

## BUILD-YOUR-OWN (priced per person)

**Taco Bar** 16  
tortillas (flour & corn), cheddar cheese, diced red onion, jalapeno, avocado crema, shredded lettuce  
**INCLUDED: choice of two (2) proteins**

**Taco Bowl Bar** 15  
smoked garlic brown rice, seasoned black beans, field greens, cheddar cheese, diced red onion, jalapeno, avocado crema, shredded lettuce, cilantro, corn tortilla chips, Industry salsa  
**ADD choice of protein** 4.25

**Burger Bar** 16  
smoked and grilled beef burger patty OR house black bean patty (VG), swiss cheese, cheddar cheese, yellow mustard, dill pickle, mayo, lettuce, sliced tomato, red onion, jalapeno, bacon-onion jam

**Loaded Potato Bar** 10  
grilled peppers and onions, cheddar cheese, avocado crema, house BBQ sauce  
**ADD our Pit Chili** 5

**Nacho Bar** 10  
corn tortilla chips, green chili queso, seasoned black beans, avocado crema, diced tomato, jalapeno, Industry salsa  
**ADD choice of protein** 4.25

**Protein Options:** smoked chicken, pork pastor, brisket, smoked mushrooms + grilled onions + grilled peppers

## LUNCH BOXES (18 / pp)

Served with kettle chips and house pickles.

### MAINS (select one of our hand-held items listed below)

**Cubano Sandwich** Grilled Chicken Sando  
smoked pulled pork, grain mustard, proscuitto, swiss, house pickles, on a baguette  
house hot sauce, ponzu slaw, swiss, house pickles, brioche

**Smoked Chicken Salad Wrap** Smoked Mushroom Wrap VG  
poblano, corn, tomato, pesto, field greens, in a half tortilla wrap  
mushrooms, carrot, red cabbage, garlic rice, cilantro, peanut sauce, in a half tortilla wrap

**Veggie Sando VG**  
roasted red and green bell peppers, pickled onion, seared tomato, mixed greens, garlic, herbed feta on toasted rye

### SIDES (select one of the following)

**Sweet Potato Hummus VG** Pimento Cheese VG

**Spicy Three Bean Salad VG** House Salad VG  
with your choice of dressing

**Dijon Potato Salad VG**

## IN-HOUSE MEALS (price per menu item)

Pre-ordered selections for large groups dining at Industry Eastside.

### BREAKFAST

**Smoked Cheeseburger Benny** 14  
english muffin, fried egg, swiss cheese, green onion, red chile hollandaise

**Buttermilk Pancakes VG** 9  
three (3) buttermilk pancakes, served with butter and maple syrup

**Creme Brulee French Toast VG** 12  
Strawberry Creme, Bourbon Syrup

**Yogurt Parfait VG** 8  
Greek yogurt, topped with homemade granola, Texas honey, seasonal berry compote

**Breakfast Pileup** 13  
scrambled eggs, tots, cheddar cheese, sauce gravy, red bell pepper, house hot sauce, green onion

### LUNCH / DINNER

**Industry Bowl VG** 13  
field greens, kale, smoked garlic brown rice, sweet potatoes, brussel sprouts, pepita, feta, cashew-honey vinaigrette

**Industry Burger** 13  
smoked beef patty, bacon-onion jam, swiss cheese, lettuce, sliced tomato, dill pickles, mayo, served on a challah bun

**Veggie Burger VG** 12  
house black bean patty, cheddar cheese, peppers, sliced red onion, lettuce, sliced tomato, chipotle aioli, served on a challah bun

**Kitchen Sink Bowl** 13  
field greens, kale, purple cabbage, smoked garlic brown rice, bell peppers, crispy chickpeas, green onion, hummus, cucumbers, sweet potatoes, red pepper-ponzu dressing

**Pit Chili** 8  
all of our smoked meats, topped with cheddar cheese, diiced red onion, crumbled corn tortilla chips, served with Saltine crackers

**Chicken Sandwich** 12.5  
chicken thigh, house hot sauce, swiss, ponzu slaw, house pickles

**Taco Salad VG** 12  
seasoned black beans, smoked garlic brown rice, cheddar cheese, lettuce, tomato, Industry salsa, tortilla chips  
**ADD a protein** 4.25  
smoked chicken, brisket, pork pastor, smoked salmon, smoked mushroom

**Taco Plate** 13  
three (3) tacos with your choice of meat: brisket, smoked chicken, or pork pastor



## CATERING MENU

### Planning an Event?

Pick-up or Drop-off  
for groups of 20 people or more.

Full-service catering and in-house  
events for groups of 40 people or more.

Pricing is per person unless otherwise  
specified and must be prepared for the total  
number of people in the party.

Menu options and pricing are suggestions.  
We are happy to discuss special menus  
and pricing depending on your event.

Less than a week's notice needed in most cases.

Price does not include tax and gratuity  
(10% service fee and 20% for full service catering only).

Service fees for delivery or drop-off catering  
orders will vary.

[cateringatx@industrytx.com](mailto:cateringatx@industrytx.com)



GRAZING (priced per person)

Party Bites? Appetizer? Sides? Your call.

