

Industry

EVERYDAY. LATE NIGHT

SHARE

Chips + Green Chile Queso 9
blended with smoked chilies & shrooms
served with house-fried chips **VG**

LOAD UP YOUR QUESO! ADD SMOKED BRISKET, JALAPEÑO, + AVOCADO +\$5

Blistered Poblanos 9
house tajin + garlic cashew dip **V**

Industry Nachos 12
house-fried chips, green chile queso, black beans, tomato, romaine, jalapeño, cilantro + Eddie's Green Sauce **VG**
SUB TOTS! (TATCHOS) +\$2 // ADD PROTEIN +\$5

Crispy Cotija Fries 6
smoked ketchup **VG**

Poblano Pimento Cheese 11
crostinis & seasoned chips **VG**

Crispy Brussels Sprouts 9
dijon bourbon glaze, green onion, candied pecans **V**

Chips & Salsa 7
blended smoked tomatoes, onions, cilantro, jalapeños, served with house-fried chips **V**



Sweet Smoked Green Beans 6
smoked garlic, brown sugar, tomato, poblano, onions **V**

Poblano Mac & Cheese 7
fried onion **VG**
ADD SMOKED PROTEIN +\$5

Smoked Garlic Rice & Black Beans 6

WINGS! SMOKED & FRIED 6 / 12
blackberry-habenero // hot honey pecan 12 / 22
lemon pepper // buffalo // classic BBQ

TACOS (3)

Chicken Tinga Tacos 14
shredded in chipotle sauce, elote salsa, cotija, cilantro, homemade corn tortillas

Fish Tacos 15
cornmeal fried Texas catfish, cabbage, jalapeño cream, cilantro, flour tortillas

Smoked Brisket Tacos 14
house salsa, avocado crema, cilantro, fried onion, flour tortillas

Smoked Cauli Tacos 14
avo crema, pickled red onion, cilantro, chimichurri, homemade corn tortillas **VG**

SWEET HOMEMADE DESSERTS

Cheesecake 7

Bread Pudding Ala Mode 11

Brownie Ala Mode * 9

Pecan Pie * 7

Banana Pudding * 7

MAKE THESE A MILKSHAKE 11 *
Make it boozy: rum or whiskey +\$4
Chica Chida Peanut Butter Tequila +\$8



all from scratch:

lots of veggies & lowkey healthy.

open late:

Always cooking until at least midnight.

do what you want:

Order at the counter, order from QR, or just hang out

ask about our Pup Menu

BOWLS

GET SMOKED!
add brisket // diced chicken \$5
mushrooms // avocado \$3

Industry Bowl 14
field greens, kale, smoked garlic rice, sprouts, sweet potatoes, pepita, feta, cashew garlic-honey lemon vinaigrette **VG**

BBQ Salad 16
choose one: smoked brisket // cauliflower // chicken + BBQ sauce, lettuce, kale, corn, jalapeño cream, Texas slaw, fried onions, pickles
WRAP IT UP \$1.5

Basic Salad 9
greens, cucumber, red onion, tomato, cheddar, choice of dressing

Pit Chili 9
smoked meats, cheddar, onion, tortilla chips

BUNS

Industry Burger 15
flying c texas house-ground wagyu patty, bacon-onion jam, swiss, dill pickle mayo, lettuce, brioche
SUB SMOKED VEGGIE PATTY +\$1 VG



Chicken Sandwich 14
smoked, fried or grilled chicken thigh, house hot sauce, swiss, slaw, pickle, brioche

Smoked Fish Sandwich 16
house smoked Texas catfish patty, dill pickle mayo, lettuce, tomato, brioche

Roasted Veggie Sandwich 13
red & green bells, avocado, garlic-cashew sauce, tomato, onion, feta, Texas toast **VG**

Pimento BLT 14
pimento cheese, smoked bacon, lettuce, tomato, mayo, Texas toast

Brisket Pastrami 17
dijon, house pickles, swiss, bacon & onion jam, Texas toast, brisket jus



Smoked Chicken Salad Wrap 14
romaine, poblano, corn, spicy yogurt + mayo, cilantro, house hot sauce

PLATES

Smoked Half Chicken 19
house rub, pepper, onion, smoked garlic rice, black beans, cilantro, Eddie's green sauce, homemade corn tortillas

Industry CFC 17
fried chicken thigh, layered with queso + rice, beans, peppers, onions, cilantro

Indy Tendies 17
fried chicken tenders & crispy cotija fries
choose 2: jalapeño ranch // classic bbq // honey mustard // buffalo // hot honey pecan

Quesadilla 12
cheddar, sour cream, peppers // onions **VG**
ADD SMOKED PROTEIN +\$5

Texas Fish Fry 18
cornmeal fried Texas catfish, fries, house tartar sauce, chimichurri

VG = Vegetarian / V = Vegan / Please limit modifications and substitutions to dietary restrictions only.

*There is a risk associated with consuming undercooked eggs. If you have a chronic illness of 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.