

STARTERS **DEVILED EGGS W/ BACON 9 • SPINACH & ARTICHOKE DIP 13 • GUACAMOLE & CHIPS 13**
CRAB & PARMESAN DIP 15 • CRISPY CALAMARI 13 • SMOKED SALMON 19

Cork & Pig
Tavern

SALADS **ASIAN** ROASTED CHICKEN, WONTONS, GREENS, PEANUTS, CORN, GINGER DRESSING **18**
CHOPPED ROASTED CHICKEN, KALE, RADICCHIO, BLUE CHEESE, AVOCADO, WALNUTS, GRAPES, CORN, HOUSE VIN **17**
SHRIMP LOUIS JUMBO SHRIMP, ICEBERG WEDGE, HEIRLOOM TOMATOES, DICED RED ONION, HOUSE 1000 ISLAND, FRESH HERBS **25**
AHI TUNA PONZU SEARED & SLICED, GREENS, APRICOTS, TOASTED PUMPKIN SEEDS, MANCHEGO, AVOCADO, CHAMPAGNE VIN **23**
CRAB CAKE GREENS, AVOCADO, TOMATO, CORN, CANDIED PECANS, JULIENNED APPLES, CHAMPAGNE VIN **26**
STEAK ANGUS FILET, TOMATO, RED ONION, ROASTED PECANS, MANCHEGO, AVOCADO, BACON VIN **26**

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 **26**
WOOD FIRED CHICKEN MUSHROOM, BOURBON BACON CREAM SAUCE, SAUTÉED SPINACH **21**
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 **22**
BLACKENED RIBEYE BUTCHERED IN HOUSE & GRILLED OVER HARDWOOD WITH WORCESTERSHIRE BUTTER **AQ**
CHEF'S BUTCHER'S STEAK BUTCHERED IN HOUSE GRILLED OVER HARDWOOD, HOUSE SEASONING **AQ**

SANDWICHES **CRISPY CHICKEN SANDWICH** CRISPY CHICKEN, CHEDDAR, BRUSSELS SPROUT SLAW, RED ONION **17**
CHEESEBURGER GROUND CHUCK, CHEDDAR, CLASSIC FIXINS, SECRET SAUCE **17**
MARKET FISH TACOS CHOICE OF BLACKENED OR CRISPY, PICO DE GALLO, SPICY MAYO, AVOCADO, FRESH CORN TORTILLAS **17**
FISH SANDWICH LIGHTLY BLACKENED, SHREDDED SLAW, PICKLES, RED ONION **18**
"THE NEW YORKER" PILED HIGH PASTRAMI, SWISS CHEESE, SECRET SAUCE, LAYERED WITH COLESLAW ON TOASTED RYE **17**
FRENCH DIP SHAVED PRIME RIB, GRUYÈRE, AU JUS **22**
SANDWICH OF THE DAY CHEF PREPARATIONS CHANGE DAILY **AQ**

WOOD FIRED PIZZAS **SO. CAL** MOZZARELLA BLEND, BASIL, TOMATOES, AVOCADO SLICES **18** *(add pancetta \$2)*
Nearly GF Cauliflower Crust +4
VEGGIE ROASTED MUSHROOMS, SPINACH, BLACK OLIVES, RED ONION, MOZZARELLA BLEND, SQUASH, CREAM SAUCE **18**
THE PIG ITALIAN SAUSAGE, PEPPERONI, PANCETTA, MOZZARELLA BLEND, TOMATO SAUCE **19**
BLACK TRUFFLE ROASTED MUSHROOMS, BLACK TRUFFLE CREAM, ARUGULA, MOZZARELLA BLEND **19**
BBQ CHICKEN ROASTED CHICKEN, CILANTRO, RED ONIONS, MOZZARELLA BLEND, BBQ SAUCE **18**
SOUTHWESTERN ROASTED GREEN CHILES, PEPPERONI, MOZZARELLA BLEND, CREAM SAUCE **18**
PASTRAMI CREAM SAUCE, MOZZARELLA, PASTRAMI, DICED PICKLES, PICKLED JALAPEÑOS, TOPPED WITH FRESH CABBAGE **19**
PIZZA OF THE DAY CHEF PREPARATIONS CHANGE DAILY **AQ**

EXTRAS & SIDES

HAND-CUT FRENCH FRIES 7 • SPAGHETTI SQUASH 8 • MASHED POTATOES 6
VEGETABLE OF THE DAY 7 • GRILLED BROCCOLI 7 • PEANUT COLESLAW 6
CAESAR SALAD 9 • LITTLE GARDEN SALAD 9 • MAC-N-CHEESE 7

