

# Industry

EVERYDAY. LATE NIGHT

fair price \* all from scratch  
\* kitchen open late

## REAL WAGE GUARANTEE

20% added to all checks \* kitchen shares the wealth

ask about our Pup Menu

### SHARE

- Chips + Green Chile Queso** 10  
blended with smoked tomatoes, onions, cilantro, jalapeños + served with house-fried chips **VG**  
**LOAD UP YOUR QUESO! ADD SMOKED BRISKET, JALAPEÑO, + AVOCADO +\$5**
- Blistered Poblanos** 10  
house tajin + garlic cashew dip **V**
- Industry Nachos** 13  
house-fried chips, green chile queso, black beans, tomato, romaine, jalapeño, cilantro + Eddie's Green Sauce **VG**  
**SUB TOTS! (TOTCHOS) +\$2 // ADD PROTEIN +\$5**
- Crispy Cotija Fries** 7  
smoked ketchup **VG**
- Poblano Pimento Cheese** 12  
crostini seasoned chips **VG**
- Crispy Brussels Sprouts** 9,5  
dijon bourbon glaze, green onion, candied pecans **VG**
- Chips & Salsa** 7  
blended smoked tomatoes, onions, cilantro, jalapeños, served with house-fried chips **VG**
- Sweet Smoked Green Beans** 7  
smoked garlic, brown sugar, tomato, poblano, onions **VG**
- Poblano Mac & Cheese** 7,5  
fried onion **VG**  
**ADD SMOKED PROTEIN +\$5**
- Smoked Garlic Rice & Black Beans** **V** 6



- WINGS! SMOKED OR FRIED** 6 / 12  
blackberry-habenero // hot honey pecan  
lemon pepper // buffalo // classic BBQ 12 / 22

### TACOS (3)

- Chicken Tinga Tacos** 15  
shredded in chipotle sauce, elote salsa, cotija, cilantro, homeade corn tortillas
- Fish Tacos** 16  
cornmeal fried Texas catfish, cabbage, jalapeños, cream, flour tortillas
- Smoked Brisket Tacos** 15  
house salsa, avocado crema, cilantro, fried onion, flour tortillas
- Smoked Cauli Tacos** 15  
avo crema, pickled red onion, cilantro, chimichurri, homeade corn tortillas **VG**

### SWEET

- Bread Pudding Ala Mode** 12
- Brownie Ala Mode \*** 10
- Pecan Pie \*** 7
- Banana Pudding \*** 7

**MAKE THESE A MILKSHAKE 11 \***  
Make it boozy : rum or whiskey +\$4  
Howler Head Banana Whiskey +\$5

### WEEKDAY BREAKFAST 'TIL NOON

- Homemade Buttermilk Biscuit** 4  
butter and blackberry compote **VG**
- Breakfast Taco + House Salsa** 4,5  
eggs, cheddar + choose one: brisket // bacon // avocado // black beans // smashed tots **VG**
- Brisket Breakfast Sando** 13  
sliced brisket, scrambled egg, pimento cheese, house BBQ sauce, fried onions, brioche bun
- Chicken Biscuit** 11  
fried chicken thigh, sweet and spicy pecan sauce

### BOWLS

- GET SMOKED!**  
**ADD BRISKET // DICED CHICKEN \$5**  
**MUSHROOMS // AVOCADO \$3**
- Industry Bowl** 15  
field greens, kale, smoked garlic rice, brussels, sweet potatoes, pepita, feta, cashew garlic dressing, honey lime vinaigrette
- BBQ Salad** 17  
choose one : smoked brisket // cauliflower // chicken + BBQ sauce, kale, corn, jalapeño cream, Texas slaw, fried onions, pickles  
**WRAP IT UP \$1.5**
- Basic Salad** 9,5  
greens, cucumber, red onion, tomato, cheddar, choice of dressing

