

STARTERS

DEVILED EGGS W/ BACON 11

SPINACH & ARTICHOKE DIP 12

GUACAMOLE & CHIPS 11

CRAB & PARMESAN DIP 15

CRISPY CALAMARI 13

TRUFFLE FRIES 10

CAESAR SALAD 9

GARDEN SALAD 9

SOUP OF THE DAY 7/11

EXTRAS & SIDES 7

SPAGHETTI SQUASH

PEANUT COLESLAW

HAND-CUT FRENCH FRIES

CAULIFLOWER

PARM MASHED POTATOES

MAC-N-CHEESE

SALADS

ASIAN CHICKEN greens, wontons, carrots, peanuts, corn, cilantro, ginger dressing 17

AHI TUNA PONZU greens, apricots, toasted pumpkin seeds, manchego, campari tomatoes, avocado, champagne vin 22

CRAB CAKE greens, avocado, campari tomatoes, corn, candied pecans, julienned apples, champagne vin 30

GRILLED FILET butcher’s cut, greens, campari tomatoes, red onion, roasted pecans, manchego, avocado, bacon vin 29

SANDWICHES

ALL SERVED WITH THE SIDE OF YOUR CHOICE

CRISPY CHICKEN SANDWICH tomatoes, mayo, slaw, mustard vinaigrette, cheddar, red onion, poppyseed torta 16

WAGYU SMASH BURGER two wagyu patties, new american cheese, caramelized onion, pickles, secret sauce, brioche bun 17

MARKET FISH TACOS choice of blackened or crispy, pico de gallo, avocado, spicy mayo, fresh corn tortillas 16

CRISPY FISH SANDWICH saltine crusted, chef’s tartar coleslaw, pickles, spicy mayo, brioche bun 17

PRIME RIB DIP shaved prime rib, grüyère, poppyseed torta, au jus, creamy horseradish 22

WOOD-GRILLED & ENTREES

★ SELECT ITEMS SERVED WITH SIDE OF YOUR CHOICE ★

SALMON WITH BLUE CRAB simply grilled with caper lemon butter and jumbo lump crab★ 33

FISH & CHIPS beer battered atlantic cod, served with house-made tartar★ 19

WOOD-FIRED CHICKEN mushrooms, sautéed spinach, bacon, bourbon cream, parmesan mash potatoes (limited availability) 21

CHICKEN PARMESAN crispy chicken, spaghetti, parmesan, arrabiata, fresh mozzarella and basil 21

DOUBLE CUT PORK CHOP wood-grilled double cut pork chop, topped with bourbon cream sauce★ 25

CAROLINA PORK RIBS grilled, fall-off-the-bone ribs with mustard bbq sauce★ 22

BEEF STROGANOFF tenderloin, fettuccine, cremini mushrooms, onions, bacon, peppercorn sauce 26

BLACKENED RIBEYE butchered in house & grilled over hardwood with maître d’ butter★ 54

FILET MIGNON butchered in house grilled over hardwood, house seasoning★ 52

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_wp@corkandpig.com

WOOD-FIRED PIZZAS

SO. CAL 18
mozzarella, basil, tomatoes, avocado slices, parmesan sauce (add pancetta \$2)

VEGGIE 17
roasted mushrooms, spinach, black olives, red onion, mozzarella, squash, parmesan sauce

THE PIG 19
italian sausage, pepperoni, pancetta, mozzarella, tomato sauce

SMOKED MOZZARELLA & PANCETTA 18
pancetta, smoked mozarella, burrata, fresh basil, parmesan sauce

ULTIMATE PEPPERONI 19
coast to coast pepperoni, mozzarella, burrata, fresh basil, tomato sauce

BLACK TRUFFLE 19
roasted mushrooms, arugula, mozzarella, black truffle parmesan sauce

BBQ CHICKEN 18
roasted chicken, cilantro, red onions, mozzarella, bbq sauce

ADD CAULIFLOWER CRUST +4

Cork & Pig Tavern

WILLOW PARK - FALL

BRUNCH: SATURDAY & SUNDAY - 10AM-3PM

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

WINES

BUBBLY FAVORITES

LE CONTESSE - PROSECCO - ITALY 11/16
LAURENT PERRIER 375 ML - CHAMPAGNE - FRANCE 45
RAVENTOS "DE NIT ROSIT" - SPAIN 40

CHARDONNAY

GAINEY - STA. RITA HIS - CALIFORNIA 14/21/54
MOUNT EDEN VINEYARDS - EDNA VALLEY, CALIFORNIA 18/27/70
HANZELL - SONOMA COUNTY, CALIFORNIA 30/45/115
HUDSON - NAPA VALLEY 150