DESSERTS 10

TRES LECHES
BEIGNETS
BANANA CREAM PIE

WHITE

CARPENE MALVOLI - PROSECCO SUPERIORE - ITALY - **16/56**

FRUITY, SOFT, DRY

DOWNWARD DOG - PINOT GRIGIO - CALIFORNIA - **9/34**

BARTLETT PEAR, ORANGE BLOSSOM, SPICE

WHOLE CLUSTER - ROSÉ - WILLAMETTE VALLEY - **13/45**

ROSE PETAL, HONEYSUCKLE, KIWI

BOUNDARY BREAKS - OVID LINE NORTH-RIESLING - NEW YORK - **49**

OFF DRY, TROPICAL, UNCOMMON BRIGHTNESS

TAONGA - SAUVIGNON BLANC - MARLBOROUGH - **12/42**

GOOSEBERRY, FIG, GRASSY

JEAN JACQUES AUCHERE - SANCERRE - LOIRE VALLEY - **19/68**

WET STONE, LEMON, LIME, PEAR

LEFT COAST ESTATE - WHITE PINOT NOIR - WILLAMETTE VALLEY - **16/56**

RAINIER CHERRY, PEACH, FUN!

PIKE ROAD WINE - CHARDONNAY - WILLAMETTE VALLEY - **12/42**

LEMON CURD, GUAVA, NO OAK

STERLING - CHARDONNAY - NAPA VALLEY - **15/53**

TOASTED HAZELNUT, HONEY, APPLE

CAPITULO 7 - REDRO XIMENEZ - MENDOZA - **45**

TOFFEE, FIG, DRIED FRUIT

DOMAINE RAIMBAULT - SANCERRE - LOIRE VALLEY - **94**

GREEN & HERBAL FRUITINESS, BALANCED

FIGUIERE - VERMENTINO - PROVENCE - **46**

WHITE BLOSSOM, CITRUS FRUIT, APRICOT

J. BAUMER - RIESLING - GERMANY - **42**

SWEET, REFRESHING ACIDITY, GREEN APPLE

GOLDEN WINERY - CHARDONNAY - MONTEREY COUNTY - **32**

SEA SALT, MACADAMIA NUT, PEACH

STAGS' LEAP WINERY - CHARDONNAY - NAPA VALLEY - **70**

MELON, WHITE PEACH, GINGER SPICE

RED

W.V.V.- FOUNDER'S RESERVE - PINOT NOIR - WILLAMETTE VALLEY - **16/56**

BLACKBERRY, CHERRY, SPICE

ZOLO - MALBEC - ARGENTINA - **10/34**

PLUM, BERRIES, BAKING SPICES

PAVETTE - CABERNET SAUVIGNON - CALIFORNIA - **11/38**

BRIAR PATCH FRUIT, BLACK PEPPER

REQUIEM - CABERNET SAUVIGNON - WASHINGTON - **15/53**

CHOCOLATE, VANILLA, BLACK CURRANT

CHARLES & CHARLES - RED BLEND - COLUMBIA VALLEY - **12/42**

HUCKLEBERRY, EARTH, TOBACCO

CRISS CROSS- PETITE SIRAH - CLARKSBURG, CA - **11/38**

BLACKBERRY, WOODSMOKE, FLOWERS

PEDERNALES CELLARS - TEMPERANILLO - TEXAS - **16/56**

LEATHER, RED CHERRY, COLA

CHATEAU MOULIN DE MALLET - BORDEAUX - BORDEAUX - **10/34**

MORELLO CHERRY, OVERRIPE BERRIES, SPICE

CASTELLANI - DANTE DI FIORENZA - SUPER TUSCAN - TUSCANY - **13/45**

VIOLET, BALANCED & SAPID

ETUDE- PINOT NOIR - CARNEROS - **94**

RED PLUM, BERRY CONFITURE, THYME

MOSHIN VINEYARDS - PINOT NOIR - RUSSIAN RIVER VALLEY - **101**

TEA LEAF, PLUM CHUTNEY, TOAST

WILLIAM CHRIS - "CARRY ON" - RED BLEND - TEXAS - **57**

SPICE, BLACK RASPBERRY, CHERRY

JANUIK - RED BLEND - COLUMBIA VALLEY - **64**

EXPRESSIVE BLACKBERRY, CHOCOLATE BARK

SAINT COSME - SYRAH - COTE DU RHONE, FRANCE - **53**

TOBACCO, LOVELY FLORAL VIOLETS

TORRE MASTIO - AMARONE - VENETO - **135**

RED BERRIES, COCO, PEPPER

ROMBAUER VINEYARDS - CABERNET SAUVIGNON - NAPA VALLEY - **47**

RHUBARB, SAGE, SPICED, TOAST

FRANK FAMILY - CABERNET SAUVIGNON - NAPA VALLEY - **154**

BITTERSWEET CHOCOLATE, BLUE & BLACK FRUITS

