

BUILD-YOUR-OWN (priced per person)

Taco Bar 17
tortillas (flour & corn), cheddar cheese, diced red onion, jalapeno, avocado crema, Industry salsa, shredded lettuce
INCLUDED: choice of two (2) proteins

Taco Bowl Bar VG 15
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, avocado)

Burger Bar 17
house-ground Wagyu beef patty, swiss cheese, cheddar cheese, mustard, dill pickle- 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 VG 12
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, avocado)

Nacho Bar 12
corn tortilla chips, green chili queso, seasoned black beans, Eddie's green sauce, diced tomato, shredded lettuce, jalapeno, Industry salsa
Add protein \$5 (brisket, chicken tinga, 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 VG 11
green onion, jalapeno, corn salsa, fried onion, bacon-onion jam, tomato, house hot sauce, bacon, peppers and onions, smoked mushrooms, Eddie's Green Sauce
Add protein \$5 (brisket, chicken tinga, 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

BBQ Salad 8
Your choice: Brisket, smoked cauliflower, or chicken tossed in BBQ sauce, shredded kale, corn, jalapeno ranch, Texas slaw, fried onions, house pickle

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!

Chicken Sando try it grilled!
smoked+ fried thigh, house hot sauce, swiss, southwest slaw, pickle, brioche

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

Industry Burger
house-ground Wagyu beef patty, bacon-onion jam, swiss, lettuce, dill pickle mayo, brioche

Veggie Sando VG
roasted red bell pepper & tomato, garlic cashew dressing, pickled onion, avocado, feta, Texas toast

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

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

Smoked Chicken Salad Wrap
poblano, corn, yogurt/mayo, cilantro, flour tortilla

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

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

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

SIDES

Seasoned Kettle Chips

Street Corn Salad

House Salad w/ choice of dressing

Sweet-smoked Green Beans

Pimento Cheese

Crispy Cotija 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.

catering@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, green onion

Smoked Garlic Rice **V** (4oz pp) 3

Savory Black Beans **V** (4oz pp) 3

Industry Tendies 2.5/ea
Smoked, battered, and fried chicken thigh strips served with your choice of 2 sauces: house BBQ, jalapeno ranch, honey mustard, smoked ketchup, buffalo

Smoked Chicken Salad Cups 4
Smoked chicken thigh, poblano, corn, cilantro, tortilla cup

Pimento Cheese **VG** (2oz pp) 5.5
green onion, with toast points and seasoned kettle chips

Street Corn Salad **VG** 5.5
House tajin, cotija cheese, cilantro, lime

Smoked Greens Beans & Veggies **V** (3oz pp) 3.5
onion, poblano, garlic, tomato

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

choice of 3 sauces: 30 for \$65

Buffalo, house BBQ, blackberry-habanero, 50 for \$110

lemon pepper, hot & sweet pecan, dry served with jalapeno ranch 100 for \$180

BEVERAGES (priced per gallon)

Tea 18 Coffee 22
sweet or unsweet cups, creamer, sugar

Lemonade 25 Daily Agua Fresca 25
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 15/pp
Choice of chilled orange juice or coffee, homemade biscuits, butter, blackberry compote

Conference Call 20/pp
chilled orange juice and Coffee, seasonal fruit platter, Greek yogurt, homemade granola, homemade biscuits, whipped butter, blackberry compote

Hot Line 12/pp
Build-Your-Own Taco Bar: flour tortillas, scrambled eggs, cheddar cheese, Industry salsa, avocado crema, cilantro
INCLUDED: choice of two (2) bacon, smoked brisket, avocado, black beans, tots

Industry Brunch 20/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

House Smoked Bacon (4) \$6/pp

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

Pancakes (1) \$5/pp
butter, pecan syrup

Tatas Bravas \$8/pp
seasoned tots, smoked paprika, red chile hollandaise, green onion

MORNING MUNCHIES

Migas 7/pp
scrambled eggs, corn tortilla, onion, tomato, cheddar, jalapeno, Served with salsa & Eddie's green sauce.
Corn or flour tortillas 1.5 more pp

Breakfast Taco 4.5/ea
served with a side of Industry salsa
ADD PROTEIN PICK 1: BRISKET, BACON, AVOCADO, BLACK BEANS, TOTS

Brisket Breakfast Sando 13.5/ea
smoked brisket, scrambled egg, pimento cheese, house BBQ sauce, brioche bun

Biscuits & Gravy 6.25/ea
one biscuit halved, brisket gravy, green onion

Texas 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 9/ea
fried chicken thigh in a sweet pecan hot sauce, homemade biscuit

MAINS

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

Burger Slider 5/ea
house-ground Wagyu patty, onion bacon jam, swiss, dill pickle mayo, lettuce,

Chicken Sando Slider 5/ea
smoked & 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
garlic-cashew dressing, 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, garlic-cashew dressing, onion, avocado, feta, Texas toast

Green Bean Casserole 5/pp
smoked onion, poblano, tomato, garlic 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

Texas BBQ spread 35/pp
Smoked chicken breast and thigh, brisket, mac n cheese, Texas slaw, sweet smoked green beans, texas toast, homemade corn tortillas, house pickles, onion, homemade BBQ sauce, southern mustard, Eddie's green sauce,

Industry CFC 12/pp
smoked & fried chicken thigh covered with queso, peppers & onions

Smoked Half Chicken 15/pp
Smoked thigh and breast, smoked onion & jalapenos, homemade corn tortillas, Eddie's Green Sauce, House BBQ Sauce, and chiptole aioli

EXTRAS Napkins, plates, and serving utensils included

Individual Cutlery Sets \$1/pp
compostable

Ice \$10/bag

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