



SHARE

Green Chile Queso **Vg**
blended with smoked chilies
& shrooms, cilantro,
house fried chips 10

LOAD UP YOUR QUESO!
with brisket,
jalapenos & avocado +5

Blistered Poblanos **V**
house tajin,
garlic cashew dip 10

Industry Nachos **Vg**
queso, black beans, tomato,
romaine, jalapeno, cilantro,
Eddie's green sauce 13
sub tots! (totchos) \$2
add protein \$5

Crispy Cotija Fries **Vg**
smoked ketchup 7

Poblano Pimento Chz **Vg**
crostini, seasoned chips 12

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

House Fried **V**
Chips & Salsa
smoked tomatoes,
onions, cilantro,
jalapenos, lime 7



Sweet Smoked
Green Beans **V**
smoked garlic, brown
sugar, tomato, poblano,
fried onion 7

Poblano Mac & Chz **Vg**
fried onion 7,5
add smpkd protein \$5

Smoked Garlic Rice **V**
& **Black Beans** 6

MAINS

BOWLS

Pit Chili
smoked meats, cheddar,
onion, tortilla chips 9

Industry Bowl **Vg**
field greens, kale, smoked
garlic rice, brussels, sweet
potatoes, pepita, feta,
cashew garlic dressing,
honey lime vinaigrette 15

BBQ Salad
your choice: smoked
brisket, cauli or chicken
tossed in BBQ sauce, kale,
corn, jalapeno cream,
Texas slaw, fried onions,
pickles 17
Wrap it up \$1,5


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

Get Smoked!
add brisket or
diced chicken \$5
mushrooms, avocado \$3

BUNS

Smoked Fish Sando
house smoked Texas catfish
patty, dill pickle mayo,
lettuce, tomato, brioche 16

Chicken Sando
smoked & fried thigh, house
hot sauce, swiss, slaw,
pickle, brioche 14
or try it grilled

Industry Burger 
house-ground Texas Wagyu
patty, bacon-onion jam,
swiss, dill pickle-mayo,
lettuce, brioche 15
sub smoked veggie patty \$1

Roasted Veggie Sando **Vg**
red & green bells, avocado,
garlic-cashew sauce, tomato,
onion, feta, Texas Toast 13,5

Pimento BLT
pimento cheese, smoked
bacon, lettuce, tomato, mayo
Texas toast 14

Brisket Pastrami
Dijon, house pickles, **Seen on DDD!**
swiss, bacon-onion jam,
Texas toast, brisket jus 18

PLATES

Smoked Half Chicken
house rub, pepper/onion,
smoked garlic rice and
black beans, cilantro,
Eddie's green sauce,
homemade corn
tortillas 20

Industry CFC
fried chicken thigh,
layered with queso, rice,
beans, peppers, onions,
cilantro 19

Blackend Catfish
spicy tomato sauce,
smoked garlic rice 18

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

Wings!

smoked + fried

blackberry-habanero,
hot honey pecan,
lemon pepper, buffalo, BBQ
12/22

TACOS (3)

Chicken Tinga Tacos
shredded in chipotle sauce,
elote salsa, cotija, cilantro
homemade corn tortillas 15

Fish Tacos
cornmeal fried Texas
catfish, cabbage, jalapeno
cream, flour tortillas 16

Brisket Tacos
house salsa, avocado crema,
cilantro, fried onion,
flour tortillas 15

Smoked Cauli Tacos **Vg**
avo crema, pickled red onion
cilantro, chimichurri,
homemade corn tortilla 15

Smoked Chicken
Salad Wrap
romaine, poblano, corn, spicy
yogurt/mayo, cilantro, house
hot sauce 14

BREAKFAST 'TIL NOON

Chicken Biscuit
fried chicken thigh, sweet and spicy pecan sauce 11

Homemade Buttermilk Biscuit **Vg**
butter and blackberry compote 4

Breakfast Taco w/house salsa
eggs & cheddar, Pick 1: brisket, bacon, avocado,
black beans, smashed tots 4,5

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

SWEET

Bread Pudding ala mode
whiskey caramel, vanilla ice cream, homemade whipped cream,
candied Texas pecan 12

Make These A Milkshake! \$11 ----->
Make it adult with rum or whiskey for \$4
Howler Head Banana Whiskey \$5

full espresso bar all the time!

