

Industry

SHARE

Green Chile Queso **Vg**
 blended with smoked chilies & shrooms, cilantro, house fried chips 10
LOAD UP YOUR QUESO!
 with brisket, jalapenos & avocado 45

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

All from Scratch:

Lots of veggies & low-key healthy.

Fair Price:

No "Austin Tax" here.



Download our app

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

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 \$1.50

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

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 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 smpked protein \$5

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

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, **FLYING WAGYU** 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

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 Bow **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)

smoked brisket & bacon, buttermilk pancakes, *Seen on DDD!* berry compote, pecan syrup 18

SWEET

Bread Pudding a la mode

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

Brownie a la 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!

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

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

Mezcal Mon

\$2 off Mezcals
\$7 mezcal margs

TUESDAY

Taco Tues

\$2 off tequilas
25% off taco plates

WEDNESDAY

Whiskey Weds

\$2 off whiskeys
\$5 premium feature

THURSDAY

Ladies Night

Happy hour
drinks all night

FRIDAY

Fireball Friday

\$4 Fireball

SATURDAY

Bloody Sat

\$5 award-winning
Bloody Mary

SUNDAY

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

Tierra 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

Floater (\$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

Silvergate, 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

Ipsa 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

Industry

BRUNCHY DRINKS

Industry Bloody Mary

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

CHOCO OAXACA

spiced chocolate Oaxacan brew with Union Mezcal 11

All from Scratch:

Lots of veggies & low-key healthy.

Fair Price:

No "Austin Tax" here.



Download our app

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

Aper'y'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 ^{VG} Chips & Salsa

smoked tomatoes, jalapeno, cilantro, lime 7

BRUNCH MAINS

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 ^{Seen on DDD!}

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

Beef Cakes

^{Seen on DDD!} (no mods)
smoked brisket & bacon, buttermilk pancakes, blackberry compote, candied pecan syrup 18

Saturday
\$5 Bloody Marys

SWEETS

Bread Pudding a la 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!

Sunday
\$20 Bottomless
Mimosas

Banana Pudding

vanilla wafer crumble, whipped cream 7

Brownie a la mode

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

Pecan Pie

whipped cream 7

*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.

^{Vg} = Vegetarian / ^V = Vegan / Please limit modifications and substitutions to dietary restrictions only.