

BUILD-YOUR-OWN

(priced per person)

Taco Bar	16
tortillas (flour & corn), cheddar cheese, diced red onion, jalapeno, avocado crema, shredded lettuce	
INCLUDED: choice of two (2) proteins	
Taco Bowl Bar	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 choice of protein	4.25
Burger Bar	16
smoked and grilled beef burger patty OR house black bean patty (VG), swiss cheese, cheddar cheese, yellow mustard, dill pickle, mayo, lettuce, sliced tomato, red onion, jalapeno, bacon-onion jam	
Loaded Potato Bar	10
grilled peppers and onions, cheddar cheese, avocado crema, house BBQ sauce	
ADD our Pit Chili	5
Nacho Bar	10
corn tortilla chips, green chili queso, seasoned black beans, avocado crema, diced tomato, jalapeno, Industry salsa	
ADD choice of protein	4.25
Protein Options: smoked chicken, pork pastor, brisket, smoked mushrooms + grilled onions + grilled peppers	

LUNCH BOXES

(18 / pp)

Served with kettle chips and house pickles.

MAINS (select one of our hand-held items listed below)

Cubano Sandwich	Grilled Chicken Sando
smoked pulled pork, grain mustard, proscuitto, swiss, house pickles, on a baguette	house hot sauce, ponzu slaw, swiss, house pickles, brioche
Smoked Chicken Salad Wrap	Smoked Mushroom Wrap VG
poblano, corn, tomato, pesto, field greens, in a half tortilla wrap	mushrooms, carrot, red cabbage, garlic rice, cilantro, peanut sauce, in a half tortilla wrap

Veggie Sando VG
roasted red and green bell peppers, pickled onion, seared tomato, mixed greens, garlic, herbed feta on toasted rye

SIDES (select one of the following)

Sweet Potato Hummus VG	Pimento Cheese VG
Spicy Three Bean Salad VG	House Salad VG
with your choice of dressing	
Dijon Potato Salad VG	

IN-HOUSE MEALS

(price per menu item)

Pre-ordered selections for large groups dining at Industry Eastside.

BREAKFAST

Smoked Cheeseburger Benny	14
english muffin, fried egg, swiss cheese, green onion, red chile hollandaise	
Buttermilk Pancakes VG	9
three (3) buttermilk pancakes, served with butter and maple syrup	
Creme Brulee French Toast VG	12
Strawberry Creme, Bourbon Syrup	
Yogurt Parfait VG	8
Greek yogurt, topped with homemade granola, Texas honey, seasonal berry compote	
Breakfast Pileup	13
scrambled eggs, tots, cheddar cheese, sauce gravy, red bell pepper, house hot sauce, green onion	

LUNCH / DINNER

Industry Bowl VG	13
field greens, kale, smoked garlic brown rice, sweet potatoes, brussel sprouts, pepita, feta, cashew-honey vinaigrette	
Industry Burger	13
smoked beef patty, bacon-onion jam, swiss cheese, lettuce, sliced tomato, dill pickles, mayo, served on a challah bun	
Veggie Burger VG	12
house black bean patty, cheddar cheese, peppers, sliced red onion, lettuce, sliced tomato, chipotle aioli, served on a challah bun	
Kitchen Sink Bowl	13
field greens, kale, purple cabbage, smoked garlic brown rice, bell peppers, crispy chickpeas, green onion, hummus, cucumbers, sweet potatoes, red pepper-ponzu dressing	
Pit Chili	8
all of our smoked meats, topped with cheddar cheese, diced red onion, crumbled corn tortilla chips, served with Saltine crackers	
Chicken Sandwich	12.5
chicken thigh, house hot sauce, swiss, ponzu slaw, house pickles	
Taco Salad VG	12
seasoned black beans, smoked garlic brown rice, cheddar cheese, lettuce, tomato, Industry salsa, tortilla chips	
ADD a protein	4.25
smoked chicken, brisket, pork pastor, smoked salmon, smoked mushroom	
Taco Plate	13
three (3) tacos with your choice of meat: brisket, smoked chicken, or pork pastor	



Planning an Event?

Pick-up or Drop-off
for groups of 20 people 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 and 20% for full service catering only).

Service fees for delivery or drop-off catering
orders will vary.

cateringsm@industrytx.com



GRAZING (priced per person)

Party Bites? Appetizer? Sides? Your call.