The Breakfast Burrito
three scrambled eggs, smashed potatoes, black beans, chipotle
aioli and choice of protein, Topped with queso and
Eddie's Green Sauce 15
brisket, bacon, chicken tinga

Brunch Bowl **Vg**
field greens, fried egg, sweet potato, garlic-rice,
seasoned tots, black beans, red pepper vin,
poblano cream, green onion 14

Beef Cakes (no modifications) **Seen on DDD!**
smoked brisket & bacon, buttermilk pancakes,
berry compote, pecan syrup 18

Brownie ala mode
warm chocolate brownie, vanilla ice cream, chocolate,
caramel, candied pecans 10

Pecan Pie
whipped cream 7

Banana Pudding
vanilla wafer crumble, whipped cream 7

ask about
our
**Pup
Menu!**

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.



HOOKS

Happy
Hour!

Weekdays 3-6pm // 10:30-close

\$4 Tallboys // \$5 House Spirits // \$7 Wine

\$7 Mi Campo Tequila // \$8 Margaritas

\$5 Chips & Salsa // \$6 Queso

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Mezcal Mon \$2 off Mezcal \$7 mezcal margs	Taco Tues \$2 off tequilas 25% off taco plates	Whiskey Weds \$2 off whiskeys \$5 premium feature	Ladies Night Happy hour drinks all night	Fireball Friday \$4 Fireball	Bloody Sat \$5 award-winning Bloody Mary	Funday \$20 Bottomless mimosas

COCKTAILS

Spicy Pal *

Jalapeno infused Pueblo Viejo,
grapefruit juice, Jarritos, Lime 13,5

Rosemary Revival

rosemary-Samuel Maverick Gin, smoked
honey pear puree, lemon, peychauds 14

Tomorrow's Problem *

Weber Ranch Vodka, elderflower,
blackberry, lemon, pomegranate 13

Industry Star

Wheatley Vodka, passion fruit,
prosecco, vanilla 13

Bringin Mexi Back

Tiera de Acre Mezcal, Naranja Orange,
lime, olive juice served up 14

Nitro Espresso Martini

Ketel one, Cantera Negra, simple 13

Eternal Youth

Paddy's Irish Whiskey, Romano Amaro,
orgeat, lemon, up 13

Richards Ranchwater *

Richards Rainwater, Pantalones Tequila,
blackberry, lime 12,5

Keyed Up

Aviation Gin, Licor 43, key lime, almond
milk, graham cracker, served up 14

Industry Old Fashioned

brisket fat-washed Bulleit Bourbon,
roasted pecan syrup, bitters 14

El Mesero

shot of Espolon & Miller High Life Pony 11

Desert Bird

Don Julio Reposado, mezcal, Campari,
orgeat pineapple, grapefruit, absinthe 18

HighPour THC seltzers and
cocktails available

FROZENS

Clo-pen

Frozen Cold Brew, Flor de Cana 7 yr,
Mr. Black, cream 13,5

Millies Marg!!

Check below!

Old Fashioned

Wild Turkey 101, orange,
luxardo, bitters, 14

The Cure

NON ALCOHOLIC - ginger lemonade 6
pick your poison with any house spirit

Millies Marg!! *

Mi Campo Reposado, Naranja
Orange, lime \$13
(Frozen or Rocks)

Flavors (\$1): Blackberry, Passionfruit
Floaters (\$3): Gran Marnier or Chambord

On the
Wagon
N/A

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

Best Day Brewing .5% 5,5
St Elmo Hop Water 5
Richard's Rainwater 4

PROGRESS COFFEE
Espresso, Cold Brew & Drip
Featured Agua Fresca 5
Frozen Ginger Lemonade 6

ON TAP

WINES

Sparkling

Silvengate, SP 10/37

White pinot gris

Stoller, Oregon 10/37

White sauvignon blanc

North Coast, CA 12/42

Rose pinot

Mont Gravet, Fr 10/37

Red pinot noir

Stoller, Oregon 12/42

Red syrah/blend

Ipsos Facto, CA 10/37

LOCAL DRAFTS

(MOSTLY)

Our taps are always
changing. Scan the QR
to see what's new!



Make a Michelada w/Momo's
local michelada mix \$2

BEERS

Coors Light 6

Michelob Ultra 6,5

Outlaw 16oz 5

Lonestar 16oz 5,5

Busch Light 4,5

Corona 16oz 7

Shiner Bock 6,5

Dos XX or Modelo 7

Lovestreet Kolsch 7

Hi Sign Violet

Blueberry Blonde 7

Lake Austin Double IPA 7

Eastciders Brut Cider 6,5

not Beers

High Noon Watermelon 7

High Noon Pineapple 7

High Noon Grapefruit 7

Suncruzer Lemonade 7

Suncruzer Ice Tea 7

Industry
2-Step
Thurs & Friday
2 - 6pm
\$2 Busch Light
\$2 Rum Punch
\$2 Tacos
BYO Bapple \$6

HOW TO ACT:

1. Open Up: Open a tab at any counter or order from QR at a table
2. Post Up: Find a spot anywhere. We'll bring everything to you.
3. Hang Out: Stay awhile and chill. Holler if you need anything.
4. Walk Out: No need to sign; just walk out. 20% Gratuity included

20% off everything for service industry workers all the time



All from Scratch:
Lots of veggies & low-key healthy.