TURNBULL WINE CELLARS - CABERNET SAUVIGNON - NAPA VALLEY - **188**

FOREST FLOOR, BLACKBERRY, WONDERFULLY SUPPLE

PENFOLDS - CABERNET SAUVIGNON, SHIRAZ - CALIFORNIA - **105**

SWEET LICORICE, POTENT ANISEED, OPULENT

SASSO DI DANTE - BRUNELLO DI MONTALCINO - ITALY - **141**

VELVETY TANNINS, FLOWERING GRAPES, LAVENDER

COCKTAILS

MOLLY RINGWALD COSMO - **12**

STRAWBERRY & RASPBERRY INFUSED VODKA, CRANBERRY JUICE, AGAVE

SO. 7TH MARGARITA - **11**

CUCUMBER & JALAPEÑO TEQUILA, PAULA'S TEXAS ORANGE, AGAVE, CACTUS SALT

JUNGLE BIRD - **11**

DARK RUM, PINEAPPLE, CAMPARI, LIME

GEORGIA PEACH TEA - **11**

TEA INFUSED ELIJAH CRAIG RYE, PEACH PUREE, LEMON SIMPLE

THE BUZZ - **11**

GIN, LEMON JUICE, HONEYSUCKLE LIQUOR, LAVENDER BITTERS

ON TAP

COMMUNITY BEER CO. - DALLAS, TX - **7**

"TEXAS LAGER" AMERICAN LAGER 4% ABV 12 IBU

WILD ACRE - FORT WORTH, TX - **7**

"BILLY JENKINS" SESSION BOCK 5.2% ABV 15 IBU

PETICOLAS BREWING - DALLAS, TX - **8**

(SEASONAL)

KARBACH BREWING CO. - HOUSTON, TX - **7**

"HOPADILLO" IPA 6.6% ABV 65 IBU

TUPPS BREWERY - MCKINNEY, TX - **7**

"TUPPS HEFEWEIZEN" 5.2% ABV

ROTATOR - SEASONAL - **AQ**

"CRAFT BEER SEASONAL ROTATION"

BOTTLED & DOMESTIC BEERS

STELLA ARTOIS - BELGIUM - **7**

"BELGIAN PILSNER" 5% ABV 24 IBU

COMMUNITY BEER CO. - DALLAS, TX - **7**

"MOAIC IPA" 8.6% ABV 85 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

AVERY BREWING - BOULDER, CO - **7**

"WHITE RASCAL" WHITE ALE 5.6% ABV 22 IBU

ALASKAN BREWING CO. - JUNEAU, AK - **7**

"ALASKAN AMBER" AMBER ALE 5.3% ABV 18 IBU

BUD LIGHT - **7**

MICHELOB ULTRA - **7**

MILLER LITE - **7**

COORS LIGHT - **7**

DOS XX - **7**

SHINER BOCK - **7**

AFTER DINNER

COLD BREW MARTINI - **14**

VODKA, COLD BREW, COFFEE LIQUOR, CREAMS DE CASSIS, SIMPLE SYRUP

SANDMAN - "CHARACTER" - SHERRY - SPAIN - **8**

MEDIUM DRY, NUTTY, CLEAN FINISH

FONSECA PORT - PIN NO. 27 - PORTO - PORTUGAL - **9**

SWEET, RICH BLACKBERRY, CASSIS

TYLOR FLAGATE - 10 YR TAWNY PORTO - PORTUGAL - **10**

CHOCOLATE, BUTTERSCOTCH, OAK

Cork & Pig Tavern

FOLLOW US ON FACEBOOK & INSTAGRAM

  /CORKANDPIGSOUTHLAKE

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, PANCHETTA,
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

MIMOSA 4/14 PIGLET 8/32

BLOODY MARY 7 COLD BREW MARTINI 14

* 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 2:00 - 5:00

APPETIZERS

DEVILED EGGS W/ BACON 6

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 • PIGLET • COLD BREW MARTINI

RETRO OLD FASHIONED • NODDING DONKEY

SELECT DRAFT BEER 6

COMMUNITY TEXAS LAGER • WILD ACRE BILLY JENKINS

DOMESTIC BEER 6

MILLER LITE • COORS LIGHT • BUD LIGHT

MICHELOB ULTRA • SHINER BOCK

HAPPY HOUR WINES 7/28^{glass/carafe}

DOWNWARD DOG - PINOT GRIGIO - CALIFORNIA

QUADRUM - CABERNET SAUVIGNON - SPAIN

QUADRUM - ROSÈ - SPAIN