

## STARTERS

DEVILED EGGS W/ BACON 9

SPINACH & ARTICHOKE DIP 14

DUO DIP 15

CRISPY CALAMARI 12

SMOKED SALMON 16

TRUFFLE FRIES 13

## EXTRAS & SIDES

SOUP OF THE DAY 7/10

SPAGHETTI SQUASH 7

PEANUT COLESLAW 6

HAND-CUT FRENCH FRIES 7

VEGETABLE OF THE DAY 7

SAUTÉED SPINACH 6

PARM MASHED POTATOES 7

MAC-N-CHEESE 7

CAESAR SALAD 9

GARDEN SALAD 9

## Cork & Pig Tavern

ABILENE - FALL MENU

325.289.4749

2467 N JUDGE ELY BLVD

ABILENE, TEXAS 79601

## SALADS

**ASIAN** grilled chicken, wontons, greens, peanuts, corn, ginger dressing 17

**CRAB CAKE SALAD** jumbo lump crab, pommery sauce, greens, avocado, tomato, pecans, apples, bacon vin 31

**ZUNI** grilled chicken, mixed greens, pecans, walnuts, golden raisins, blue cheese, bacon, egg, apples, bacon vin 17

**AHI TUNA PONZU** seared & sliced, greens, apricots, toasted pumpkin seeds, manchego, avocado, champagne vin 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

**CRISPY CHICKEN SANDWICH** crispy chicken, poppyseed torta, cheddar, red onion, bacon vin slaw 15

**CHEESEBURGER** ground chuck, brioche bun, cheddar, classic fixins, mustard, secret sauce 16

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

**THE NEW YORKER** piled high pastrami, swiss cheese, secret sauce, layered with coleslaw on toasted rye 16

**CUBAN SANDWICH** roasted pork loin, ham, smoked bacon, swiss cheese, spicy brown mustard sauce, toasted torta 17

**FRENCH DIP** shaved prime rib, sirloin, poppyseed torta, gryère, au jus 22

## WOOD-GRILLED & ENTREES

\*SERVED WITH THE SIDE OF YOUR CHOICE

**DOUBLE CUT PORK CHOP** wood-grilled double cut pork chop, topped with bourbon sauce\* 27

**SCOTTISH SALMON** grilled over hardwood, jumbo lump crab, caper lemon butter\* 35

**ROASTED CHICKEN** mushroom, bacon, sautéed spinach, bourbon cream sauce, parmesan mashed potatoes 22

**CHICKEN PARMESAN** crispy chicken, fettuccine, arrabiata, fresh mozzarella, basil 22

**FISH & CHIPS** beer battered atlantic cod, served with chefs tartar and hand cut in house french fries 21

**CAROLINA PORK RIBS** fall-off-the-bone ribs with house-made mustard bbq sauce\* 24

**BLACKENED RIBEYE** butchered in house & grilled over hardwood with maître d' butter\* AQ

**FILET MIGNON** butchered in house grilled over hardwood, house seasoning\* AQ

**FISH OF THE DAY** seasonal fish selections\* AQ

## WOOD-FIRED PIZZAS

**SO. CAL 18**

mozzarella, cheese sauce, basil, tomatoes, avocado slices, parmesan sauce (add pancetta \$2)

**VEGGIE 18**

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

**THE PIG 19**

italian sausage, pepperoni, pancetta, mozzarella, tomato 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

