

BUILD-YOUR-OWN (priced per person)

Taco Bar	16
tortillas (flour & corn), cheddar cheese, diced red onion, jalapeno, avocado crema, industry salsa, shredded lettuce	
INCLUDED: choice of two (2) proteins	
Taco Bowl Bar	12
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	15
dry aged beef swiss cheese, cheddar cheese, yellow mustard, dill pickle, mayo, lettuce, sliced tomato, red onion, jalapeno, bacon-onion jam, seasoned kettle chips	
Loaded Potato Bar	11
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, shredded lettuce, jalapeno, Industry salsa	
ADD choice of protein	4.25
Mac and Cheese Bar	11
cheddar cheese sauce, grilled peppers and onions, tomato, jalapeno, smoked mushroom	
ADD choice of protein	4.25
Protein Options: chicken tinga, grilled shrimp, brisket, smoked mushrooms/onions/peppers	
LUNCH BOXES (18 / pp)	
Served with kettle chips and house pickles.	
MAINS (select one of our hand-held items listed below)	
Brisket Pastrami	
Dijon, house pickles, swiss, bacon jam, Texas Toast, au jus	
Grilled Chicken Sando	
house hot sauce, southwest slaw, swiss, house pickles, brioche	
Smoked Chicken Salad Wrap	
poblano, corn, cilantro, flour tortilla	
Veggie Sando VG	
roasted red and green bell peppers, pickled onion, seared tomato, mixed greens, garlic, herbed feta on ciabatta	
SIDES (then select one of the following)	
Sweet Potato Hummus VG	
Pimento Beer Cheese VG	
Dijon Potato Salad VG	
House Salad VG	
with your choice of dressing	
Bacon Braised Green Beans VG	

IN-HOUSE MEALS (price per menu item)

Pre-ordered selections for large groups dining at the restaurant.

BREAKFAST

Cheeseburger Benny	14
dry aged beef patty, english muffin, fried egg, swiss cheese, green onion, red chile hollandaise	

Buttermilk Pancakes VG	9
three (3) buttermilk pancakes, served with butter and pecan 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, sausage 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, garlic cashew-honey vinaigrette	

Industry Burger	13
dry aged beef patty bacon-onion jam, swiss cheese, lettuce, sliced tomato, dill pickles, mayo, served on a brioche	

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-garlic balsamic dressing	

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

Chicken Sandwich	12.5
brined, breaded chicken thigh, house hot sauce, swiss, southwest slaw, house pickles, brioche	

Taco Plate	13
three (3) tacos with your choice of meat: brisket, chicken tinga, or fried Texas catfish	



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

GRAZING (priced per person)

Party Bites? Appetizer? Sides? Your call.

Industry Salsa and house fried Chips **V**

smoked tomatoes, onions, cilantro, jalapenos, lime

Green Chili Queso and house fried Chips **VG**

smoked chiles, mushrooms, cilantro

Crispy Brussel Sprouts **V**

bourbon-Dijon glaze, candied pecans, sliced green onion

Smoked Pork Belly Bites

house BBQ sauce, green onion

Blistered Shishito Peppers **VG**

sautéed, honey-lime glaze

Smoked Sweet Potato Hummus **V**

chimichurri, pepita, served with garlic crostini

Pimento Beer Cheese **VG**

red pepper jelly, green onion, served with toast points

Street Corn Salad **VG**

house tajin, cotija cheese, cilantro, lime

Dijon Potato Salad **V**

red potatoes, Dijon mustard, sliced green onions

Bacon Braised Green Beans

onion, garlic

Seasoned Black Beans **V**

Smoked Garlic Brown Rice **V**

BEVERAGES (priced by the gallon)

Tea 14
sweet or unsweet

Lemonade 22
made in-house daily

VG = Vegetarian V = Vegan

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, biscuit, muffins, whipped butter, preserves and cream cheese.

Hot Line 11 / pp
Build-Your-Own Taco Bar: flour tortillas 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
Our famous breakfast Pielup (eggs, cheese, tots, gravy, green onion) Industry salsa, Panancakes, pecan syrup, butter, blackberry compote

MORNING MUNCHIES

Breakfast Taco 2.25 / ea
served with a side of Industry salsa

ADD protein 2
scrambled egg, swiss, red pepper jelly

Breakfast Sandwich 5 / ea
scrambled egg, swiss, red pepper jelly

ADD protein 2
scrambled egg, swiss, red pepper jelly

BBQ Breakfast Sando 11 / ea
fried egg, poblano cream cheese, bbq sauce

Granola Parfait **VG** 7 / ea
Greek Yogurt, berries, honey

Biscuits & Gravy 6.25 / ea
scrambled egg, swiss, red pepper jelly

Coffee Cake **VG** 5 / ea
scrambled egg, swiss, red pepper jelly

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-garlic balsamic dressing

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

Salad Dressings: poblano ranch, red pepper vinaigrette, garlic cashew dressing, garlic balsamic vinaigrette

Add protein 2.5
ADD chicken tinga, smoked brisket, grilled shrimp, or smoked mushroom to any salad

MAINS (price varies per menu item)

bigger and better

Brisket Slider 4.5 / ea
smoked brisket, pickled red onion, house BBQ sauce, house pickles

Chicken Tinga Slider 4.5 / ea
shredded chicken in chipotle lime sauce, southwest slaw, cotija

Smoked Chicken Salad Wrap 4.5 / ea
poblano, corn, cilantro, flour tortilla

Veggie Wrap **V** 3.5 / ea
Smoked Sweet Potato Hummus, field greens, purple cabbage, red/green bell, cucumber, flour tortilla

Mini Veggie Sando **VG** 4 / ea
roasted red and green bell peppers, pickled onion, avocado, feta, brioche

Texas Fish Fry 17 / pp
Beer Battered Texas Catfish, pesto, chipotle aioli, fries

Blackened Texas Catfish 17 / pp
pesto, poblano cream, served with smoked garlic brown rice

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

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

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

Take a Taco! 5 / ea
Any of our menu tacos, prebuilt and ready to grab, individually wrapped if you want

EXTRAS

Napkins, plates, and serving utensils included

Individual Cutlery Sets 1 / pp
compostable

Cup, Lid, and Straw Sets 1 / pp
compostable

Ice 10 / bag