

STARTERS SPINACH ARTICHOKE DIP 12 • BLUE RIBBON WINGS 12 • DEVILED EGGS W/ BACON 9
CRISPY CALAMARI 14 • SOUTHWEST QUESO 9 • MEATBALLS 12

Cork & Pig
Tavern
SAN ANGELO

SALADS **CHOPPED** ROASTED CHICKEN, AVOCADO, FRESH FRUIT, CABBAGE, HAND-CHOPPED VEGETABLES, BLUE CHEESE, WALNUTS, HOUSE VIN 16

CALIFORNIA ROASTED CHICKEN, FIELD GREENS, AVOCADO, SUNFLOWER SEEDS, GOAT CHEESE, BACON VIN 16

CAESAR CAJUN CHICKEN, ROMAINE, CROUTONS, PARMESAN CHEESE, CAESAR DRESSING 16

STEAK BUTCHER'S CUT STEAK, TOMATO, RED ONION, ROASTED PECANS, MANCHEGO, AVOCADO, BACON VIN AQ

WOOD GRILLED

*SERVED WITH THE SIDE OF
YOUR CHOICE

WOOD FIRED CHICKEN WOOD FIRED CHICKEN, MUSHROOMS, BOURBON BACON CREAM SAUCE, SAUTÉED SPINACH 21

ROASTED PORK CHOP SLICED AND SEARED, GARNISHED WITH BOURBON CREAM SAUCE* 25

SPAGHETTI AND MEATBALLS HOUSE-MADE TOMATO RAGU, FRESH GROUND BEEF MEATBALLS, SPAGHETTI AND PARMESAN 22

BEEF RIB SLOW ROASTED ON THE BONE WITH CAROLINA BBQ* 31

ATLANTIC SALMON GRILLED SALMON WITH BLACKENING SEASONING AND ROSEMARY BUTTER* 26

FISH & CHIPS BEER BATTERED CRISPY COD, HOUSE-MADE TARTAR* 21

CHEF'S BUTCHER'S STEAK BUTCHERED IN HOUSE, GRILLED OVER HARDWOOD, HOUSE SEASONING* AQ

USDA 14oz RIBEYE FILLETED IN HOUSE & GRILLED OVER HARDWOOD WITH WORCESTERSHIRE BUTTER* AQ

SANDWICHES **CUBAN SANDWICH** THINLY SLICED HAM, ROASTED PULLED PORK, PICKLES, SPICY MUSTARD, SWISS 15

CALIFORNIA CLUB MAPLE-GLAZED TURKEY, BLACK FOREST HAM, BACON, SWISS, AVOCADO 15

CRISPY CHICKEN SANDWICH LIGHTLY FRIED CHICKEN, CHEDDAR CHEESE, SLAW, PICKLES 15

MARKET FISH TACOS PICO DE GALLO, SPICY MAYO, AVOCADO, SOFT CORN TORTILLAS, CHOICE OF BLACKENED OR CRISPY 16

CHEESEBURGER GROUND IN HOUSE, SERVED ALL THE WAY, WITH A DASH OF MAYO AND MUSTARD 16

* ALL SANDWICHES SERVED WITH OUR FAMOUS PEANUT COLESLAW

WOOD FIRED PIZZAS

CAULIFLOWER CRUST +4

THE PIG PEPPERONI, ITALIAN SAUSAGE, PANCETTA, MOZZARELLA BLEND, TOMATO SAUCE 19

VEGETARIAN PIZZA SPINACH, MUSHROOMS, OLIVES, RED ONIONS, MOZZARELLA BLEND, CREAM SAUCE 17

GLADIATOR ITALIAN SAUSAGE, OREGANO, RED BELL PEPPERS, MOZZARELLA BLEND, TOMATO SAUCE 18

SOUTHWESTERN ROASTED GREEN CHILES, PEPPERONI, MOZZARELLA BLEND, PARMESAN CREAM SAUCE 17

MEXICAN CHORIZO CHORIZO, MOZZARELLA BLEND, CILANTRO, PESTO, SERRANO PEPPERS, AVOCADO, TOMATO SAUCE 18

BBQ CHICKEN CHICKEN, RED ONION, CILANTRO, MOZZARELLA BLEND, BBQ SAUCE 18

ULTIMATE PEPPERONI COAST TO COAST PEPPERONI, MOZZARELLA BLEND & BURRATA, BASIL, TOMATO SAUCE 19

EXTRAS & SIDES

HAND-CUT FRENCH FRIES 7 • MASHED POTATOES 6 • BROCCOLINI 7

MAC-N-CHEESE 7 • FEATURED VEGETABLE 6 • ROASTED PEANUT COLESLAW 6

LITTLE HOUSE 8 • CAESAR 8 • CAULIFLOWER 7

DESSERTS 9

FLORIDA KEY LIME PIE

CHOCOLATE POT DE CREME

FAMOUS BEIGNETS

WHITE

MIA BELLA - MOSCATO - SPAIN **9/32**
PEACH, APRICOT, ORANGE BLOSSOM

FEATURED ROSÉ - AQ