Industry Salsa and Chips V 3  
smoked tomatoes, onions, cilantro, jalapenos, lime

Green Chili Queso and Chips VG 4  
smoked chiles, mushrooms, cilantro

Crispy Brussel Sprouts V 4.25  
rum-Dijon glaze, candied pecans, sliced green onion

Smoked Pork Belly Bites 5  
house BBQ sauce, green onion

Blistered Shishito Peppers VG 4  
sauteed, honey-lime glaze

Smoked Sweet Potato Hummus V 5  
chimichurri, pepita, served with fresh veggies and toasted sliced challah bread

Pimento Cheese VG 5.5  
red pepper jelly, green onion, served with toast points

Street Corn Salad VG 4  
Tajin chili powder, cotija cheese, cilantro, lime

Quinoa/Tomato/Cucumber Salad V 3.5  
basil, red bell pepper, red ppeper vinaigrette

Dijon Potato Salad V 3.5  
red potatoes, Dijon mustard, sliced green onions

Bacon Braised Green Beans 3.5  
tomato, onion

House Pickles V 2.5  
mixed veggies pickled in-house

Seasoned Black Beans VG 3

Smoked Garlic Brown Rice VG 3

BEVERAGES (priced by the gallon)

Tea 14 Daily Agua Fresca 22  
sweet or unsweet made in-house daily

Lemonade 22  
made in-house daily

BREAKFAST (price varies per menu item)

Rise & Shine 12 / pp  
chilled orange juice, coffee, assortment of muffins & danishes

Conference Call 20 / pp  
chilled orange juice and grapefruit juices, coffee, seasonal fruit platter, berries, Greek yogurt, homemade granola, coffee cakes and bagels, whipped butter, preserves and cream cheese.

Hot Line 11 / pp  
Build-Your-Own Taco Bar: flour ortillas scrambled eggs, cheddar cheese, Industry salsa, avocado crema, black beans, cilantro  
INCLUDED: choice of two (2) brisket, bacon, pork pastor, sausage

Eastside 16 / pp  
scrambled egg whites with mushrooms and kale, served with turkey bacon, and rye toast, Greek yogurt, homemade granola, texas honey, whole fruit basket

Industry Brunch 18 / pp  
tator tot cassarole topped with green onion, Industry salsa, Panancakes, maple syrup, whipped butter, blackberry compote

MORNING MUNCHIES

Breakfast Taco 2.25 / ea Bagel Sandwich 5 / ea  
served with a side of Industry salsa scrambled egg, cheddar  
ADD protein 2 ADD protein 2

BBQ Breakfast Sando 11 / ea Granola Parfait VG 7 / ea  
fried egg, poblano cream cheese, bbq sauce Greek Yogurt, berries, honey

Biscuits & Gravy 6.25 / ea Coffee Cake VG 5 / ea  
crème anglaise

GREENS (priced as side portion per person)

Industry Salad VG 7  
field greens, kale, smoked garlic brown rice, sweet potatoes, brussel sprouts, pepita, feta, cashew-honey vinaigrette

Kitchen Sink Salad V 8  
field greens, kale, purple cabbage, smoked garlic brown rice, bell peppers, crispy chickpeas, green onion, smoked sweet potato hummus, cucumbers, sweet potatoes, red pepper-ponzu dressing

House Salad VG 6  
field greens, cucumber, red onion, tomato, cheddar cheese  
+ choice of 2 dressings

Salad Dressings: poblano ranch, red pepper-ponzu vinaigrette, cashew-honey vinaigrette, Dijon vinaigrette

Get Smoked

2.5

ADD smoked chicken, pork pastor, brisket, smoked salmon, or smoked mushroom to any meal-sized salad

MAINS (price varies per menu item)

Our most popular BUNS, PLATES, and BOWLS.

Brisket Slider 4.5 / ea  
smoked brisket, pickled red onion, house BBQ sauce, house pickles, served in a small roll

Pork Pastor Slider 3.5 / ea  
pork pastor, pineapple pico de gallo, avocado crema, cotija cheese, cilantro, served in a small roll

Smoked Chicken Salad Wrap 4.5 / ea  
poblano, corn, tomato, pesto, field greens, served in a tortilla wrap (spinach)

Smoked Mushroom Wrap VG 4 / ea  
smoked mushrooms, carrot, red cabbage, smoked garlic brown rice, cilantro, peanut sauce, served in a half tortilla wrap (flour)

Mini Veggie Sando VG 4/ ea  
roasted red and green bell peppers, pickled onion, seared tomato, mixed greens, garlic, herbed feta on toasted rye

Beer Battered Texas Catfish Plate 17 / pp  
pesto, chipotle aioli, served with smoked garlic brown rice and lemon garlic green beans

Chicked Fried Chicken with Queso 16 / pp  
smoked and friend chicken thigh, topped with our green chili queso, peppers and onions, and cilantro on top of smoked garlic brown rice and seasoned black beans

Pit Chili 8 / pp  
all of our smoked meats, topped with cheddar cheese, diced onion, crumbled corn tortilla chips, served with Saltine crackers

Texas Dirty Rice 9 / pp  
seasoned ground beef, smoked garlic rice, purple cabbage, green onion

EXTRAS

Napkins, plates, and serving utensils icluded

Individual Cutlery Sets 1 / pp  
compostable

Cup, Lid, and Straw Sets 1 / pp  
compostable

Ice 10 / bag

VG = Vegetarian V = Vegan