

STARTERS

CRISPY CALAMARI 15

SPINACH & ARTICHOKE DIP 14

DUO DIP 13

GRILLED ARTICHOKE 15

SMOKED SALMON 17

DEVILED EGGS W/ BACON 9

EXTRAS & SIDES 7

HAND-CUT FRENCH FRIES

MASHED POTATOES

SEASONAL VEGETABLE

TOMATOES & BLUE CHEESE

LITTLE HOUSE SALAD

CHARRED CAULIFLOWER

served with garlic aioli

ROASTED PEANUT COLESLAW

Cork & Pig Tavern

MIDLAND - SPRING MENU

HAPPY HOUR MONDAY - FRIDAY - 3PM-6PM

SALADS

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

AHI TUNA seared & sliced, wontons, greens, peanuts, ponzu sauce, ginger dressing 23

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

STEAK butcher's cut steak, tomato, red onion, roasted pecans, manchego, avocado, bacon vin AQ

SANDWICHES

ALL SANDWICHES SERVED WITH THE SIDE OF YOUR CHOICE

CHEESEBURGER ground in house, served all the way, with a dash of secret sauce and mustard 17

TEXAS BURGER ground in house, cheddar, crispy bacon, onions, jalapeño, mesquite sauce 18

PASTRAMI SANDWICH piled high pastrami, swiss cheese, secret sauce, layered with coleslaw 18

FRENCH DIP shaved prime rib, swiss, beef au jus 22

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 flaky white fish with 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

TEXAS PORK BACK RIBS* fall-off-the-bone ribs with house-made bbq sauce 25

FIRE BRICK CHICKEN fire roasted chicken, bourbon cream sauce, spinach, mushrooms & bacon 24

PARMESAN CHICKEN lightly fried chicken, mozzarella, spaghetti, house-made tomato ragu 23

