

STARTERS

DEVILED EGGS W/ BACON 9

SPINACH & ARTICHOKE DIP 12

BLUE RIBBON WINGS 12

CRISPY CALAMARI 14

SOUTHWEST QUESO 9

MEATBALLS 12

CAESAR SALAD 9

HOUSE SALAD 9

EXTRAS & SIDES

SOUP OF THE DAY 7/10

CAULIFLOWER 7

PEANUT COLESLAW 6

HAND-CUT FRENCH FRIES 7

VEGETABLE OF THE DAY 7

BROCCOLINI 7

PARM MASHED POTATOES 7

MAC-N-CHEESE 7

Cork & Pig Tavern

SAN ANGELO - FALL MENU

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

AHI TUNA sushi grade seared rare with shiitake ponzu, field greens, mango, avocado, goat cheese 22

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

SANDWICHES

ALL SERVED WITH THE SIDE OF YOUR CHOICE

CUBAN thinly sliced ham, roasted pork loin, bacon, pickles, spicy mustard, Swiss cheese, toasted torta roll 15

CALIFORNIA CLUB maple-glazed turkey, black forest ham, bacon, swiss, avocado 15.5

CRISPY CHICKEN lightly fried chicken, cheddar cheese, slaw, pickles, toasted torta roll 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, brioche bun 16.5

WOOD-GRILLED & ENTREES

*SERVED WITH THE SIDE OF YOUR CHOICE

WOOD FIRED CHICKEN wood fired chicken, mushrooms, bourbon bacon cream sauce, sautéed spinach 22

ROASTED PORK CHOP sliced and seared, garnished with bourbon cream sauce* 25

SPAGHETTI & MEATBALLS house-made tomato ragu, fresh ground beef meatballs, spaghetti and parmesan 22

CHICKEN PARMESAN crispy chicken, fresh mozzarella, spaghetti, arrabiata sauce, parmesan, fresh basil 22.5

BEEF RIB slow roasted on the bone with carolina bbq sauce* 31

ATLANTIC SALMON grilled salmon with blackening seasoning and rosemary butter* 26

FISH & CHIPS beer battered crispy cod, house-made tartar* 21.5

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

WOOD-FIRED PIZZAS

GLADIATOR 18

italian sausage, oregano, red bell peppers, mozzarella blend, tomato sauce

VEGGIE 17.5

roasted mushrooms, spinach, black olives, red onion, mozzarella, cheese sauce

THE PIG 19

pepperoni, Italian sausage, pancetta, mozzarella Blend, tomato sauce

ULTIMATE PEPPERONI 19

coast to coast pepperoni, mozzarella, burrata, fresh basil, tomato sauce

BBQ CHICKEN 19

chicken, red onion, cilantro, mozzarella blend, & bbq sauce

MEXICAN CHORIZO 18

chorizo, mozzarella blend, cilantro, pesto, serrano peppers, avocado, tomato sauce

SOUTHWESTERN 17.5

roasted green chiles, pepperoni, mozzarella blend, parmesan cream sauce

ADD CAULIFLOWER CRUST +4

DESSERTS 9

FLORIDA KEY LIME

CHOCOLATE POT DE CREME

FAMOUS BEIGNETS

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.

