

SHARE

Texas Trio 16
queso, guac, salsa + house-fried chips

Homemade Guac 7
cilantro, house-fried chips V

Chips + Green Chile Queso 10
blended with smoked mushrooms, onions, cilantro,
jalapeños + served with house-fried chips VG
LOADED QUESO! (SMOKED BRISKET, JALAPEÑO, & AVOCADO) +\$5

Blistered Poblanos 9
house tajin, lemon + 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

Egg Salad App 11
green onion, celery, Dijon, mayo, greek yogurt,
chimmichuri, on field greens with crostinis VG

Crispy Brussels Sprouts 9,5
dijon bourbon glaze, green onion, candied pecans V

Chips & Salsa 7
blended smoked tomatoes, onions, cilantro,
jalapeños, served with house-fried chips VG

Sweet Smoked Green Beans 7
garlic, brown sugar, tomato, onion, poblano, fried onion VG

Poblano Mac & Cheese VG 7,5
ADD SMOKED PROTEIN +\$5

Smoked Garlic Rice & Black Beans V 6

WINGS! SMOKED THEN FRIED 6 / 12
blackberry-habanero // hot honey pecan 12 / 22
lemon pepper // buffalo // classic BBQ

BOWLS GET IT SMOKED!

ADD BRISKET // DICED CHICKEN \$5
SMOKED MUSHROOMS // AVOCADO \$3

Industry Bowl 15
field greens, kale, smoked garlic rice, brussels, sweet
potatoes, pepita, feta, cashew-honey vinaigrette

BBQ Salad 17
pick one : smoked brisket // cauliflower // chicken + BBQ sauce,
kale, corn, poblano cream, Texas slaw, fried onions, pickles
WRAP IT UP \$1,5

Basic Salad 9,5
greens, cucumber, red onion, tomato, cheddar, choice of dressing

Pit Chili 9
Chili Cook Off Winner
All our smoked meats, cheddar, red onion, crushed tortilla chips

TACOS (3)

Smoked Brisket Tacos 15 Chicken Tinga Tacos 15
house salsa, avocado crema, shredded in chipotle sauce, elote salsa,
cilantro, fried onion, flour tortillas cotija, cilantro, homemade corn tortillas

Smoked Cauli Tacos 15 Fish Tacos 16
avo crema, pickled onion, cilantro, cornmeal battered Texas catfish,
chimichurri, homemade corn tortillas VG cabbage, poblano cream, flour tortillas

BUNS

Industry Burger 15
house-ground wagyu-brisket, cheddar, chipotle aioli,
smear of guac, LTO, house made pickles, brioche bun
SUB SMOKED VEGGIE PATTY +\$1

BBQ Chicken Sandwich 14
Smoked, fried or grilled chicken thigh, house
BBQ sauce, swiss, slaw, pickle, brioche

Fried Fish Sandwich 15
Texas catfish, cornmeal batter, dill pickle
mayo, lettuce, tomato, onion, brioche

Egg Salad Sandwich 12
Homemade with chimichurri, romaine, tomato,
housemade pickles, Texas Toast VG

Brisket Pastrami 18
dijon, house pickles, swiss, bourbon-
onion jam, Texas toast, brisket jus

Smoked Chicken Salad Wrap 14
romaine, poblano, corn, spicy yogurt
+ mayo, chimichurri, 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

Blackened Catfish 18
spicy tomato sauce, smoked garlic rice

Texas Fish Fry 19
cornmeal fried Texas catfish, fries, house tartar sauce, chimichurri

SWEET HOMEMADE DESSERTS

Tres Leches 8 Brownie (w/ice cream) 10
sponge cake soaked with caramel, bourbon whipped
coconut cream, strawberry cream, candied pecans

Banana Pudding 7 Pecan Pie 7
bourbon whipped cream, vanilla wafer
bourbon whipped cream

WEEKDAY BREAKFAST 'TIL NOON

Homemade Buttermilk Biscuit 4
butter and blackberry compote VG

Breakfast Taco + House Salsa 4,5
2 scrambled eggs, cheddar + choose one: brisket //
bacon // avocado // black beans // smashed tots VG

Brisket Breakfast Sando 13
sliced brisket, scrambled egg, cheddar cheese,
house BBQ sauce, fried onions, brioche bun

Avocado Toast 8,5
Texas Toast, fresh avocado, fried egg, field
greens, feta, sweet potato vinaigrette VG

FULL ESPRESSO BAR, ALL DAY!