ADD CAULIFLOWER CRUST +4

## DESSERTS 10

**KEY LIME MERINGUE**

**TRES LECHES**

**BEIGNETS**

**MEXICAN CHOCOLATE CAKE**

# WINES

## MOSCATO / PROSECCO / RIESLING / ROSÉ

CAPOSALDO - MOSCATO - ITALY - 10.5/37

VINI BALLANCIN - PROSECCO - ITALY - 10

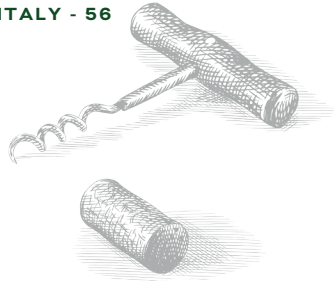
DEAD FLOWERS - ROSÉ - OREGON - 13.5/48

POET'S LEAP - RIESLING - COLUMBIA VALLEY - 14/49

CARPENE MOVOLTI - PROSECCO SUPERIORE - ITALY - 56

FIDORA - ROSÉ BRUT - ITALY - 34

THE FURST - RIESLING - ALSACE - 64



## SAUVIGNON BLANC

YEALANDS - NEW ZEALAND - 12.5/44

JEAN-PASCAL AUBRON - VAL DE LOIRE - 46

DELILLE CELLARS - COLUMBIA VALLEY - 56

## CHARDONNAY / PINOT GRIGIO

STERLING - CHARDONNAY - CALIFORNIA 10.5/35

BROKEN DREAMS - CHARDONNAY - NAPA VALLEY - 49

ETUDE - CHARDONNAY - NAPA VALLEY - 70

"MOMMY'S TIME OUT" - PINOT GRIGIO - ITALY 11/38

## CABERNET SAUVIGNON

ROCK N' VINE - CABERNET SAUVIGNON - CALIFORNIA - 13/46

AUSTIN HOPE - CABERNET SAUVIGNON - PASO ROBLES - 25/105 1L

FRANK FAMILY - CABERNET SAUVIGNON - NAPA VALLEY - 154

## MALBEC / MERLOT

ALBERTI 154 - MALBEC - ARGENTINA - 11/39

PARCEL 41 - MERLOT - CALIFORNIA - 13/46

## OTHER INTERESTING REDS

WICKED GOOD RED - SWEET RED BLEND - CALIFORNIA - 13/46

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

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

LA STORIA - ZINFANDEL - ALEXANDER VALLEY - 71

PENFOLDS - CABERNET SAUVIGNON/SHIRAZ - CALIFORNIA - 106

WILLIAM CHRIS - MOURVÈDRE - TEXAS HIGH PLAINS - 60

STAG'S LEAP WINERY - PETITE SIRAH - NAPA VALLEY - 104

NOVELTY HILL - SYRAH - WASHINGTON - 71

## 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

COMMUNITY BEER CO. "MEDICAL GRADE HAZE" - DALLAS, TX 8

TUPPS BREWERY "DAY PASS" - BELGIAN WHEAT - MCKINNEY, TX 8

WILD ACRE BREWING CO. "TEXAS BLONDE" - FT. WORTH, TX 8

TWO DOC'S BREWING CO. "JOYLAND PILSNER" - LUBBOCK, TX 8

SUNNHAUS BREWING PROJECT "HEY AMARENA" - POTOSI, TX 8

TWO DOC'S BREWING CO. "TWO DOC'S BOCK" - LUBBOCK, TX 8

SUNNHAUS BREWING PROJECT "GONE IN SPACE" - POTOSI, TX 8

## CRAFT BOTTLES & CANS

REAL ALE BREWING CO. "SQUIRT GUN" - BLANCO, TX 7

BISHOP CIDER CO. "CIDERDAZE" - DALLAS, TX 7

INDEPENDENCE BREWING CO. "CONVICT HILL" - AUSTIN, TX 7

TWO DOC'S BREWING CO. "WELLER WEISS" - LUBBOCK, TX 7

REVOLVER BREWING "BLOOD & HONEY" - GRANBURY, TX 7

# COCKTAILS

## MOLLY RINGWALD COSMO 13

vodka, strawberry, raspberry purée, cranberry juice, agave

## SO. 7TH MARGARITA 13

cucumber & jalapeño tequila, paula's texas orange, agave, cactus salt

## BRIMSTONE OLD FASHIONED 15

balcones brimstone, house bitters, amarena cherry

## GEORGIA PEACH TEA 12

tea infused rye, peach purée, lemon, simple

## THE BUZZ 12

gin, lemon juice, honeysuckle liqueur, lavender bitters

## CREAMY COCONUT MOJITO 12

rum, coconut milk, lime, mint

## TWO TO TANGO 11/40 GLASS/CARAFE

house-made red sangria & frosé

## PIGLET 11/40 GLASS/CARAFE

half mimosa, half frosé

## 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

HEINEKEN 0.0 7

ATHLETIC BREWING 7

KARBACH "FREE & EASY" IPA 7

## BOTTLED BEERS

COORS LIGHT 7 • DOS EQUIS 7 • MICHELOB ULTRA 7

MILLER LITE 7 • SHINER BOCK 7 • MODELO 7

# BRUNCH

SATURDAY & SUNDAY 10AM-3PM

## FRUITY PEBBLES FRENCH TOAST 15

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

## “THE FIX” 15

scrambled eggs, roasted potatoes, sausage patties, ciabatta toast

## BREAKFAST BURRITO 14

scrambled eggs, steak, poblano peppers, & cheese

## HUEVOS RANCHEROS 14

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 OMELET 16 ADD STEAK +4

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

## WEST TEXAS BISCUITS & GRAVY 13

over easy eggs, house made biscuits, sausage gravy

## COMMUTER SANDWICH 13

scrambled egg, yellow cheddar, arugula, bacon, avocado, tomato, mayo

## CRAB CAKE OR STEAK BENEDICT 27

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

## EXTRAS & SIDES 6

THICK CUT BACON • FRESH FRUIT • ROASTED POTATOES  
SAUSAGE PATTIES • 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.

10/25/23

# HAPPY HOUR

MONDAY-FRIDAY 2-6 & EVERYDAY LAST HOUR

## APPETIZERS

DEVILED EGGS W/ BACON 7

SPINACH & ARTICHOKE DIP 10

CRISPY CALAMARI 9

FRENCH FRIES 5

TRUFFLE FRIES 9

## SPECIALTY COCKTAILS 9

THE BUZZ • SO. 7TH • RETRO OLD FASHIONED

## WELL DRINKS 8

## DRAFT BEER 6

## DOMESTIC BEER 6

## FEATURED WINES 7

WHITE • RED • SPARKLING