

BUILD-YOUR-OWN (priced per person)		
Taco Bar		16
tortillas (flour & corn), cheddar cheese, diced red onion, jalapeno, avocada 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	BBQ Salad	8
field greens, smoked garlic brown rice, sweet potatoes, Brussel sprouts, pepita, feta, cashew- honey vin		Your choice: Brisket, smoked cauliflower, or chicken tossed in BBQ sauce, shredded kale, corn, jalapeno ranch, Texas slaw, fried onions, house pickle	
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

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

side!

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 pots, 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



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)	2.75	
Smoked tomatoes, onions, cilantro, jalapenos, lime			
Green Chili Queso and house fried chips	VG (2oz pp)	3.5	
Smoked chiles, smoked mushrooms, cilantro			
Crispy Brussel Sprouts	V (4oz pp)	4.25	
Bourbon-Dijon glaze, candied pecans, sliced green onion			
Smoked Pork Belly Bites	(4oz pp)	5	
House BBQ sauce, green onion, sesame seeds, fried kale			
Smoked Chicken Salad Cups		4	
Smoked chicken thigh, poblano, corn, cilantro, tortilla cup			
Smoked Sweet Potato Hummus	V (2oz pp)	5	
chimichurri, pepita, with cucumber & garlic crostini			
Pimento Cheese	VG (2oz pp)	5.5	
Red pepper jelly, green onion, with garlic crostini			
Street Corn Salad	VG	5.5	
House tajin, cotija cheese, cilantro, lime			
Bacon Braised Green Beans	(3oz pp)	3.5	
Bacon, onion, tomato			

Try our famous WINGS!

(smoked and fried)

choice of 3 sauces:

30 for \$60

Buffalo, house BBQ, blackberry-habanero,

50 for \$90

lemon pepper, hot & sweet pecan, dry

100 for \$170

served with jalapeno ranch

BEVERAGES (priced per gallon)			
Tea	14	Coffee	22
sweet or unsweet		cups, creamer, sugar	
Lemonade	22	Daily Agua Fresca	14
made in house daily		made in house daily	
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	4.5/ea	
smoked brisket, house BBQ sauce, house pickle		
Chicken Tinga Taco	5/ea	
shredded chicken in chipotle sauce, elote salsa, cotija, on a homemade corn tortilla		
Pork Belly Taco	5.5/ea	
red cabbage, salsa, pickled onion, avo crema, homemade corn tortilla		
Burger Slider	5/ea	
house-ground chuck/brisket, onion bacon jam, swiss, dill pickle mayo, lettuce,		
Chicken Sando Slider	5/ea	
fried thigh, house hot sauce, swiss, southwest slaw		
Smoked Chicken Salad Wrap Bites	4.5/ea	
poblano, corn, cilantro, flour tortilla		
Veggie Wrap Bites	3.5/ea	
smoked sweet potato hummus, field greens, purple cabbage, red/green bells, cucumber, red pepper vin, flour tortilla		
Industry Quesadilla	6/ea	
cheese, peppers and onions, w/Industry salsa & avo crema		
choice of chicken tinga or smoked brisket		
Mini Veggie Sando	4/ea	
roasted red and green bell peppers, sweet potato hummus, onion, avocado, feta, Texas toast		
Green Bean Casserole	5/pp	
Bacon braised green beans, rice, queso, fried onion		
Indy Fried Rice	5/pp	
garlic brown rice, green onion, purple cabbage, egg, house hot sauce, soy sauce, chipotle mayo, cilantro		
Texas Fish Fry	12/pp	
Cornmeal battered catfish nuggets, chimichurri, tartar sauce		
Blackened Texas Catfish	14/pp	
Blackened catfish filet, creamy tomato sauce, cilantro		
Industry CFC	12/pp	
Fried chicken thigh covered with queso, peppers & onions		
Smoked Half Chicken	15/pp	
Smoked thigh and breast, smoked onion & jalapenos, Eddie's Green Sauce, House BBQ Sauce, and Chiptole Aioli		

EXTRAS

Napkins, plates, and serving utensils included

Individual Cutlery Sets

\$1/pp

compostable

Cup, Lid, & Straw Sets

\$1/pp

compostable

Ice

\$10/bag