03/14/2024

WINES

MOSCATO / PROSECCO / RIESLING / ROSÉ

MIA BELLA - MOSCATO - SPAIN - 9.5/34

FEATURED ROSÉ - AQ

LA BELLA - PROSECCO - ITALY - 10/35

CARPENE MALVOLTI - ROSÉ CUVÉE BRUT - ITALY - 18/58

PACIFIC RIM - RIESLING - COLUMBIA VALLEY - 12/42

SPECIAL SELECT - RIESLING - GERMANY - 60

NORA PEITAN - ALBARIÑO - SPAIN - 57

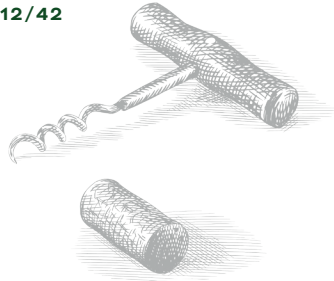
SAUVIGNON BLANC

YEALANDS - NEW ZEALAND - 12.5/44

JEAN-PASCAL AUBRON - VAL DE LOIRE - 46

DELILLE CELLARS - COLUMBIA VALLEY - 56

RANGA RANGA - SAUVIGNON BLANC - NEW ZEALAND - 41



CHARDONNAY / PINOT GRIGIO / PINOT GRIS

STERLING - CHARDONNAY - CALIFORNIA - 10/35

DANTÉ - CHARDONNAY - CALIFORNIA - 44

DREAMBIRD - PINOT GRIGIO - AUSTRALIA - 9.5/34

LEFT COAST CELLARS - PINOT GRIS - OREGON - 36

CABERNET SAUVIGNON

THE SHOW - CABERNET SAUVIGNON - CALIFORNIA - 10.5/37

ROCK N VINE - CABERNET SAUVIGNON - CALIFORNIA - 49

AUSTIN HOPE - CABERNET SAUVIGNON - PASO ROBLES - 68

PINOT NOIR

BOEN - PINOT NOIR - RUSSIAN RIVER VALLEY - 14/49

LAPIS LUNA - PINOT NOIR - CALIFORNIA - 44

MALBEC / MERLOT

PARIS VALLEY - MERLOT - CALIFORNIA - 11.5/41

BLACK CABRA - MALBEC - ARGENTINA - 11/39

OTHER INTERESTING REDS

VIPRA "ROSSO DOLCE"- SWEET RED - ITALY - 9.5/34

TROUBLEMAKER - SYRAH, GRENACH, ZIN - CENTRAL COAST - 39

MCPHERSON WIND BLOWN EVS - GRENACH, SYRAH BLEND - TEXAS - 50

VITICCIO - CHIANTI CLASSICO - TUSCANY, ITALY - 49

CHARLES & CHARLES - CABERNET & SYRAH - COLUMBIA VALLEY - 32

PAXTON WINES - SHIRAZ - MCLAREN VALE, SOUTH AUSTRALIA - 52

AFTER DINNER

SANDEMAN - "CHARACTER" - SHERRY - SPAIN - 8

FONSECA PORT - BIN NO. 27 - PORTO - PT - 9

TAYLOR FLADGATE - 10 YR TAWNY PORTO - PT - 10

BEERS

LOCAL ON TAP

ANTLER AMBER - PLATEAU BREWING CO. - SAN ANGELO, TX - 8

MOTHER EARTH - ZERO ONE BREWING - SAN ANGELO, TX - 8

LA GUERA LOCA - ZERO ONE BREWING - SAN ANGELO, TX - 8

DALLAS BLONDE - DEEP ELLUM BREWING CO - DALLAS, TX - 8

SEASONAL TAP - WANDERING MIND BREWING - SAN ANGELO, TX - AQ

ROTATOR TAP - WANDERING MIND BREWING - SAN ANGELO, TX - AQ

CRAFT BOTTLES & CANS

FAT TIRE - AMBER ALE FT. COLLINS, CO - 7

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

LEFT HAND MILK STOUT NITRO LONGMONT, CO - 8

TEXAS HONEY - CIDER AUSTIN, TX - 7

BLUE MOON - BELGIAN WHITE DENVER, CO - 7

SHINER BOCK - SHINER, TX - 7

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 12.5

tequila, fresh lime, cactus salt rim

MANGO MARGARITA MARTINI 12.5

mango, tequila, sweet n' spicy salted rim

PASSION COSMO 14

vanilla vodka, peach liqueur, sparkling wine, lime, passion fruit

CREAMY COCONUT MOJITO 12

rum, coconut milk, lime, mint

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



SPIRITS LIST
SCAN QR TO VIEW

ZERO PROOF

SEASONAL MOCKTAIL 9

HEINIEN 0.0 7 • ATHLETIC BREWING 7 • ODOULS 7

BOTTLED BEERS

COORS LIGHT 7 • DOS EQUIS 7 • MICHELOB ULTRA 7 • CORONA 7

MILLER LITE 7 • BUD LIGHT 7 • BUDWEISER 7

BRUNCH

SATURDAY & SUNDAY 10AM-3PM

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

farm fresh eggs, poblano peppers, mozzarella,
and house-made chorizo, served with fresh fruit
ADD STEAK +4

WEST TEXAS BISCUITS & GRAVY 13

over easy eggs, house made biscuits, sausage gravy

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

EGGS BENEDICT AQ

choice of crab cake or steak, poached eggs, steamed
spinach, grilled tomatoes, hollandaise sauce, house-made biscuit

EXTRAS & SIDES 6

FRESH FRUIT • BLUEBERRY SAUSAGE • BISCUIT
CRISPY BACON • COUNTRY POTATOES

MIMOSA 8/28 • PIGLET 9/36 • BLOODY MARY 9

COLD BREW MARTINI 14

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

11/06/23

HAPPY HOUR

MONDAY-FRIDAY 2PM-6PM

PIG PIZZA 14

VEGETARIAN PIZZA 12

SPINACH DIP 8

CRISPY CALAMARI 9

CHIPS & QUESO 7

DEVEILED EGGS W/ BACON 8

SELECTED CPT COCKTAILS 7

WELLS 6

HOUSE WHITE WINE 7

HOUSE RED WINE 7

DOMESTIC BOTTLED BEER 5

IMPORT BOTTLED BEER 6

BEER ON TAP 7