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

CHEF'S BUTCHER'S STEAK* local limited availability AQ

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

WINES

MOSCATO / PROSECCO / ROSÉ / RIESLING

CAPOSALDO - MOSCATO - ITALY 10/35

JEIO - PROSECCO - ITALY 13/46

FEATURED ROSÉ AQ

MAX FERDINAND RICHTER - RIESLING - GERMANY 14/49

CHARDONNAY

CHAMISAL - CALIFORNIA 10/35

DANTÉ - CALIFORNIA 15/53

ROMBAUER - CARNEROS 118

SAUVIGNON BLANC

CAKEBREAD - NAPA VALLEY 70

YEALANDS - NEW ZEALAND 12/42

OTHER INTERESTING WHITES

LIVON - PINOT GRIGIO - FRIULI, ITALY 13/46

KLINKER BRICK - ALBERIÑO - LODI 13/49

CHATEAU HAUT PASQUET - BORDEAUX BLANC - FRANCE 12/42

BASA LORE - TXAKOLI BLANC - SPAIN 72

DOMAINE PASSY LE CLOU - PETIT CHABLIS - FRANCE 97

CABERNET SAUVIGNON

THE SHOW - MENDOZA 9/32

AUSTIN HOPE - PASO ROBLES 25/105 1L

A2 SQUARED - WASHINGTON 62

PENFOLDS "BIN 407" - AUSTRALIA 134

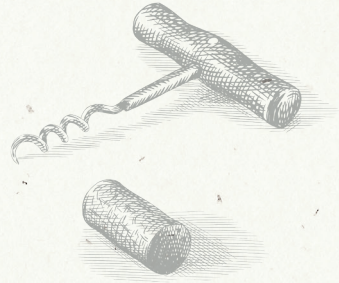
LITTLE GIANT - NAPA VALLEY 169

STAG'S LEAP "THE LEAP" - NAPA VALLEY 231

MERLOT / MALBEC

ANKO - MALBEC - ARGENTINA 10/35

RAYWOOD - MERLOT - CENTRAL COAST 12/42



PINOT NOIR

BOEN - RUSSIAN RIVER VALLEY 14/49

MOSHIN VINEYARDS - RUSSIAN RIVER VALLEY 104

RED BLENDS

DELILLE CELLARS D2 - MERLOT/CAB FRANC - COLUMBIA VALLEY 21/74

CAIN CONCEPT - CABERNET BLEND - NAPA VALLEY 128

THE PRISONER - ZINFANDEL BLEND - NAPA VALLEY 147

OTHER INTERESTING REDS

SONOROSO - ROSSO DOLCE - ITALY 10/35

RICASOLI - CHIANTI - TUSCANY 12/45

MOULIN DE TRICOT - MARGAUX - BORDEAUX 164

IL BORRO - SUPER TUSCAN - ITALY 164

BEERS

ON TAP

TEXAS BLONDE ALE - FORT WORTH, TX 8

EL JEFE AMERICAN WHEAT - MIDLAND, TX 8

90 SHILLING ALE - FT. COLLINS, CO 8

HAZE YA'LL HAZY IPA - MIDLAND, TX 9

BUDDY HOPPY IPA - LUBBOCK, TX 9

IRON ORCHARD STOUT - MIDLAND, TX 9

ROTATING SEASONAL AQ

CRAFT BOTTLES & CANS 8

BLUE MOON • SHINER BOCK • 5HR DRIVE • FIREMAN'S #4

COMMUNITY TEXAS LAGER • LONG DRINK

YUENGLING LAGER • YUENGLING FLIGHT

IMPORTED BOTTLES 8

CORONA EXTRA • CORONA PREMIER • DOS EQUIS • MODELO ESPECIAL

DOMESTIC BOTTLES 7

BUD LIGHT • MILLER LITE • COORS LIGHT • MICHELOB ULTRA

COCKTAILS

RUM PUNCH 13

house made fruit punch, spiced rum, luxardo cherry

NODDING DONKEY 13

ginger infused vodka, lime juice, ginger beer

JALAPEÑO MARGARITA MARTINI 14

tequila, fresh lime, cactus salt rim

MARFA SUNSET 14

chihuahuan desert sotol, blood orange, fresh sweet n' sour

SOCIAL GRACES 14

gin, pineapple, angostura bitters, soda spritz

THE TEXAN 15

bourbon, smoked simple, bitters

ESPRESSO MARTINI 15

jumping goat coffee liqueur, sweetened espresso, vodka



SPIRITS LIST
SCAN QR TO VIEW

ZERO PROOF

PORCH SWING 9

strawberry syrup, cranberry, fresh lime, fizz

SAMUEL ADAMS "JUST THE HAZE" NA 8

HEINEKEN 0.0 NA 8

BEVERAGES

TOPO CHICO 4 • ACQUA PANNA 4 • FOUNTAIN SODAS 3.5

ICED TEA 3.75 • IBC ROOT BEER 4 • PEACH GREEN TEA 4

FRESH SQUEEZED LEMONADE 3.50 • ARNOLD PALMER 3.5

HAPPY HOUR

MONDAY-FRIDAY 3PM-6PM

APPETIZERS

- DEVILED EGGS W/ BACON 7
- SPINACH & ARTICHOKE DIP 10
- GUACAMOLE & CHIPS 9

PIZZAS 14

- PEPPERONI • CHEESE • VEGGIE

SPECIALTY COCKTAILS 9

- RUM PUNCH • NODDING DONKEY
- JALAPEÑO MARGARITA MARTINI

WELL COCKTAILS 7

DRAFT BEER 6

DOMESTIC BEER 6

WHITE WINE 6

RED WINE 7

BRUNCH

SATURDAY & SUNDAY 10AM-3PM

FRUITY PEBBLES FRENCH TOAST 16

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

MEXICAN MIGAS 16

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

HAM & CHEESE OMELET 16

3 egg omelet with black forest ham and cheddar,
served with country potatoes

FILET HASH 17

diced tenderloin, country potatoes, cheddar
topped with a sunny side egg

HUEVOS RANCHEROS 16

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

STEAK & EGGS AQ

grilled filet, two eggs, country potatoes

EXTRAS & SIDES 7

SMOKED BACON • FRESH FRUIT

COUNTRY POTATOES • BLUEBERRY SAUSAGES

MIMOSA 8/26 • BLOODY MARY 8 • ESPRESSO MARTINI 11

* THESE COCKTAIL PRICES ARE ONLY AVAILABLE DURING BRUNCH

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10/06/23