

## 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 13

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 protein \$5 (brisket, chicken tinga, pork belly, avocado)

Burger Bar 16

chuck/brisket blend patty, swiss cheese, cheddar cheese, yellow mustard, dill mayo, smoked ketchup, lettuce, sliced tomato, red onion, jalapeno, bacon onion jam, brioche bun, seasoned kettle chips

Sub Veggie Patty \$1 Add Bacon \$1.5 Add Queso \$2 Add Avocado \$3

Loaded Potato Bar 11

smashed potato, grilled peppers & onions, cheddar cheese, avocado crema, house bbq sauce, green onion

Add Sour Cream \$1 Whipped Butter \$1 Queso \$2 Bacon \$2 Pit Chili \$5

Add protein \$5 (brisket, chicken tinga, pork belly, avocado)

Nacho Bar 10

corn tortilla chips, green chili queso, seasoned black beans, avocado crema, diced tomato, shredded lettuce, jalapeno, Industry salsa

Add protein \$5 (brisket, chicken tinga, pork belly, avocado)

Sando Bar 14

smoked chicken thigh, house hot sauce, house BBQ sauce, mayo, swiss, lettuce, tomato, onion southwest slaw, house pickle, brioche buns

Add Queso \$2

Mac and Cheese Bar 11

green onion, jalapeno, corn salsa, fried onion, bacon-onion jam, tomato, hot sauce, bacon, pit chili, peppers and onions, smoked mushrooms, ranch, avocado crema

Add protein \$5 (brisket, chicken tinga, pork belly, avocado)

## GREENS (priced as side portion pp)

Industry Salad VG 7

field greens, smoked garlic brown rice, sweet potatoes, Brussel sprouts, pepita, feta, cashew- honey vin

House Salad VG \$6

field greens, cucumber, red onion, tomato, cheddar cheese + choice of 2 dressings

### Dressings:

honey lemon vin, garlic cashew, jalapeno ranch, red pepper vin, garlic balsamic vin

## LUNCH BOXES \$18 / PP

Chicken Sando try it grilled!

fried thigh, house hot sauce, swiss, southwest slaw, pickle, brioche

Brisket Pastrami

dijon, house pickles, swiss, bacon jam, Texas toast, brisket jus

Industry Burger

chuck/brisket patty ground in house, bacon onion jam, swiss, lettuce, dill pickle, mayo, brioche

Veggie Sando VG

roasted red bell pepper & tomato, hummus, pickled onion, avocado, feta, Texas toast

Fish Sando

fish patty, lettuce, tomato, dill mayo, house pickle, brioche

Smoked Chicken Salad Wrap

poblano, corn, yogurt/mayo, cilantro, flour tortilla

Pimento BLT

pimento cheese, house smoked bacon, lettuce, tomato, Texas toast

Brisket Tacos

house salsa, avocado crema, fried onion, cilantro, flour tortillas

Beef & Cheese

house-ground chuck/brisket, pimento cheese, pickled japs, lettuce, fried onion, house BBQ sauce, Texas Toast

Chicken Tinga Tacos

shredded chicken in chipotle sauce, elote salsa, cotija, on a homemade corn tortilla

Fish Tacos

corn meal battered Texas catfish, dill slaw, jalapeno cream, flour tortillas

Pork Belly Tacos

red cabbage, salsa, pickled onion, avo crema, homemade corn tortilla

Cauli Tacos VG

smoked cauliflower, pickled onion, cilantro, chimichurri, homemade corn tortilla

Industry Bowl VG

greens & kale, smoked garlic rice, sweet potato, Brussels sprouts, pepita, feta, cashew/honey vin

BBQ Salad

choice: brisket, smoked cauliflower, or chicken tossed in BBQ sauce, kale, corn, jalapeno ranch, Texas slaw, fried onions, house pickle

Taco Salad VG

romaine, black beans, smoked garlic rice, avocado cream, cheddar, tomato, red onion, house salsa, tortilla chips

## SIDES

Kettle Chips

Sweet Potato Hummus

Street Corn Salad

Pimento Cheese

House Salad w/ choice of dressing

Crispy Fries

Bacon Braised Green Beans

Sweet Potato Fries

Served with seasoned kettle chips, house pickles, and choice of side!

Industry  
EVERYDAY. LATE NIGHT

## CATERING MENU

### PLANNING AN EVENT?

Pick-up or Drop-off for groups of 20 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, 20% for full service catering)

Service fees for delivery or drop-off catering orders will vary.

cateringatx@industrytx.com

## GRAZING (priced per person)

Party Bites? Appetizer? Sides? Your call.

