

BUILD-YOUR-OWN (priced per person)

Taco Bar 16
tortillas (flour & corn), cheddar cheese, diced red onion, jalapeno, avocado 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
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!
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

Street Corn Salad

House Salad w/ choice of dressing

Bacon Braised Green Beans

Sweet Potato Hummus

Pimento Cheese

Crispy Fries

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.

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, 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,
lemon pepper, hot & sweet pecan, dry 50 for \$90
served with jalapeno ranch 100 for \$170

BEVERAGES (priced per gallon)

Tea sweet or unsweet	14	Coffee cups, creamer, sugar	22
Lemonade made in house daily	22	Daily Agua Fresca made in house daily	14
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 Tatas Bravas
butter, pecan syrup 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, peptas, 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 compostable	\$1/pp	Ice	\$10/bag
Cup, Lid, & Straw Sets compostable	\$1/pp		