



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

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 thigh,
house hot sauce, swiss,
slaw, pickle, brioche 13,5
or try it grilled

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

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and substitutions to dietary restrictions only.

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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	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Mezcal Mon \$2 off Mezcal \$7 mezcal margs	Taco Tues \$2 off tequilas 25% off taco plates	Whiskey Weds \$2 off whiskeys \$5 premium feature	Ladies Night Happy hour drinks all night	Fireball Friday \$4 Fireball	Bloody Sat \$5 award-winning Bloody Mary	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 Orangeliquer, 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-pen

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
Floaters (\$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



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Fair Price:
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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
- Apery'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
- Green Chile Queso **Vg**
smoked chilies & shrooms,
cilantro, house fried chips 10

LOAD UP YOUR QUESO!
wbrisket, jalapenos & avocado +5
- Tatas Bravas **Vg**
seasoned tots, smoked paprika,
chipotle aioli, green onion 8
- Homemade Buttermilk
Biscuit **Vg**
butter, blackberry compote 5
- 3 Eggs
scrambled or fried 6
- Crispy Brussels Sprouts **V**
Dijon bourbon glaze, candied
pecans, green onion 9,5
- Crispy Cotija Fries **Vg**
smoked ketchup 7
- House Smoked Bacon
four slices 6
- The Austin Chili Sauce Festival Winner logo, featuring a circular seal with a chili pepper and the text "THE AUSTIN CHILI SAUCE FESTIVAL WINNER".
- House Fried
Chips & Salsa
smoked tomatoes, jalapeno,
cilantro, lime 7

BRUNCH MAINS

(NO CUSTOM EGG ORDERS
DURING PEAK HOURS)

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, snoked 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,
blackbberry compote,
canided pecan syrup 18

Saturday
\$5 Bloody Marys

PLATES

- The Breakfast Burrito
three scrambled eggs, smashed potatoes,
back beans, chipotle aioli and choice of
protein. Topped with queso &
Eddie's Green Sauce 14
choose: brisket, bacon, chicken tinga
- Cheeseburger Benny
buttermilk biscuit, fried egg,
green onion, swiss cheese, red chile
hollandaise 15,5
- Texas Fish Fry
cornmeal fried Texas catfish, fries,
house tartar sauce,
Eddie's green sauce, 19
- Buttermilk Biscuits & Gravy
homemade buttermilk biscuits,
poblano-brisket gravy, green onion 12
- Buttermilk Pancakes **Vg**
(3) our famous pancake mix, butter,
candied pecan syrup 10
- Chilaquiles **Vg**
crispy corn tortillas, fried egg,
cotija, cheddar, salsa,
avo-crema, cilantro 13,5

SWEETS

- Bread Pudding ala 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 ala mode
warm chocolate chip brownie, vanilla ice
cream, chocolate, caramel, candied pecans 10
- Pecan Pie
whipped cream 7



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