Fair Price:
No "Austin Tax" here.

Real Wage included:
20% added to all checks. Kitchen
shares the wealth.

Kitchen Open Late:
real food and real service even
if it's a minute before we close



Download our app

BRUNCHY DRINKS

Industry Bloody Mary

Por Osos vodka, smoked tomato,
our bloody mix, smoked bacon 11

CHOCA OAXACA

spiced chocolate Oaxacan
brew with Union Mezcal 11

Apery'all Spritz

Aperol, grapefruit,
thyme simple, bubbly 12

Waffle Shot

Paddy's Irish whisky,
butterscotch, OJ, bacon 9

APPS

Bread Pudding French Toast

blackberry compote,
whipped cream, pecan
syrup 12,5

3 Eggs

scrambled or fried 6

Green Chile Queso ^{Vg}

smoked chilies & shrooms,
cilantro, house fried chips 10

LOAD UP YOUR QUESO!
w/brisket, jalapenos & avocado +5

Crispy Brussels Sprouts ^V

Dijon bourbon glaze, candied
pecans, green onion 9,5

Tatas Bravas ^{Vg}

seasoned tots, smoked paprika,
chipotle aioli, green onion 8

Crispy Cotija Fries ^{Vg}

smoked ketchup 7

House Smoked Bacon

four slices 6



Homemade Buttermilk Biscuit ^{Vg}

butter, blackberry compote 5

House Fried ^V Chips & Salsa

smoked tomatoes, jalapeno,
cilantro, lime 7

BRUNCH MAINS

(NO CUSTOM EGG ORDERS
DURING PEAK HOURS)

BOWLS

Breakfast Pile-up

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

Industry Bowl ^{Vg}

field greens, kale, smoked garlic
rice, brussels sprouts, sweet
potatoes, pepitas, feta, garlic
cashew-honey lemon vinaigrette 15

Brunch Bowl ^{Vg} (no mods)

field greens, fried egg, sweet
potato, garlic rice, seasoned
tots, black beans, red pepper
vinaigrette, poblano cream,
green onion 14

Smoked Meats!

add brisket or
smoked chicken \$5
smoked mushrooms, avocado
\$3

BUNS

Chicken Biscuit

fried chicken thigh,
sweet and spicy pecan sauce 11

Brisket Breakfast Sando

sliced brisket, scrambled egg,
pimento cheese, house BBQ sauce,
fried onions, brioche 13

Brisket Pastrami

Dijon, house pickles, swiss,
bacon-onion jam, Texas toast,
brisket jus 18

Industry Burger

house-ground Texas Wagyu patty,
bacon-onion jam, swiss, dill pickle-
mayo, lettuce, brioche 15
sub smoked veggie patty \$1

Seen on DDD! Beef Cakes

(no mods)
smoked brisket & bacon,
buttermilk pancakes,
blackberry compote,
candied pecan syrup 18

Saturday
\$5 Bloody Marys

PLATES

The Breakfast Burrito

three scrambled eggs, smashed potatoes,
black beans, chipotle aioli and choice of
protein. Topped with queso &
Eddie's Green Sauce 15
choose: brisket, bacon, chicken tinga

Cheeseburger Benny

buttermilk biscuit, fried egg,
green onion, swiss cheese, red chile
hollandaise 15,5

Texas Fish Fry

cornmeal fried Texas catfish, fries,
house tartar sauce,
Eddie's green sauce, 19

Buttermilk Biscuits & Gravy

homemade buttermilk biscuits,
poblano-brisket gravy, green onion 12

Buttermilk Pancakes ^{Vg}

(3) our famous pancake mix, butter,
candied pecan syrup 10

Chilaquiles ^{Vg}

crispy corn tortillas, fried egg,
cotija, cheddar, salsa,
avo-crema, cilantro 13,5

SWEETS

Bread Pudding ala mode

whiskey caramel, vanilla ice cream, homemade whipped cream,
candied Texas pecan 12

Make it a Milkshake!

Turn any of the 3 desserts to the right into a milkshake
for \$10 - Make it adult with rum or whiskey for \$4!

Banana Pudding

vanilla wafer crumble, whipped cream 7

Brownie ala mode

warm chocolate chip brownie, vanilla ice
cream, chocolate, caramel, candied pecans 10

Pecan Pie

whipped cream 7



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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.

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