### BUNS

- Industry Burger** 15  
Flying C Texas house-ground Wagyu patty, bacon-onion jam, swiss, dill pickle mayo, lettuce, brioche  
**SUB SMOKED VEGGIE PATTY +\$1 VG**
- Chicken Sandwich** 14  
Smoked, fried or grilled chicken thigh, house hot sauce, swiss, slaw, pickle, brioche
- Smoked Fish Sandwich** 16  
house smoked Texas catfish patty, dill pickle mayo, lettuce, tomato, brioche
- Roasted Veggie Sandwich** 13,5  
red & green bells, avocado, garlic-cashew sauce, tomato, onion, feta, Texas Toast **VG**
- Pimento BLT** 14  
pimento cheese, smoked bacon, lettuce, tomato, mayo, Texas toast
- Brisket Pastrami** 18  
dijon, house pickles, swiss, bacon & onion jam, Texas toast, brisket jus
- Smoked Chicken Salad Wrap** 14  
romaine, poblano, corn, spicy yogurt + mayo, cilantro, house hot sauce



### PLATES

- Smoked Half Chicken** 20  
house rub, pepper, onion, smoked garlic rice, black beans, cilantro, Eddie's green sauce, homemade corn tortillas
- Industry CFC** 19  
fried chicken thigh, layered with queso + rice, beans, peppers, onions, cilantro
- Blackend Catfish** 18  
spicy tomato sauce, smoked garlic rice
- Texas Fish Fry** 19  
cornmeal fried Texas catfish, fries, house tartar sauce, chimichurri

### FULL ESPRESSO BAR, ALL DAY!

- The Breakfast Burrito** 15  
choose one: brisket // bacon // chicken tinga + 3 scrambled eggs, potatoes, black beans, chipotle aioli & protein, queso, Eddie's Green Sauce
- Brunch Bowl (no mods)** 14  
field greens, fried egg, sweet potato, garlic-rice, seasoned tots, black beans, red pepper vinaigrette, poblano cream, green onion **VG**
- Beef Cakes** 18  
smoked brisket, bacon, buttermilk pancakes, berry compote, pecan syrup

Seen on D.O.D.



VG = Vegetarian / V = Vegan / Please limit modifications and substitutions to dietary restrictions only.

\*There is a risk associated with consuming undercooked eggs. If you have a chronic illness of the liver, stomach or blood or have immune disorder, you are at greatest risk of illness from eggs & should eat them fully cooked. If unsure of your risk, consult your physician.



# HAPPY HOUR → WEEKDAYS 3-6PM // 10:30-CLOSE

\$4 Tallboys	\$5 House Spirits	\$5 Chips & Salsa
\$7 Wine	\$8 Margaritas	\$6 Chips & Queso
	\$7 El Jimador Tequila	

## SPECIALS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
mezcal mon	tap tuesday	whiskey wed	ladies night	fireball fri	bloody sa	sunday funday
\$2 OFF mezcals \$7 mezcal margs	\$2 off Taps	\$2 OFF whiskeys \$5 premium feature	happy hour drinks all night	\$4 fireball fridays	\$5 award-winning bloody mary	\$20 bottomless mimosas til 3pm

## COCKTAILS HIGHPOUR THC SELTZERS AND COCKTAILS AVAILABLE

<b>Spicy Pal*</b> 13.5	<b>Richards Ranchwater *</b> 12.5
jalapeno infused Pueblo Viejo, grapefruit juice, jarritos, Lime	richards rainwater, Campo Bravo Tequila, blackberry, lime
<b>Bittersweet</b> 13	<b>have a SHIFTY</b> 20
Paddy's Irish Whiskey, Romano Amaro, orgeat, lemon	quart container of our daily agua fresca, then pick your posion. SERVES 2
<b>Tomorrow's Problem *</b> 13	<b>Purple Rain *</b> 14
Weber Ranch Vodka, elderflower, blackberry, lemon, pomegranate	Empress Gin, Lavender Honey, Lemon
<b>Industry Star</b> 13	<b>Cactus Bloom</b> 14
Wheatley vodka, passion fruit, sparkling wine, vanilla	Samuel Maverick Gin, prickly pear, lemon, grapefruit, orange bitters
<b>Bringin Mexi Back</b> 13	<b>Industry Old Fashioned</b> 14
tiera de acre, mezcal, naranja orange, lime, olive juice served up	brisket fat-washed Bulleit Bourbon, roasted pecan syrup, bitters
<b>Desert Bird</b> 18	<b>El Mesero</b> 11
Pantalone Reposado, mezcal, Campari, orgeat, pineapple, grapefruit, absinthe	shot of Espolon & miller high life pony
	<b>Nitro Espresso Martini</b> 13
	Ketel One Vodka, Cantera Negra, simple

