

Industry

SHARE

Green Chile Queso **Vg**
 blended with smoked chilies & shrooms, cilantro, house fried chips 10
LOAD UP YOUR QUESO!
 with brisket, jalapenos & avocado +5

Crispy Cotija Fries
 smoked ketchup 7 **Vg**

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

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

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

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

Mac & Cheese **Vg** 7
 add smoked protein \$5

Smoked Garlic Rice & Black Beans 6

MAINS

BOWLS

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 dress 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 13.5
 or try it grilled

Industry Burger
 house-ground Texas Wagyu patty, bacon-onion jam, SWAGGY 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, 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

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 14

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, fried egg, pimento cheese, house BBQ sauce, fried onions, brioche 13

SWEET

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 to the right into a milkshake for \$10
 Make it adult with rum or whiskey for \$4

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 13
 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 15

Beef Cakes (no modifications)

smoked brisket & bacon, buttermilk pancakes, berry compote, pecan syrup 18

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



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

ON TAP

DRAFT COCKTAILS

Spicy Pal

Jalepeno infused Pueblo Viejo, grapefruit juice, Jarritos, Lime 13.5

Pool Floaty

Still Austin Gin, mint, peach schnapps, peach ring, soda 12

Liberty Lunch

Tullamore Dew, Ancho Reyes, pineapple, blackberry, lemon 14

Industry Star

Wheatley Vodka, passion fruit, prosecco, vanilla 12.5

Bringin Mexi Back

Rosaluna Mezcal, Naranja Orange liqueur, lime juice, olive juice served up 14

WINES

White Pinot Gris

Stoller, Oregon 10/37

White Chenin Blanc

Dry Creek, Sonoma 12/42

Rose Pinot

Mont Gravet Fr 10/37

Red Pinot Noir

Stoller, Oregon 11/40

Red old vine Zinfandel

Klinker Brick, Lodi 12/42

Nitro \$13 Ketel One, Mr. Espresso Black, simple Martini

FROZENS

Clo-open

Frozen Cold Brew, Flor de Cana 7 yr, Cantera Negra Cafe, cream 13.5

Millies Marg!!

Check below!

The Cure

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

Millies Marg!!

Milagro Reposado, Naranja Orange liqueur, lime \$13 (Frozen or Rocks)

Flavors (\$1): Blackberry, Passionfruit

Floater (\$3): Gran Marnier or Chambord

On the Wagon

N/A

Ritual Margarita 9

Ritual Whiskey Sour 9

Featured Agua Fresca 5

Ricks Near Beer .5% 5.5

Zilker Hop Water 5

Richard's Rainwater 3.5

Frozen Ginger Lemonade 6

PROGRESS COFFEE

Espresso, Cold Brew & Drip

REGULARS

COCKTAILS

Eternal Youth

Paddy's Irish Whiskey, Romano Amaro, orgeat, lemon, up 14

Richards Ranchwater

Richards Rainwater, Socorro Blanco, blackberry, lime 12.5

Keyed Up

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

Fred Smash

Redemption bourbon, Alma Finca Orange, peach, basil, lemon 13

Industry Old Fashioned

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

BREWSKIS

Coors Light 6

Michelob Ultra 6.5

Montucky 16oz 6

Lonestar 16oz 5.5

Corona 16oz 7

Coors Original 6

Shiner Bock 6.5

Dos XX or Modelo 7

Lovestreet Kolsch 7

Native Texan Pilsner 7

Pearl Snap Pilsner 7

Eastciders Brut 6.5

High Noon SunSips 8

Happy Dad Grape 8

El Mesero

Shot of Espolon Tequila & High Life Pony \$11

LOCAL DRAFTS (MOSTLY)

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



Make any beer a Michelada with Momo's local michelada mix \$2

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

Reyka vodka, smoked tomato, our bloody mix, smoked bacon 11

OAX-MEX

spiced chocolate Oaxacan brew with Union Mezcal 11

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

Waffle Shot

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

Aperyl Spritz

Aperol, grapefruit, thyme simple, bubbly 12

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 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 15

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, fried 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

Beef Cakes

(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.