Industry Salsa and house fried chips **V** (2oz pp)

Smoked tomatoes, onions, cilantro, jalapenos, lime

Green Chili Queso and house fried chips **VG** (2oz pp)

Smoked chiles, smoked mushrooms, cilantro

Crispy Brussel Sprouts **V** (4oz pp)

Bourbon-Dijon glaze, candied pecans, sliced green onion

Smoked Pork Belly Bites (4oz pp)

House BBQ sauce, green onion, sesame seeds, fried kale

Smoked Chicken Salad Cups

Smoked chicken thigh, poblano, corn, cilantro, tortilla cup

Smoked Sweet Potato Hummus **V** (2oz pp)

chimichurri, pepita, with cucumber & garlic crostini

Pimento Cheese **VG** (2oz pp)

Red pepper jelly, green onion, with garlic crostini

Street Corn Salad **VG**

House tajin, cotija cheese, cilantro, lime

Bacon Braised Green Beans (3oz pp)

Bacon, onion, tomato

## Try our famous WINGS! (smoked and fried)

choice of 3 sauces:

Buffalo, house BBQ, blackberry-habanero,

lemon pepper, hot & sweet pecan, dry

served with jalapeno ranch

30 for \$60

50 for \$90

100 for \$170

## BEVERAGES (priced per gallon)

Tea  
sweet or unsweet

14

Coffee  
cups, creamer, sugar

22

Lemonade  
made in house daily

22

Daily Agua Fresca  
made in house daily

14

Richards Rainwater

3.5/ea

Bottled Water

2.5/ea

**VG** = Vegetarian

**V** = Vegan

## BREAKFAST

### Rise & Shine

12/pp

Choice of chilled orange juice or coffee, assortment of English muffins and homemade biscuits, butter, blackberry compote

### Conference Call

20/pp

Chilled orange juice and Coffee, seasonal fruit platter, Greek yogurt, homemade granola, homemade biscuits, English muffins, whipped butter, blackberry compote

### Hot Line

11/pp

Build-Your-Own Taco Bar: flour tortillas, scrambled eggs, cheddar cheese, Industry salsa, avocado crema, cilantro

**INCLUDED:** choice of two (2) bacon, sausage, smoked brisket, avocado, black beans, tots

### Industry Brunch

18/pp

Our famous breakfast pileup (eggs, cheese, tots, gravy, green onion), Industry Salsa, Pancakes, pecan syrup, butter, blackberry compote

## A LA CARTE BREAKFAST

Scrambled Eggs (3) \$6/pp

Sausage Patty (2) \$6

House Smoked Bacon (4) \$6/pp

Homemade Buttermilk Biscuit \$5/pp  
butter, blackberry compote

Pancakes (1) \$5/pp

butter, pecan syrup Tatas Bravas  
seasoned tots, smoked paprika, red chile hollandaise, green onion

## MORNING MUNCHIES

### Breakfast Taco

4/ea

served with a side of Industry salsa

ADD PROTEIN PICK 1: BRISKET, SAUSAGE, BACON, AVOCADO, BLACK BEANS, TOTS

### Chicken Biscuit

9/ea

fried chicken, honey butter, home made biscuit, blackberry compote

### Brisket Breakfast Sando

13.5/ea

smoked brisket, fried egg, pimento cheese, house BBQ sauce, brioche bun

### Biscuits & Gravy

6.25/ea

one biscuit halved, sausage gravy, green onion

### Breakfast Sandwich

7.50/ea

scrambled egg, swiss, red pepper jelly, choice of biscuit or English muffin, and choice of brisket, sausage, or bacon

### Granola Parfait

8/ea

greek Yogurt, granola, pepitas, honey, blackberry compote

### Bread Pudding French Toast

12.50/ea

two pieces, blackberry compote, whipped cream, pecan syrup

### The Man Bun

8/ea

Home made cinnamon roll with cream cheese frosting

### Hot Honey Chicken Biscuit

7.50/ea

fried chicken thigh in a sweet pecan hot sauce, homemade biscuit

## MAINS

## ADD A SIDE!

### Brisket Slider

smoked brisket, house BBQ sauce, house pickle

4.5/ea

### Chicken Tinga Taco

shredded chicken in chipotle sauce, elote salsa, cotija, on a homemade corn tortilla

5/ea

### Pork Belly Taco

red cabbage, salsa, pickled onion, avo crema, homemade corn tortilla

5.5/ea

### Burger Slider

house-ground chuck/brisket, onion bacon jam, swiss, dill pickle mayo, lettuce,

5/ea

### Chicken Sando Slider

fried thigh, house hot sauce, swiss, southwest slaw

5/ea

### Smoked Chicken Salad Wrap Bites

poblano, corn, cilantro, flour tortilla

4.5/ea

### Veggie Wrap Bites

smoked sweet potato hummus, field greens, purple cabbage, red/green bell, cucumber, red pepper vin, flour tortilla

3.5/ea

### Industry Quesadilla

cheese, peppers and onions, w/Industry salsa & avo crema  
choice of chicken tinga or smoked brisket

6/ea

### Mini Veggie Sando

roasted red and green bell peppers, sweet potato hummus, onion, avocado, feta, Texas toast

4/ea

### Green Bean Casserole

Bacon braised green beans, rice, queso, fried onion

5/pp

### Indy Fried Rice

garlic brown rice, green onion, purple cabbage, egg, house hot sauce, soy sauce, chipotle mayo, cilantro

5/pp

### Texas Fish Fry

Cornmeal battered catfish nuggets, chimichurri, tartar sauce

12/pp

### Blackened Texas Catfish

Blackened catfish filet, creamy tomato sauce, cilantro

14/pp

### Industry CFC

Fried chicken thigh covered with queso, peppers & onions

12/pp

### Smoked Half Chicken

Smoked thigh and breast, smoked onion & jalapenos, Eddie's Green Sauce, House BBQ Sauce, and Chipotle Aioli

15/pp

## EXTRAS

Napkins, plates, and serving utensils included

Individual Cutlery Sets \$1/ea  
compostable

Ice \$10/bag

Cup, Lid, & Straw Sets \$1/ea  
compostable