## FROZENS

<b>Clo-pen</b> 13.5
cold brew, Flor de Cana 7 year Mr. Black, cream
<b>Old Fashioned</b> 14
Wild Turkey 101, orange, luxardo, bitters
<b>Horchata</b> 8
N/A cinnamon, rice, almond milk <b>pick your poison with any house spirit</b>
<b>MILLIE'S MARG!</b> 13
Mi Campo Reposado, Naranja Orange, lime (frozen // rocks)
<b>\$1 flavors : blackberry // passionfruit</b>
<b>\$3 floaters : gran marnier // chambord</b>

## NO BOOZE (N/A)

ask for our featured Seedlip cocktail or sub it in any of \* drinks

<b>Frozen Horchata</b> 8
<b>Best Day Brewing .5%</b> 5.5
<b>St. Elmo Hop Water</b> 5
<b>Richard's Rainwater</b> 4
<b>Featured Agua Fresca</b> 4.5

## PROGRESS COFFEE

<b>Espresso</b> 3
<b>Cold Brew</b> 5
<b>Drip</b> 2.75
ADD MILK // OAT MILK // ALMOND MILK

## LOCAL DRAFTS

OUR TAPS ARE ALWAYS CHANGING.

Scan the code to see what's new!



Make it a Michelada +\$2 with Momo's local michelada mix

## BEERS

<b>Coors Light</b> 6.5
<b>Michelob Ultra</b> 6.5
<b>Montucky Cold Snack 16oz</b> 5.5
<b>Lonestar 16oz</b> 5
<b>Busch Light</b> 7
<b>Corona 16oz</b> 6.5
<b>Shiner Bock</b> 7
<b>Dos XX or Modelo</b> 7
<b>Lovestreet Kolsch</b> 7
<b>Hi Sign violet blueberry blonde</b> 7
<b>512 IPA</b> 7

## WINE

<b>Sparkling</b> 10/37
silvergate, spain
<b>White pinot gris</b> 10/37
stroller, oregon
<b>White sauvignon blanc</b> 12/42
north coast, california
<b>Rose pinot</b>
monet gravet, france
<b>Red pinot noir</b> 12/42
stoller, oregon
<b>Red cabernet</b> 10/37
simple life, california

## CANNED

<b>High Noon seltzer</b> 7.5	<b>Happy Dad seltzer</b> 7.5
watermelon pineapple grapefruit	texas fruit punch
<b>Eastciders Brut cider</b> 6.5	<b>Sun Cruiser mixed drink</b> 7.5
	lemonade + vodka iced tea + vodka

## INDY TWO-STEP

THURS & FRIDAY // 2 - 6PM

\$2 busch light	\$2 tacos
\$2 rum punch	BYO bapple \$6

follow us > @eatindustry  
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Austin, TX, 78702

20% OFF EVERYTHING FOR SERVICE  
INDUSTRY WORKERS ALL THE TIME



GET OUR APP <

# Industry

fair price \* all from scratch  
\* kitchen open late

## REAL WAGE GUARANTEE

20% added to all checks \* kitchen shares the wealth

ask about our Pup Menu

### BRUNCHY DRINKS

- Industry Blood Mary** \$11  
por osos vodka, smoked tomato, our bloody mix, smoked bacon
- Waffle Shot** \$9  
paddy's irish whisky, butterscotch, OJ, bacon

- Aperya'll Spritz** \$12  
aperol, grapefruit, thyme simple, bubbly
- Choco Oaxaca** \$11  
spiced chocolate oaxacan brew + union mezcal