SEASONAL ROSÉ

LA BELLA - PROSECCO - ITALY **10/35**
APPLE, PEACH, HONEY

CARPENE MALVOLTI - ROSÉ CUVÉE BRUT - ITALY **18/58**
FLORAL, MORELLO CHERRIES, WILD BERRIES

DREAMBIRD - PINOT GRIGIO - AUSTRALIA **9/32**
LEMON ZEST, MINERALS, EASILY QUAFFABLE

PACIFIC RIM - RIESLING - COLUMBIA VALLEY **12/42**
SWEET, PINEAPPLE, WHITE PEACH

YEALANDS- SAUVIGNON BLANC - NEW ZEALAND **12/42**
GREEN TROPICAL FRUITS, CRISP MINERALS, FLOWERING HERBS

STERLING - CHARDONNAY - CALIFORNIA **10/35**
GREEN APPLE, VANILLA, OAK

LEFT COAST CELLARS - PINOT GRIS - WILLAMETTE VALLEY, OREGON **34**
SHARP GREEN APPLE, GREEN TEA, HONEYSUCKLE

NORA PEITAN - ALBARIÑO - RÍAS BAIXAS, SPAIN **55**
PEAR, WHITE FLOWER, HONEYSUCKLE

SPECIAL SELECT - RIESLING - GERMANY **60**
PEAR, WHITE FLOWER, HONEYSUCKLE

RANGA RANGA - SAUVIGNON BLANC - MARLBOROUGH, NEW ZEALAND **38**
LEMON GRASS, LIME ZEST, FRESH GRASS

DANTÉ - CHARDONNAY - CALIFORNIA **40**
ORANGES, CREME BRULEÉ, VANILLA

RED

VIPRA “ROSSO DOLCE”- SWEET RED - ITALY **9/32**
RED FRUIT AROMAS, BLACK CURRANT, CHERRY

BOEN - PINOT NOIR - RUSSIAN RIVER VALLEY **14/49**
BLACKBERRY, RASPBERRY, BOYSENBERRY PIE

PARIS VALLEY - MERLOT - MONTEREY COUNTY, CALIFORNIA **11/39**
BLACK CHERRY, PLUM, DRY HERBS

BLACK CABRA - MALBEC - ARGENTINA **11/39**
STRAWBERRIES, CHERRIES, VANILLA

THE SHOW - CABERNET SAUVIGNON - CALIFORNIA **10/35**
CEDAR, DARK FRUIT, SPICE

LAPIS LUNA - PINOT NOIR - NORTH COAST, CALIFORNIA **42**
RED CHERRIES. PURPLE FLOWERS, SPICES

TROUBLEMAKER - SYRAH, GRENACH, ZIN - CENTRAL COAST **38**
JAMMY BLACK FRUITS, ROASTED COFFEE, CHOCOLATE

McPHERSON WIND BLOWN EVS - GRENACH, SYRAH BLEND - TEXAS **50**
VIOLET, LEATHER, EARTHY BLACK CHERRIES

VITICCIO - CHIANTI CLASSICO - TUSCANY, ITALY **48**
VIOLETS, BLOND TOBACCO, RED FRUITS

SILK & SPICE - PORTUGUESE CABERNET - PORTUGAL **42**
COOKED FRUITS, VANILLA, MOCHA

ROCK N VINE - CABERNET SAUVIGNON - NORTH COAST, CALIFORNIA **49**
BLACKBERRY, DARK CHERRY, TOBACCO

AUSTIN HOPE - CABERNET SAUVIGNON - PASO ROBLES **65**
FRESH VANILLA BEAN, BLACK PEPPER, TOBACCO

CAYMUS - CABERNET SAUVIGNON - NAPA VALLEY **233**
CASSIS, COCOA, RIPE BLACK BERRIES

CHARLES & CHARLES - CABERNET & SYRAH - COLUMBIA VALLEY **32**
BLACKBERRY, BLACK CHERRY, VANILLA

PAXTON WINES - SHIRAZ - MCLAREN VALE, SOUTH AUSTRALIA **52**
NUTMEG, RASPBERRIES, LICORICE

NON-ALCOHOLIC BEVERAGES

FOUNTAIN SODAS 4

ICED TEA SWEET OR UNSWEET **4**

COFFEE/DECAF 4

ARNOLD PALMER 4.25

FRESH SQUEEZED LEMONADE 5

TOPO CHICO 4.50

ACQUA PANNA 5

GINGER BEER 5

ORANGE JUICE OR MILK 4

COCKTAILS

SEASONAL FROSÉ 9

A FROZEN BLEND OF ROSÉ AND FRESH LIME JUICE

PIGLET 10/PIGLET CARAFE 35

1/2 MIMOSA & 1/2 SEASONAL FROSÉ

JALAPEÑO MARGARITA MARTINI 12

TEQUILA, FRESH LIME, CACTUS SALT RIM

MANGO MARGARITA MARTINI 12

MANGO, TEQUILA, SWEET N' SPICY SALTED RIM

