

## 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 <b>VG</b>	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, dill pickle-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 <b>VG</b>	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 <b>VG</b>	11
green onion, jalapeno, corn salsa, fried onion, bacon-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 <b>VG</b>	7
field greens, smoked garlic brown rice, sweet potatoes, Brussel sprouts, pepita, feta, cashew-honey vin	
House Salad <b>VG</b>	\$6
field greens, cucumber, red onion, tomato, cheddar cheese + choice of 2 dressings	
Dressings:	
honey lemon vin, garlic cashew, jalapeno ranch, red pepper vin, garlic balsamic vin	

## LUNCH BOXES \$18/PP

Chicken Sando <b>VG</b>	try it grilled!	Served with seasoned kettle chips, house pickles, and choice of side!
smoked fried thigh, house hot sauce, swiss, southwest slaw, pickle, brioche		
Brisket Pastrami	dijon, house pickles, swiss, bacon jam, Texas toast, brisket jus	
Industry Burger	house-ground Wagyu beef patty, bacon-onion jam, swiss, lettuce, dill pickle mayo, brioche	
Veggie Sando <b>VG</b>	roasted red bell pepper & tomato, garlic cashew dressing, pickled onion, avocado, feta, Texas toast	
Fish Sando	smoked catfish patty, lettuce, tomato, dill mayo, house pickle, brioche	
Pimento BLT	pimento cheese, house smoked bacon, lettuce, tomato, Texas toast	
Smoked Chicken Salad Wrap	poblano, corn, yogurt/mayo, cilantro, 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, dill slaw, jalapeno cream, flour tortillas	
Cauli Tacos <b>VG</b>	smoked cauliflower, pickled onion, cilantro, chimichurri, homemade corn tortilla	
Industry Bowl <b>VG</b>	greens & kale, smoked garlic rice, sweet potato, 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	
<b>SIDES</b>		
Seasoned Kettle Chips	Sweet-smoked Green Beans	
Street Corn Salad	Pimento Cheese	
House Salad w/ choice of dressing	Crispy Cotija Fries	

**Industry**  
EVERYDAY. LATE NIGHT

## 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](mailto:catering@industrytx.com)

## GRAZING (priced per person)

Party Bites? Appetizer? Sides? Your call.

Industry Salsa and house-fried chips **V** (2oz pp)  
Smoked tomatoes, onions, cilantro, jalapenos, lime

Green Chili Queso and house-fried chips **VG** (2oz pp)  
Smoked chiles, smoked mushrooms, cilantro

Crispy Brussel Sprouts **V** (4oz pp)  
Bourbon-Dijon glaze, candied pecans, green onion

Smoked Garlic Rice **V** (4oz pp)

Savory Black Beans **V** (4oz pp)

Smoked Chicken Salad Cups  
Smoked chicken thigh, poblano, corn, cilantro, tortilla cup

Pimento Cheese **VG** (2oz pp)  
green onion, with toast points and seasoned kettle chips

Street Corn Salad **VG**  
House tajin, cotija cheese, cilantro, lime

Smoked Greens Beans & Veggies **V** (3oz pp)  
onion, poblano, garlic, tomato

## Try our famous WINGS! (smoked and fried)

choice of 3 sauces:  
Buffalo, house BBQ, blackberry-habanero, 30 for \$65  
lemon pepper, hot & sweet pecan, dry 50 for \$110  
served with jalapeno ranch 100 for \$180

## BEVERAGES (priced per gallon)

Tea 18 Coffee cups, creamer, sugar 22  
sweet or unsweet

Lemonade 25 Daily Agua Fresca 25  
made in house daily

Richards Rainwater 3.5/ea Bottled Water 2.5/ea

**VG** = Vegetarian

**V** = Vegan

## BREAKFAST

Rise & Shine 15/pp  
Choice of chilled orange juice or coffee, homemade biscuits, butter, blackberry compote

Conference Call 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, gravy, green onion), Industry Salsa, pancakes, pecan syrup, butter, blackberry compote

### A LA CARTE BREAKFAST

Scrambled Eggs (3) \$6/pp

House Smoked Bacon (4) \$6/pp

Homemade Buttermilk Biscuit \$5/pp  
butter, blackberry compote

Pancakes (1) \$5/pp  
butter, pecan syrup

Tatas Bravas \$8/pp  
seasoned tots, smoked paprika, red chile hollandaise, green onion

## MORNING MUNCHIES

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, pimento cheese, house BBQ sauce, brioche bun

Biscuits & Gravy 6.25/ea  
one biscuit halved, brisket gravy, green onion

Texas Granola Parfait 8/ea  
greek Yogurt, granola, pepitas, 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 9/ea  
fried chicken thigh in a sweet pecan hot sauce, 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, onion bacon jam, swiss, dill pickle mayo, lettuce,

Chicken Sando Slider 5/ea  
smoked & 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  
garlic-cashew dressing, field greens, purple cabbage, red/green bell, 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, garlic-cashew dressing, onion, avocado, feta, Texas toast

Green Bean Casserole 5/ea  
smoked onion, poblano, tomato, garlic rice, queso, fried onion

Indy Fried Rice 5/ea  
garlic brown rice, green onion, purple cabbage, egg, house hot sauce, soy sauce, chipotle mayo, cilantro

Texas Fish Fry 12/ea  
Cornmeal battered catfish nuggets, chimichurri, tartar sauce

Texas BBQ spread 35/ea  
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 CFC 12/ea  
smoked & fried chicken thigh covered with queso, peppers & onions

Smoked Half Chicken 15/ea  
Smoked thigh and breast, smoked onion & jalapenos, Eddie's Green Sauce, House BBQ Sauce, and Chipotle Aioli

**EXTRAS** Napkins, plates, and serving utensils included

Individual Cutlery Sets \$1/ea  
compostable

Cup, Lid, & Straw Sets \$1/ea  
compostable

Ice \$10/bag