Industry Salsa and Chips V
smoked tomatoes, onions, cilantro, jalapenos, lime

3

Green Chilli Queso and Chips VG
smoked chiles, mushrooms, cilantro

4

Crispy Brussel Sprouts V
rum-Dijon glaze, candied pecans, sliced green onion

4.25

Smoked Pork Belly Bites
house BBQ sauce, green onion

5

Blistered Shishito Peppers VG
sautéed, honey-lime glaze

4

Smoked Sweet Potato Hummus V
chimichurri, pepita, served with fresh veggies and toasted sliced challah bread

5

Pimento Cheese VG
red pepper jelly, green onion, served with toast points

5.5

Street Corn Salad VG
Tajin chili powder, cotija cheese, cilantro, lime

4

Quinoa/Tomato/Cucumber Salad V
basil, red bell pepper, red pepper vinaigrette

3.5

Dijon Potato Salad V
red potatoes, Dijon mustard, sliced green onions

3.5

Bacon Braised Green Beans
tomato, onion

3.5

House Pickles V
mixed veggies pickled in-house

2.5

Seasoned Black Beans VG

3

Smoked Garlic Brown Rice VG

3

BEVERAGES (priced by the gallon)

Tea 14
sweet or unsweet

Daily Agua Fresca 22
made in-house daily

Lemonade 22
made in-house daily

BREAKFAST

(price varies per menu item)

Rise & Shine 12 / pp
chilled orange juice, coffee, assortment of muffins & danishes

Conference Call 20 / pp
chilled orange juice and grapefruit juices, coffee, seasonal fruit platter, berries, Greek yogurt, homemade granola, coffee cakes and bagels, whipped butter, preserves and cream cheese.

Hot Line 11 / pp
Build-Your-Own Taco Bar: flour tortillas, scrambled eggs, cheddar cheese, Industry salsa, avocado crema, black beans, cilantro
INCLUDED: choice of two (2) brisket, bacon, pork pastor, sausage

Eastside 16 / pp
scrambled egg whites with mushrooms and kale, served with turkey bacon, and rye toast, Greek yogurt, homemade granola, Texas honey, whole fruit basket

Industry Brunch 18 / pp
tator tot casserole topped with green onion, Industry salsa, Panancakes, maple syrup, whipped butter, blackberry compote

MORNING MUNCHIES

Breakfast Taco 2.25 / ea
served with a side of Industry salsa

ADD protein 2

BBQ Breakfast Sando 11 / ea
fried egg, poblano cream cheese, BBQ sauce

Granola Parfait VG 7 / ea
Greek Yogurt, berries, honey

Biscuits & Gravy 6.25 / ea
coffee cake

VG 5 / ea
crème anglaise

GREENS (priced as side portion per person)

Industry Salad VG 7
field greens, kale, smoked garlic brown rice, sweet potatoes, brussel sprouts, pepita, feta, cashew-honey vinaigrette

Kitchen Sink Salad V 8
field greens, kale, purple cabbage, smoked garlic brown rice, bell peppers, crispy chickpeas, green onion, smoked sweet potato hummus, cucumbers, sweet potatoes, red pepper-ponzu dressing

House Salad VG 6
field greens, cucumber, red onion, tomato, cheddar cheese
+ choice of 2 dressings

Salad Dressings: poblano ranch, red pepper-ponzu vinaigrette, cashew-honey vinaigrette, Dijon vinaigrette

Get Smoked 2.5
ADD smoked chicken, pork pastor, brisket, smoked salmon, or smoked mushroom to any meal-sized salad

MAINS

(price varies per menu item)

Our most popular BUNS, PLATES, and BOWLS.

Brisket Slider 4.5 / ea
smoked brisket, pickled red onion, house BBQ sauce, house pickles, served in a small roll

Pork Pastor Slider 3.5 / ea
pork pastor, pineapple pico de gallo, avocado crema, cotija cheese, cilantro, served in a small roll

Smoked Chicken Salad Wrap 4.5 / ea
poblano, corn, tomato, pesto, field greens, served in a tortilla wrap (spinach)

Smoked Mushroom Wrap VG 4 / ea
smoked mushrooms, carrot, red cabbage, smoked garlic brown rice, cilantro, peanut sauce, served in a half tortilla wrap (flour)

Mini Veggie Sando VG 4 / ea
roasted red and green bell peppers, pickled onion, seared tomato, mixed greens, garlic, herbed feta on toasted rye

Beer Battered Texas Catfish Plate 17 / pp
pesto, chipotle aioli, served with smoked garlic brown rice and lemon garlic green beans

Chicked Fried Chicken with Queso 16 / pp
smoked and friend chicken thigh, topped with our green chili queso, peppers and onions, and cilantro on top of smoked garlic brown rice and seasoned black beans

Pit Chili 8 / pp
all of our smoked meats, topped with cheddar cheese, diced onion, crumbled corn tortilla chips, served with Saltine crackers

Texas Dirty Rice 9 / pp
seasoned ground beef, smoked garlic rice, purple cabbage, green onion

EXTRAS

Napkins, plates, and serving utensils included

Individual Cutlery Sets 1 / pp
compostable

Cup, Lid, and Straw Sets 1 / pp
compostable

Ice 10 / bag

VG = Vegetarian V = Vegan