Basic Brunch 12
3 eggs over easy or scrambled, 3 smoked bacon, 1 Texas toast

The Breakfast Burrito 15
choose one: brisket // bacon // chicken tinga + 3 scrambled eggs,
potatoes, black beans, chipotle aioli, queso, Eddie's Green Sauce

Brunch Bowl (no mods) 14
greens, fried egg, sweet potato, garlic-rice, seasoned tots, black
beans, red pepper vinaigrette, poblano cream, green onion VG
ADD PROTEIN +\$5

Chicken Biscuit 11
fried chicken thigh, cheddar cheese, sweet & spicy pecan sauce

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 Hornitos Margaritas	\$6 Chips & Queso

SPECIALS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
mezcal mon	tap tuesday	whiskey wed	ladies night	fireball fri	bloody sat	sunday funday
\$2 OFF mezcals	\$2 OFF Taps	\$2 OFF whiskeys	happy hour	\$4 fireball	\$6 award-winning	\$20 bottomless
\$7 mezcal margs		\$7 premium feature	drinks all night	fridays	Bloody Mary	mimosas til 3pm
		\$7 Tin Cup Whiskey	\$10 "Henny Ritas"			

COCKTAILS ADD A 5MG SHOT OF HIGHPOUR THC TO ANYTHING \$5

Bittersweet	12,5	Richard's Ranchwater	11,5
Paddy's Irish Whisky, Romano Amaro, orgeat, lemon		Richard's Rainwater, Astral Tequila blackberry, lime	
Spicy Pal	13,5	HAVE A SHIFTY (serves 2)	20
jalapeno infused Gran Centenario Reposado, grapefruit juice, Jarritos, lime		quart container of our daily agua fresca, & then pick your poison	
Tomorrow's Problem	13	Cactus Bloom	13
Weber Ranch Vodka, elderflower, blackberry, lemon, pomegranate		Malfy Italian Gin, prickly pear, lemon, grapefruit, orange bitters	
Industry Star	13	Industry Old Fashioned	14
Wheatley vodka, passion fruit, sparkling wine, vanilla		brisket fat-washed Bulleit Bourbon, roasted pecan syrup, bitters	
Bringin Mexi Back	13	El Mesero	11
Tierra de Acre, mezcal, Marfa Rio Grande Orange, lime, olive juice, served up		shot of Cimarron Tequila & Miller High Life Pony	
Nitro Espresso Martini	13	Desert Bird	17
Ketel One Vodka, Cantera Negra, simple		Pantalones Reposado, mezcal, Campari, Orgeat, pineapple, grapefruit, absinthe	

FROZENS

Clo-pen	13,5
cold brew, Flor de Cana 7 year Mr. Black, cream	
Old Fashioned	13
Redemption Bourbon, orange, luxardo, bitters	
Horchata	7
N/A cinnamon, rice, almond milk	
pick your poison with any house spirit or Howler Head Banana Whiskey \$5	
MILLIE'S MARG!	13
Mi Campo Reposado, Marfa Rio Grande Orange, lime (frozen // rocks)	
\$1 flavors : blackberry // passionfruit	
\$3 floaters : gran marnier // chambord	

NO BOOZE (N/A)

PROUDLY SERVING BOOTS TEXAS SODAS \$3	
CHOOSE FROM 4 N/A BEERS	<- JUST ASK!
Highpour THC Seltzer	7,5
St. Elmo Hop Water	5

Harlan Palmer	4,5
fresh brewed iced tea + daily agua fresca	
Jarritos	4
Mexican Coke	6
Dirty Soda	5
Frozen Horchata	7
Richard's Rainwater	4
Featured Agua Fresca	4,5

FUN COFFEES

Cold Plunge	8
espresso and frozen horchata	
Hill Country Coffee	6
latte cold or iced with homemade pecan syrup	

PROGRESS COFFEE	MILK // OAT MILK // ALMOND MILK
Espresso Bar // Nitro Cold Brew, Drip	

LOCAL DRAFTS

TAPS ARE ALWAYS CHANGING
Scan the code to see what's new!



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

CANNED

High Noon seltzer	8	Sun Cruiser mixed drink	8
watermelon // pineapple // grapefruit		lemonade + vodka	
Eastciders Brut cider	7	iced tea + vodka	
Svedka vodka water	8	Betty Booze mixed drink	8
various flavors		lemonade + vodka 7% ABV	
		iced tea + vodka	

BEERS GET A BUCKET 5 BEERS // SELTZERS FOR A DISCOUNT

Coors Light or Miller Lite	6,5
Michelob Ultra	6,5
Montucky Cold Snack 16oz	5,5
Lonestar 16oz	5
Busch Light	5
Corona 16oz	7
Shiner Bock	7
Dos XX or Modelo	7
Lovestreet Kolsch	7
Hi Sign violet blueberry blonde	7
512 IPA	7