SAUVIGNON BLANC

YEALANDS - NEW ZEALAND 12/18/45
BORTOLUSSO - ITALY 49
MATTHIAS & EMILE ROBLIN - SANCERRE 20/28/78

OTHER INTERESTING WHITES

"MOMMY'S TIME OUT" - PINOT GRIGIO - ITALY 11/16/40
PLATO O PLOMO - TEMPRANILLO BLANCO - SPAIN 12/18/45
CRAZY CREATURES - GRÜNER VELTLINER - KREMSTAL, AUSTRIA 13/19/50
LA SUBERBA - FIANO - SIERRA FOOTHILLS, CALIFORNIA 52
SKOURAS - ASSYRITKO - PELOPONNESE, GREECE 14/21/54
FRISK - RIESLING, MUSCAT - AUSTRALIA 11/16/40
TABLAS CREEK - "WHITE RHÔNE STYLE" - PASO ROBLES, CALIFORNIA 78

ROSÉ

OLEMA - PROVENCE - FRANCE 12/18/45
GROISS - ZWEIGELT - AUSTRIA 14/21/54

BEERS

LOCAL ON TAP

RAHR & SONS ROTATOR - DALLAS, TX AQ
OHB ROTATOR - RICHARDSON, TX AQ
TURNING POINT ROTATOR - BEDFORD, TX AQ

Cork & Pig Tavern

PINOT NOIR

CASAS DEL BOSQUE - CHILE 11/16/40
LIOCO - MENDOCINO COUNTY 15/22/56
MERRY EDWARDS - CALIFORNIA 130
SANGIACOMO " FIVE CLONE" - PETALUMA GAP 40/60/130

CABERNET SAUVIGNON

SNAKE CHARMER - SONOMA 12/18/45
SIRIN "QUARRYHILL" - SONOMA 16/24/56
KING CROW "BORDEAUX STYLE" - SONOMA 18/27/70
AUSTIN HOPE - PASO ROBLES (1 LT) 22/33/85
PEJU ESTATE - RUTHERFORD - CALIFORNIA 45/65/175
SHAFAER "ONE POINT FIVE" - NAPA VALLEY 190
LA SIRENA - NAPA VALLEY 250



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% CINSULT, 10% CABERNET SAUVIGNON, 5% PETITE VERDOT TEXAS HIGH PLAINS 16/24/56

OTHER INTERESTING REDS

METIER- SYRAH, CAB, MALBEC - COLUMBIA VALLEY 12/18/45
CRUNCHY ROASTIE - SYRAH. VIOGNIER - BALLARD CANYON 17/25/65
CASTELVECCHIO - CABERNET FRANC - ITALY 15/22/56
PIATELLI - MALBEC - ARGENTINA 13/19/50
TAIT "BALL BUSTER" - SHIRAZ, MERLOT, CAB - AUSTRALIA 15/22/56
MEGAS OENOS - AGIORGITIKO, CABERNET - GREECE 22/33/85

SPIRITS

WE OFFER A WIDE RANGE OF SPIRITS
FOR ALL PALETTES. SCAN THE QR AND
DISCOVER WHAT IS FUN AND EXCITING.



COCKTAILS

MODERN CLASSICS



BOARING FASHION 16
bacon washed elijah craig bourbon, demerara,
walnut bitters



MOLLY COSMO 15
fruit infused vodka, mixed berry puree, cranberry juice,
orange infused agave



VERDE RITUAL 16
blanco tequila, ancho reyes verde, fresh lime juice,
orange infused agave



COCONUT MOJITO 14
coconut rum, coconut milk, fresh lime juice,
soda water

CPT SPECIALTY COCKTAILS



PASSION IN THE PARK 15
palomo mezcal, passion fruit, fresh grapefruit and
lime juice, angostura bitters



GOLDEN WHISTLE 16
whistle pig piggyback, alpeggio hay liquor, amaretto,
fresh lemon juice



