Seasonal Cocktails & HAPPY HOUR

SIGNATURE COCKTAILS $14

Muddy Pig
Three Olives Espresso Vodka, Frangelico, Bailey's Irish Cream

Flying Old Fashioned
Whistlepig Piggy Back Rye, Blood Orange, Blood Orange Bitters

Maple Old Fashioned
Whistlepig Piggy Back Rye, Whistle Pig Vermont Maple Syrup, Walnut Bitters

Sparkling Snout
Revivalist Garden Gin, Marie Brizard Elderflower Liquor, Muddled Cucumber and Mint, Prosecco

Lavender Gimlet Jawn
Revivalist Garden Gin, Marie Brizard Elderflower Liquor, Lime Juice, Lavender Syrup

Funky Pig Mojito
Kuleana Hawaiian Rum, Brown Sugar Banana Syrup, Fresh Lime, Muddled Mint, Club Soda, DeKuyper Crème De Banana

SEASONAL COCKTAILS

Cinnamon Maple Manhattan
Resurgent Young American Whiskey, WhistlePig Vermont Maple Syrup, Luxardo Cherry, Sweet Vermouth, Cinnamon Sugar Rim **$14**

Nutty Pig
Hidden Still Vanilla Vodka, Kahlua, Fabrizia Pistachio Liquor **$12**

Rosemary Pear Spritz
Aperol, Rumchata Liquor, Pear Syrup, Rosemary Simple Syrup, Prosecco **$12**

Cowboy Colada
Hidden Still Bourbon, Pineapple Juice, Coconut Cream, Lime Juice, Jalapeno Simple Syrup **$12**

A Swine in Thyme
Plum Syrup, Prosecco, Thyme Simple Syrup **$12**

Smoky Squeal Margarita
Del Maguey Puebla Mezcal Tequila, Lemon Juice, Apple Cider, Apricot Nectar, Luxardo Triplum **$14**

Matcha Martini
Bulldog Gin, Hidden Still Vanilla Vodka, Matcha Powder, Simple Syrup, Cream, Cold Foam **$14**

Strawberry Rhubarb Old Fashioned
Whistlepig Piggy Back Rye, Rhubarb Bitters, Strawberry Syrup **$14**

Banana Bread Old Fashioned
Whistlepig Piggy Back Rye, Brown Sugar Banana Syrup, Walnut Bitters, Brown Sugar Rim **$14**

Pumpkin Dark & Stormy
Captain Morgan Spiced Rum, Pumpkin Butter, Ginger Beer **$12**

HAPPY HOUR - 2PM -6PM
MONDAY TO FRIDAY

Roast Beef Sliders
Sliced Ribeye, Mild Provolone, Corropolese Buns. Served with French Fries and Au Jus - **$10**

Piggy Wraps
2 Flour Tortilla Wraps with Chopped Chicken Tenders, Bacon, Cheddar Cheese, Shredded Lettuce, Crispy Onion Straws. Your Choice BBQ, Ranch, Honey Mustard, Piggy Sauce. Served with French Fries. **$10**

Hot Honey Biscuits
(2) Chicken Tenders Tossed in Hot Honey Sauce on a Grilled Butter Biscuit **$7**

Nachos
Crispy Nachos, House Chili, Signature Cheese Sauce, Pico De Gallo **$7**

Piggy Style Fries
Crispy French Fries, Signature Cheese Sauce, Piggy Sauce, Fried Onions, Chopped Thick Cut Bacon **$7**

$3 Domestic Bottles
$5 Craft Beer Cans
$7 House Margarita

Please Drink Responsibly- You must be 21 Years Old to Consume Alcoholic Beverages