WINE

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

INDY TWO-STEP
THURS & FRIDAY // 2 - 6PM

\$2 busch light	\$2 tacos
\$2 rum punch	\$2 Outlaw Draft

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Austin, TX, 78702

20% OFF EVERYTHING FOR SERVICE
INDUSTRY WORKERS ALL THE TIME



GET
OUR
APP
<-

REAL WAGE GUARANTEE : 20% added to all checks *
kitchen shares the wealth
fair price * all from scratch * kitchen open late

ask about our Pup Menu

BRUNCHY DRINKS BRUNCH SERVED UNTIL 3

Industry Blood Mary

Goodnight Loving Vodka, smoked tomato, our
bloody mix, smoked bacon, smoked olives

Waffle Shot

Paddy's Irish Whisky, Mr. Boston butterscotch, oj, bacon

APPS

Homemade Guac

cilantro, house-fried chips V

Breakfast State Fair!

fried sweet potato churros, bourbon whipped cream VG

3 Eggs

scrambled // fried VG

House Smoked Bacon

four slices

Crispy Brussels Sprouts

dijon bourbon glaze, candied pecans, green onion V

Crispy Cotija Fries

smoked ketchup VG

11

Aperrya'll Spritz

aperol, grapefruit, thyme simple, bubbly

9

Choco Oaxaca

spiced chocolate oaxacan brew + union mezcal

7

Texas Trio

queso, guac, salsa + house-fried chips

12

Green Chile Queso

blended w/smoked chilies & shrooms, cilantro + house fried chips VG

LOAD UP YOUR QUESO! W/BRISKET, JALAPENOS + AVOCADO +\$5

6

Tatas Bravas

seasoned tots, smoked paprika, chipotle aioli, green onion VG

6

Homemade Buttermilk Biscuit

butter, blackberry compote VG

9.5

Chips + Salsa

blended smoked tomatoes, onions,
cilantro, jalapeños + house-fried chips V

7



\$6 BLOODY MARYS ON SATURDAYS

BRUNCH MAINS

\$20 BOTTOMLESS MIMOSAS ON SUNDAYS

BOWLS GET IT SMOKED!

ADD BRISKET // DICED CHICKEN \$5

SMOKED MUSHROOMS // AVOCADO \$3

Breakfast Pile-Up

scrambled eggs, tots, cheddar cheese, red bell
pepper, brisket gravy, green onion, house hot sauce

Industry Bowl

field greens, kale, smoked garlic, rice, brussels
sprouts, sweet potatoes, pepitas, feta, cashew-
honey lemon vinaigrette VG

Brunch Bowl

field greens, fried egg, sweet potato, garlic rice,
seasoned tots, black beans, red pepper vinaigrette,
poblano cream, green onion VG

13

15

14

BUNS

Seen on D,D,D

Brisket Pastrami

Dijon, house pickles, swiss, bourbon-onion jam, TX toast, brisket jus

Egg Salad Sandwich

Homemade with chimichurri, romaine, tomato,
housemade pickles, TX Toast VG

Chicken Biscuit

fried chicken thigh, cheddar, sweet + spicy pecan sauce

Brisket Breakfast Sando

sliced brisket, scrambled egg, cheddar cheese
house BBQ sauce, fried onions, brioche bun

Industry Burger

house-ground wagyu- brisket, cheddar, chipotle aioli,
smear of guac, LTO, house made pickles, brioche VG

sub smoked veggie patty +\$1

18

12

11

13

15

PLATES

The Breakfast Burrito

choose one: brisket // bacon // chicken tinga +
3 scrambled eggs, potatoes, black beans, chipotle
aioli & protein, queso, Eddie's Green Sauce

Cheeseburger Benny

buttermilk biscuit, fried egg, green onion,
swiss cheese, chipotle hollandaise

Avocado Toast

Two Texas Toasts, fresh avocado, fried eggs, field
greens, feta, sweet potato vinaigrette VG

ADD SMOKED PROTEIN +\$5

Basic Brunch

3 eggs over easy or scrambled, 3 smoked bacon, Texas toast

15

15.5

13

12

NO CUSTOM EGG ORDERS DURING PEAK HOURS

Beef Cakes (NO MODS)

smoked brisket & bacon, buttermilk pancakes,
blackberry compote, candied pecan syrup



18

Buttermilk Biscuits & Gravy

Homemade buttermilk biscuits, poblano-brisket gravy, green onion

12

Chilaquiles

crispy corn tortillas, fried egg, cotija, cheddar,
salsa, avocado-crema, cilantro VG

ADD SMOKED PROTEIN +\$5

13.5

Buttermilk Pancakes (3)

our famous pancake mix, butter, candied pecan syrup VG

10

SWEET HOMEMADE DESSERTS

Tres Leches

sponge cake, coconut, cream, strawberry

Brownie w/ice cream

caramel, bourbon whipped cream, candied pecans

8.5

10

Banana Pudding

vanilla wafer crumble, bourbon whipped cream

7

Pecan Pie

bourbon whipped cream

7



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