PIGLET 11/40 GLASS/CARAFE
froze, orange juice, prosecco



FROSÈ 9
house frozen rosè



COLD BREW MARTINI 14
vodka, eiland cold brew, tempus fugit crème de moka

CRAFT BEERS

COMMUNITY - TEXAS LAGER, LAGER - DALLAS, TX 7
3NATIONS - TEXICAN, MEXICAN-STYLE LAGER - CARROLLTON, TX 7
REVOLVER - BLOOD & HONEY, AMERICAN PALE WHEAT - GRANBURY, TX 7
TUPPS - JUICE PACK, IPA - MCKINNEY, TX 7
TURNING POINT - AFRICAN DREAM POP, SOUR - BEDFORD, TX 7
MARTIN HOUSE - BEST MAID PICKLE, SOUR - FT. WORTH, TX 7
LOCUST CIDER - VANILLA BEAN, HARD CIDER-SWEET- FT. WORTH, TX 7
INDEPENDENCE - CONVICT HILL, OATMEAL STOUT - AUSTIN, TX 7
JESTER KING BREWERY - ROTATOR - AUSTIN, TX AQ

BOTTLED BEERS

MICHELOB ULTRA 7 • COORS LIGHT 7
MILLER LITE 7 • DOS EQUIS 7 • SHINER BOCK 7

NON-ALCOHOLIC BEERS

ESTRELLA - GALICIA 0.0 - NA PILSNER - SPAIN 7
BEST DAY - KOLSCH - NA KOLSCH - CALIFORNIA 7
ATHLETIC BREWING - NA HAZY IPA - CALIFORNIA 7

SOCIAL HOUR

MONDAY-FRIDAY 3PM-6PM

APPETIZERS

- SPINACH & ARTICHOKE DIP 10 GUACAMOLE & CHIPS 10
CRISPY CALAMARI 9 CHIPS & SALSA 6
TRUFFLE FRIES 9 DEVILED EGGS w/ BACON 8

PIZZAS 14

PEPPERONI • CHEESE • THE PIG • VEGGIE

WELL COCKTAILS 7

SPECIALTY COCKTAILS 10



MOLLY COSMO



RETRO OLD FASHIONED



PASSION PALOMA



COCONUT MOJITO



PIGLET

BEER 6

LOCAL ROTATOR • MILLER LITE • MICHELOB ULTRA
SHINER • ATHLETIC BREWING NA

FEATURED WINES 7/28

WHITE • RED • PROSECCO

DESSERT

BEIGNETS 7 • EILAND COFFEE 4



BRUNCH

SATURDAY & SUNDAY 10AM-3PM

FRUITY PEBBLES FRENCH TOAST 15

house-made bread topped with french vanilla ice cream
and maple syrup

"THE FIX" 16

scrambled eggs, crispy potatoes, sausage patties, sourdough toast

HUEVOS RANCHEROS 16

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

BUTTERMILK PANCAKES 14

three cakes flat off the griddle, served with strips of bacon

CPT OMELET 16 ADD STEAK +4

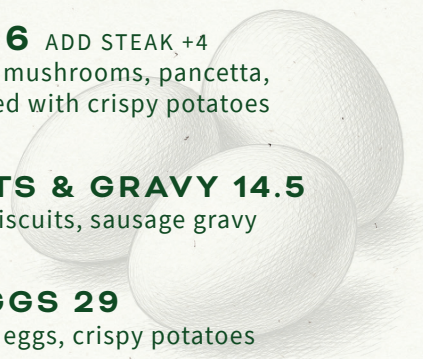
three egg omelet with spinach, mushrooms, pancetta,
shredded yellow cheddar, served with crispy potatoes

WEST TEXAS BISCUITS & GRAVY 14.5

over easy eggs, house-made biscuits, sausage gravy

STEAK & EGGS 29

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 14 • FROSÉ 11

* THESE COCKTAIL PRICES ARE ONLY AVAILABLE DURING BRUNCH

* CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SEASONAL COCKTAILS

DRINKS MADE FOR THE WEATHER

COCKTAILS 14



BPM

machu pisco, beet, fresh lime and lemon juice, egg white



PEAR OF THE DOG

roulette rye, rothman and winter pear, contratto blanco

SPIRITS

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MOCKTAILS 8



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

DESSERT

THE PERFECT ENDING

SWEETS 9

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 14



COLD BREW MARTINI

vodka, eiland cold brew, tempus fugit crème de moka



CAFE NUËZ

tapatio reposado, pumpkin spice liquor, eiland cold brew, walnut bitters

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 • AVERNA 10
BRAULIO 13 • MONTENEGRO 11