOLE & CHIPS 9

QUESO & CHIPS 9

PIZZAS 14

PEPPERONI · CHEESE · VEGGIE

SPECIALTY COCKTAILS 10

LEMON BERRY DROP · LEFT COAST MARTINI

MELON AGUA FRESCA

WELL COCKTAILS 7

DRAFT BEER 6

DOMESTIC BEER 6

WHITE WINE 6

RED WINE 7

03/13/26

BRUNCH

SATURDAY & SUNDAY 10AM-3PM

BUTTERMILK PANCAKES 14
three buttermilk pancakes, maple syrup, two strips of bacon, candied pecans and bananas

FRIED CHICKEN & WAFFLES 16
crispy waffles served with fried chicken, maple syrup, powdered sugar

MEXICAN MIGAS 17
scrambled eggs tossed in fire roasted salsa with tortilla strips, topped with fresh tomatoes, avocado, feta

OMELET 16
three egg omelet, spinach, mushrooms, pancetta, shredded yellow cheddar, served with country potatoes

BENEDICT 23
choice of smoked salmon or steak, toasted english muffins, poached eggs, spinach, hollandaise

COMMUTER SANDWICH 14
scrambled egg, yellow cheddar, arugula, bacon, avocado, tomato, mayo

HUEVOS RANCHEROS 17
green & red sauce, 2 eggs over easy, crispy tortillas avocado, chorizo, cheddar cheese

STEAK & EGGS MP
grilled filet, two eggs, country potatoes

EXTRAS & SIDES 7

WAFFLES · SMOKED BACON · FRESH FRUIT
COUNTRY POTATOES · BLUEBERRY SAUSAGES

MIMOSA 8/28 • **BLOODY MARY** 9
ESPRESSO MARTINI 13 • **APEROL SPRITZ** 9

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

07/16/26