

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, chipotle aioli, smoked ketchup, house made pickles, romaine, sliced tomato, red onion, jalapeno, brioche buns, 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, bourbon-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, poblano ranch, Texas slaw, fried onions, house pickle

Dressings:
honey lemon vin, garlic cashew, sweet potato vin, poblano ranch, garlic balsamic vin

LUNCH BOXES \$18/PP

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

BBQ Chicken Sando try it grilled!
Smoked, fried or grilled chicken thigh, house BBQ sauce, swiss, slaw, pickle, brioche

Brisket Pastrami
dijon, house pickles, swiss, bourbon-onion jam, Texas toast, brisket jus

Industry Burger
house-ground wagyu-brisket, cheddar, chipotle aioli, smear of guac, LT0, house made pickles, brioche bun

Veggie Sando VG
grilled sweet potato, bell pepper, tomato, garlic cashew dressing, pickled onion, avocado, feta, Texas toast

Fish Sando
Texas catfish, cornmeal batter, dill pickle mayo, lettuce, tomato, onion, brioche

Egg Salad Sandwich VG
chimichurri, romaine, tomato, housemade pickles, Texas Toast

Smoked Chicken Salad Wrap
poblano, corn, yogurt/mayo, chimichurri, 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, purple cabbage, jalapeno cream, flour tortillas, lime

Cauli Tacos VG
smoked cauliflower, pickled onion, cilantro, chimichurri, homemade corn tortilla

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

Industry Bowl VG
greens & kale, smoked garlic rice, sweet pots, Brussels sprouts, pepita, feta, cashew/honey vin

SIDES

Seasoned Kettle Chips Sweet-smoked Green Beans

Street Corn Salad Egg Salad

House Salad w/ balsamic dressing Smoked Garlic Rice & Beans

SWEETS \$4/PP

Banana Pudding Cups Pecan pie bites
vanilla wafer, whipped cream homemade crust, whipped cream

Brownie Squares
with chocolate chips



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 (3oz pp)	2.75		
Smoked tomatoes, onions, cilantro, jalapenos, lime			
Green Chili Queso and house-fried chips VG (3oz 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	2.75/ea		
smoked, battered, and fried chicken thigh strips served with your choice of 2 sauces: house BBQ, poblano ranch, honey mustard, smoked ketchup, buffalo			
Smoked Chicken Salad Cups	3.5/ea		
smoked chicken thigh, poblano, corn, chimichurri, tortilla cup			
Egg Salad VG (2oz pp)	3.5		
green onion, celery, Dijon, mayo, greek yogurt, chimichurri, with crostinis and house-fried chips			
Street Corn Salad VG	5.5		
House tajin, cotija cheese, cilantro, lime			
Smoked Green 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

100 for \$180

served with poblano ranch

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	
Richard's Rainwater	3.5/ea	Bottled Water	2.5/ea
VG = Vegetarian V = Vegan			

BREAKFAST	
Rise & Shine VG	15/pp
Choice of chilled orange juice or coffee, homemade biscuits, butter, blackberry compote	
Conference Call VG	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, brisket gravy, green onion), Industry Salsa, pancakes, pecan syrup, butter, blackberry compote	

A LA CARTE BREAKFAST

House Smoked Bacon (4) \$6/pp

Homemade Buttermilk Biscuit \$5/pp

butter, blackberry compote

Scrambled Eggs (3) \$6/pp

Pancakes (1) \$5/pp

butter, pecan syrup

Tatas Bravas \$8/pp

seasoned tots, smoked paprika, red chile hollandaise, green onion

MORNING MUNCHIES	
Migas VG	8/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, cheddar cheese, house BBQ sauce, brioche	
Biscuits & Gravy	6.25/ea
one biscuit halved, brisket gravy, green onion	
Texas Granola Parfait VG	8/ea
Greek yogurt, granola, pepitas, honey, blackberry compote	
Breakfast State Fair VG	\$7/pp
fried sweet potato churros, bourbon whipped cream	
The Man Bun	8/ea
Homemade cinnamon roll with cream cheese frosting	
Hot Honey Chicken Biscuit	9/ea
fried chicken thigh in a sweet pecan hot sauce, cheddar, 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, cheddar, chipotle aioli, LTO	
BBQ Chicken Slider	5/ea
smoked & fried thigh, house BBQ, swiss, southwest slaw, pickle	
Smoked Chicken Salad Wrap Bites	4.5/ea
poblano, corn, cilantro, flour tortilla	
Mini Egg Salad Sandwiches VG	3.5/ea
chimichurri, romaine, tomato, housemade pickles, Texas Toast	
Industry Quesadilla	6/ea
cheese, peppers and onions, w/Industry salsa & avo crema	
choice of chicken tinga or smoked brisket	
Mini Veggie Sando VG	4/ea
grilled sweet potato, bell peppers, garlic-cashew dressing, pickled onion, avocado, feta, Texas toast	
Green Bean Casserole VG	5/pp
smoked onion, poblano, tomato, garlic rice, queso, fried onion	
Indy Fried Rice VG	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 OFC	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 chipotle aioli	

Napkins, plates, and serving utensils included

Individual Cutlery Sets \$1/pp

compostable

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

compostable

Ice \$10/bag