

## 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** 16  
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:** add brisket, 4 shrimp, chicken tinga \$5  
or add mushrooms, avocado \$3

## 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**  
red & green bells, avocado, sweet potato hummus, tomato, onion, feta, ciabatta

### SIDES (then select one of the following)

**Sweet Potato Hummus VG**

**Pimento Beer Cheese VG**

**Street Corn 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** 15.5  
dry aged beef patty, english muffin, fried egg, swiss cheese, green onion, red chile hollandaise

**Buttermilk Pancakes VG** 10  
three (3) buttermilk pancakes, served with butter and pecan syrup

**Banana Pudding French Toast VG** 12.5  
blackberry whipped cream, pecan syrup

**Yogurt Parfait VG** 8  
Greek yogurt, topped with pecans, pepitas, granola, Texas honey, 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** 15  
field greens, kale, smoked garlic brown rice, sweet potatoes, brussel sprouts, pepita, feta, garlic cashew-honey vinaigrette

**Industry Burger** 14.5  
dry aged beef patty bacon-onion jam, swiss cheese, lettuce, sliced tomato, dill pickles, mayo, served on a brioche

**Kitchen Sink Bowl** 15.5  
field greens, kale, purple cabbage, smoked garlic brown rice, bell peppers, crispy chickpeas, green onion, hummus, cucumbers, sweet potatoes, red pepper-garlic basalmic dressing

**Pit Chili** 9  
all of our smoked meats, topped with cheddar cheese, diced red onion, crumbled corn tortilla chips, served with Saltine crackers

**Chicken Sandwich** 13.5  
brined, breaded chicken thigh, house hot sauce, swiss, southwest slaw, house pickles, brioche

**Taco Plate** 15  
three (3) tacos with your choice of meat: brisket, chicken tinga, or fried Texas catfish



EVERYDAY. LATE NIGHT

## 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 house fried Chips V** 2.75  
smoked tomatoes, onions, cilantro, jalapenos, lime

**Green Chili Queso and house fried Chips VG** 3.5  
smoked chiles, mushrooms, cilantro

**Crispy Brussel Sprouts V** 4.25  
bourbon-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 garlic crostini

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

**Street Corn Salad VG** 5.5  
house tajin, cotija cheese, cilantro, lime

**Bacon Braised Green Beans** 3.5  
onion, garlic

**Seasoned Black Beans V** 3

**Smoked Garlic Brown Rice V** 3

**Try our famous WINGS!** (smoked and fried) 30 for \$60

**choice of 3 sauces:** Buffalo, house BBQ, blackberry-habanero, lemon pepper 50 for \$90

served with our house ranch 100 for \$170

## BEVERAGES (priced by the gallon)

**Tea** 14  
sweet or unsweet

**Daily Agua Fresca** 22  
made in-house daily

**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 english muffins, homemade biscuits, butter, jelly

**Conference Call** 20 / pp  
chilled orange juice and grapefruit juices, coffee, seasonal fruit platter, berries, Greek yogurt, homemade granola, biscuit, english muffins, whipped butter, berry compote

**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, chicken tinga, sausage**

**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 / ea  
served with a side of Industry salsa  
**ADD protein** 2

**Breakfast Sandwich** 7.5 / ea  
scrambled egg, swiss, red pepper jelly  
choice of brisket, sausage, or bacon

**BBQ Breakfast Sando** 13.5 / ea  
fried egg, poblano cream cheese, bbq sauce

**Granola Parfait VG** 8 / ea  
Greek Yogurt, berries, honey

**Biscuits & Gravy** 6.25 / ea  
one biscuit halved, sausage gravy, green onion

## 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 basalmic dressing

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

**Salad Dressings:** jalapeno ranch, red pepper vinaigrette, garlic cashew dressing, garlic basalmic vinaigrette

**Add protein**  
add brisket, 4 shrimp, chicken tinga \$5  
or add mushrooms, avocado \$3

## 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 bells, cucumber, red pepper vin, flour tortilla

**Mini Veggie Sando VG** 4 / ea  
roasted red & green bell peppers, sweet potato hummus, pickled onion, avocado, feta, ciabatta

**Texas Fish Fry** 18 / pp  
Beer Battared Texas Catfish, pesto, chipotle aioli, fries

**Blackened Texas Catfish** 18 / pp  
pesto, poblano cream, served with smoked garlic brown rice

**Chicked Fried Chicken with Queso** 18 / 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

**Take a Taco!** 5 / ea

Any of our menu tacos, prebuilt and ready to grab, individually wrapped if you want

## EXTRAS

**Individual Cutlery Sets** 1 / pp  
compostable

**Cup, Lid, and Straw Sets** 1 / pp  
compostable

**Ice** 10 / bag

**Serving Utensils** 1 / each

**Plates/Napkins** 1 / pp