### APPS

- Bread Pudding French Toast** \$12.5  
blackberry compote, whipped cream, pecan syrup VG
- 3 Eggs** \$6  
Scrambled // Fried VG
- House Smoked Bacon** \$6  
four slices
- Crispy Brussels Sprouts** \$9.5  
dijon bourbon glaze, candied pecans, green onion V
- Crispy Cotija Fries** \$7  
smoked ketchup VG

- Green Chile Queso** \$10  
blended with smoked tomatoes, onions, cilantro, jalapeños + house-fried chips VG  
load up your queso! w/brisket, jalapenos + avocado +\$5
- Tatas Bravas** \$8  
seasoned tots, smoked paprika, chipotle aioli, green onion VG
- Homemade Buttermilk Biscuit** \$5  
butter, blackberry compote VG
- Chips + Salsa** \$7  
blended smoked tomatoes, onions, cilantro, jalapeños + house-fried chips V

\$5 BLOODY MARYS ON SATURDAYS

### BRUNCH MAINS

\$20 BOTTOMLESS MIMOSAS ON SUNDAYS

### BOWLS

- GET SMOKED!**  
add brisket // diced chicken \$5  
mushrooms // avocado \$3
- Breakfast Pile-Up** \$13  
scrambled eggs, tots, cheddar cheese, red bell pepper, brisket gravy, green onion, house hot sauce
- Industry Bowl** \$15  
field greens, kale, smoked garlic, rice, brussels sprouts, sweet potatoes, pepitas, feta, garlic cashew-honey lemon vinaigrette VG
- Brunch Bowl** \$14  
field greens, fried egg, sweet potato, garlic rice, seasoned tots, black beans, red pepper vinaigrette, poblano cream, green onion VG

### BUNS

- Brisket Pastrami** \$18  
Dijon, house pickles, swiss, bacon-onion jam, Texas toast, brisket jus
- Chicken Biscuit** \$11  
fried chicken thigh, sweet + spicy pecan sauce
- Brisket Breakfast Sando** \$13  
sliced brisket, scrambled egg, pimento cheese, house BBQ sauce, fried onions, brioche bun
- Beef Cakes (NO MODS)** \$18  
smoked brisket & bacon, buttermilk pancakes, blackberry compote, candied pecan syrup
- Industry Burger** \$15  
house-ground Texas Wagyu patty, bacon-onion jam, swiss, dill picklemayo, lettuce, brioche  
sub smoked veggie patty +\$1 VG

### PLATES

- The Breakfast Burrito** \$15  
choose one: brisket // bacon // chicken tinga + 3 scrambled eggs, potatoes, black beans, chipotle aioli & protein, queso, Eddie's Green Sauce
- Buttermilk Pancakes (3)** \$10  
our famous pancake mix, butter, candied pecan syrup VG
- Texas Fish Fry** \$19  
cornmeal fried Texas catfish, fries, house tartar sauce, Eddie's green sauce

NO CUSTOM EGG ORDERS DURING PEAK HOURS

- Buttermilk Biscuits & Gravy** \$12  
Homeade buttermilk biscuits, poblano-brisket gravy, green onion
- Cheeseburger Benny** \$15.5  
buttermilk biscuit, fried egg, green onion, swiss cheese, red chile hollandaise
- Chilaquiles** \$13.5  
crispy corn tortillas, fried egg, cotija, cheddar, salsa, avo-crema, cilantro VG

### SWEET HOMEMADE DESSERTS

- Bread Pudding ala mode** \$12  
whiskey caramel, vanilla ice cream, homemade whipped cream, candied Texas pecans

MAKE THESE A MILKSHAKE 11 \*  
Make it boozy : rum or whiskey \$4  
Howler Head Banana Whiskey \$5

- Brownie ala mode \*** \$10  
warm brownie, vanilla ice cream, chocolate, caramel, candied pecans
- Banana Pudding \*** \$7  
vanilla wafer crumble, whipped cream
- Pecan Pie \*** \$7  
whipped cream



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