SOCIAL GRACES 11

GIN, PINEAPPLE, ANGOSTURA BITTERS, SODA SPRITZ

WHISKEY PEACH TEA 12

TEA INFUSED RYE, PEACH PURÉE, LEMON

BRIMSTONE OLD FASHIONED 15

BALCONES BRIMSTONE, HOUSE BITTERS, AMARENA CHERRY

RASPBERRY BASIL SMASH 11

GIN, RASPBERRY SYRUP, FRESH BASIL

COLD BREW MARTINI 14

VODKA, COLD BREW, COFFEE LIQUEUR, CRÈME DE CACAO, SIMPLE SYRUP

ON TAP

DALLAS BLONDE - AMERICAN BLONDE DALLAS, TX 8

DEEP ELLUM BREWING CO. 5.2% ABV - 23 IBU

ALTSTADT - HEFEWIEZEN FREDRICKSBERG, TX 8

ALTSTADT BREWERY 5.1% ABV - 10 IBU

PLATEAU SEASONAL SAN ANGELO, TX 8

PLATEAU BREWING CO. 5.4% ABV - 36 IBU

YUENGLING - LAGER POTTSVILLE, PA 8

YUENGLING BREWERY 4.5% ABV - 26 IBU

PLATEAU HAZER - HAZY IPA FORT COLLINS, CO 8

ODELL BREWING CO. 7% ABV - 38 IBU

ROTATOR TAP 8

CRAFT BOTTLED & CANNED BEERS

FAT TIRE - AMBER ALE FT. COLLINS, CO 7

NEW BELGIUM BREWING 5.2% ABV - 22 IBU

FIREMAN'S #4 - BLONDE ALE BLANCO, TX 7

REAL ALE BREWING CO. 5.4% ABV - 23 IBU

LEFT HAND MILK STOUT NITRO LONGMONT, CO 8

LEFT HAND BREWERY 6% ABV - 25 IBU

TEXAS HONEY - CIDER AUSTIN, TX 7

AUSTIN EASTCIDERS 5% ABV - CANNED

BLUE MOON - BELGIAN WHITE DENVER, CO 7

BLUE MOON BREWING CO. 5.4% ABV

SHINER BOCK SHINER, TX 7

SPOETZL BREWERY 4.4% ABV - 13 IBU

DOMESTIC & IMPORT BOTTLED BEERS

BUD LIGHT 7

MICHELOB ULTRA 7

MILLER LITE 7

CORONA 7

COORS LIGHT 7

DOS EQUIS 7

BUDWEISER 7

NON-ALCOHOL

HEINIKEN 0.0 - 7 • ATHLETIC BREWING - 7

ODOULS 7 • SEASONAL MOCKTAIL - 9

BRUNCH

SATURDAY & SUNDAY 10:00 - 3:00

BREAKFAST PIZZA 16

FRESH MOZZARELLA, PANCETTA, POBLANO PEPPERS,
THIN CRISPY POTATOES, TOPPED WITH A SUNNY-SIDE EGG

BANANA BLUEBERRY PANCAKES 14

3 CAKES STACKED HIGH, HINT OF VANILLA,
TOPPED WITH FRESH FRUIT & POWDERED SUGAR

WEST TEXAS OMELET 14 ADD STEAK +4

FARM FRESH EGGS, POBLANO PEPPERS, MOZZARELLA,
AND HOUSE-MADE CHORIZO, SERVED WITH FRESH FRUIT

CORK & PIG HASH 13

ROASTED PORK, COUNTRY POTATOES, MOZZARELLA,
AND A SUNNY-SIDE EGG

FRIED CHICKEN & WAFFLES 15

BUTTERMILK FRIED CHICKEN, HOUSE-MADE WAFFLES,
SPICY MAPLE SYRUP

“THE FIX” 14

TWO EGGS, COUNTRY POTATOES, BACON, TOAST

STEAK & EGGS AQ

WOOD GRILLED FILET, TWO EGGS, COUNTRY POTATOES, TOAST

EXTRAS & SIDES 6

FRESH FRUIT • BLUEBERRY SAUSAGE
CRISPY BACON • COUNTRY POTATOES

MIMOSA 8/28 • PIGLET 10/35

BLOODY MARY 7 • COLD BREW MARTINI 14

HAPPY HOUR

MONDAY - SUNDAY 3:00 - 6:00

SELECTED CPT COCKTAILS 7

HOUSE WHITE WINE 7

HOUSE RED WINE 7

DOMESTIC BOTTLED BEER 5

IMPORT BOTTLED BEER 6

BEER ON TAP 7

WELLS 6

PIG PIZZA 14

VEGETARIAN PIZZA 12

SPINACH DIP 8

CRISPY CALAMARI 9

QUESO 7

DEVEILED EGGS W/ BACON 8

MONDAY ALL DAY \$8 MARGARITAS & \$10 MARGHERITA PIZZAS

TUESDAY ALL DAY \$6 DRAFTS

WEDNESDAY ENJOY 25% OFF FEATURED WINE RED & WHITE BOTTLES

* PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES