

Jonathan's Cork

6320 E Tanque Verde Rd Behind Jimmy John`s on east side of Wilmot at Pima intersection. 85715-3807 ·
+15202961631 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 15

House Made Bread Basket	\$5.00
We proudly serve house baked bread (Changes daily)	
Freshly Shucked Raw Oysters	\$4.00
House mignonette & horseradish (seasonal)	
Oysters Rockefeller	\$5.00
Baked with green herbs, cheese (seasonal)	
Cork Sautéed Mushrooms	\$13.00
Button mushrooms, sautéed in butter, a dash of spice and red wine	
Jumbo Shrimp Cocktail	\$20.00
Mexican shrimp, Cork cocktail sauce	
Bacon Wrapped Shrimp	\$20.00
Mexican shrimp, casero cheese, jalapeño bacon, red chile cream sauce	
Spanish Mussels	\$20.00
Prince Edward Island mussels, Iberico chorizo, beurre blanc. House made bread	
Roasted Bone Marrow	\$19.00
Beef bone marrow, prime rib pâté, house pickled Bordeaux onions	
Wild Game Trio	\$22.00
Bison with salsa butter Kangaroo with chimichurri Venison with Prickly Pear BBQ	
Blackened Twist	\$16.00
Blackened chopped chicken, cheese, tomatillo salsa, rolled in flour tortilla	
Cork Quesadilla	\$13.00
Mexican cheese blend, spicy tomato salsa, flour tortilla	
Classic Escargot	\$20.00
Achatina escargot, garlic, shallots, beurre blanc. House made bread	
Jumbo Crab Cake	\$20.00
Lump crab, coated with shredded corn tortilla, chile aioli, cilantro crema	
Blackened Calamari Steak	\$14.00
Calamari steak, spices, blackened and finished with herb butter	

Prime Rib Strips

\$18.00

Tender Prime rib strips, Prickly Pear BBQ, served with mashed potatoes

SIGNATURE COCKTAILS 8

Margarita Verde

\$15.00

21 Seeds Cucumber Jalapeño Blanco tequila, Cointreau, fresh citrus, Tajin rim

Old Pueblo Paloma

\$15.00

Herradura Blanco tequila, ruby red grapefruit, splash of club soda

110 in the Shade

\$15.00

Habanero house-infused Ketel One vodka, passionfruit juice, cilantro, sugar rim

Cafétini

\$15.00

Van Gogh Espresso vodka, shot of espresso, kiss of agave nectar, cherry

The Dirty Tini

\$15.00

Classic martini, house-stuffed blue cheese olives, Ketel One vodka

Cork Manhattan

\$15.00

Buffalo Trace bourbon, sweet vermouth, bitters, Luxardo cherry

Grapefruit Cosmo

\$15.00

Deep Eddy grapefruit vodka, orange liqueur, splash of cranberry juice, fresh lime

Foothills Old Fashioned

\$15.00

Buffalo Trace bourbon, bitters, housemade simple syrup, Luxardo cherry

SOUP & SALADS 4

Soup Du Jour

\$10.00

Specialty soup, housemade daily

Cork House Salad

\$12.00

Chopped romaine hearts, baby greens, seasonal vegetables Dressings: House Vinaigrette, Ranch, Italian, Blue Cheese, Oil & Vinegar

Grilled Romaine

\$14.00

Grilled romaine, Point Reyes blue cheese dressing, jalapeño bacon, tomatoes

Caesar Salad

AVAILABLE OPTIONS

Romaine wedges, creamy caesar dressing, house made croutons

\$16.00

Add 5 oz. Chicken:

\$9.00

Add 5 Shrimp: \$12.00

HOUSE CUTS 10

AZ Strip

\$40.00

Aged Angus striploin, Santa Cruz chile sauce, avocado fan

Cork Prime Rib	\$60.00
One pound cut! Slow-roasted with southwest spices	
Prime Rib	\$45.00
9 oz. slow-roasted with southwest spices	
Southwest Filet Mignon	\$50.00
8 oz. aged Angus tenderloin, wrapped in jalapeño bacon, ancho demi-glaze	
SW Petite Filet	\$45.00
6 oz. aged Angus tenderloin	
Baseball Teriyaki	\$38.00
12 oz. Angus top sirloin, teriyaki marinade, pineapple	
Venison Steak	\$40.00
8 oz. leg steak, grilled, sautéed or blackened. Prickly Pear BBQ sauce	
Bison Filet Mignon	\$55.00
8 oz. tenderloin wrapped in jalapeño bacon, pine nut butter	
Lamb Chops	\$50.00
Half-rack of Australian lamb, flame-grilled, mint vinaigrette	
Grilled Kangaroo	\$45.00
8 oz. of kangaroo loin, chimichurri Chef recommends: Rare to medium-rare	

SUSTAINABLE SEAFOOD 5

Poached Salmon	\$32.00
Wild-caught salmon, beurre blanc, capers, ancho chile	
Grilled Halibut	\$40.00
Wild-caught halibut, avocado, chile lime butter	
Lobster Tail	\$43.00
6 oz. cold water lobster tail, broiled, drawn butter, dash of Tajin	
Twin Tails	\$70.00
Two 6 oz. cold water lobster tails	
Surf n' Turf	\$78.00
6 oz. Angus filet + 6 oz. lobster tail Ancho demi glaze + drawn butter	

POULTRY, PORK, PLUS 9

Catalina Chile Chicken	\$29.00
Grilled breasts, roasted Hatch chiles, pepper jack cheese, tomato, avocado, salsa butter	
Blackened Chicken	\$27.00
Tender boneless thighs, cilantro-lemon beurre blanc	

Prickly Pear BBQ Duck	\$38.00
Half duck, slow roasted with housemade Prickly Pear BBQ sauce	
Pork Porterhouse	\$40.00
12 oz. dry-aged Duroc pork, Calvados apple cream sauce	
Cork Liver & Onions	\$25.00
Tender veal liver, caramelized onions, ancho demi & jalapeño bacon	
Old Pueblo Ribs	\$35.00
Baby back pork ribs, Prickly Pear BBQ	
Green Chile Beef Enchiladas	\$28.00
Angus beef chunks, roasted green chiles, corn tortillas, Mexican cheese	
Lobster Mac & Cheese	\$30.00
Lobster, shrimp, Mexican cheeses	
Mexican Shrimp Pasta	\$32.00
Wild-caught shrimp, roasted garlic, pico de gallo, beurre blanc, angel hair Topped with avocado & cotija	

DINNER SIDES ¹

Choice of Two

(excluding pasta dishes) Sonoran Rice, Baked Potato, Santa Cruz Mashed Potato, Mexican Street Corn, Carlos' Calabacitas Asparagus +5

HOUSEMADE DESSERTS ¹

Ask to See Our Dessert Tray **\$14.00**