

Industry

All from Scratch:

Lots of veggies & low-key healthy.

Open Late:

Always cooking until at least midnight.

Do what you want:

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

Download our app!



SHARE

Green Chile Queso Vg
blended with smoked chilies
& shrooms, cilantro,
house fried chips 10

LOAD UP YOUR QUESO!
with brisket,
jalapenos & avocado +5

Blistered Poblanos V
tatin, garlic cashew dip 10

Industry Nachos Vg
queso, black beans, tomato,
romaine, jalapeno, cilantro,
Eddie's green sauce 13
sub tots! (totchos) \$2
add protein \$5

Crispy Cotija Fries Vg
smoked ketchup 7

Poblano Pimento Chz Vg
crostini, seasoned chips 12

Crispy Brussels Sprouts V

dijon bourbon glaze,
candied pecans 9.5

House Fried V
Chips & Salsa
smoked tomatoes,
onions, cilantro,
jalapenos, lime 7



Poblano Mac & Chz
fried onion 7.5 add
smoked protein \$5 Vg



Sweet Smoked Green Beans V
smoked garlic, brown
sugar, tomato, poblano,
fried onion 7

Smoked Garlic Rice V
& Black Beans 6

MAINS

BOWLS

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

Industry Bowl Vg
field greens, kale, smoked
garlic rice, brussels, sweet
potatoes, pepita, feta,
cashew garlic dressing,
honey lemon vinaigrette 15

BBQ Salad
your choice: smoked
brisket, cauli or chicken
tossed in BBQ sauce, kale,
corn, jalapeno cream,
Texas slaw, fried onions,
pickles 17
Wrap it up \$1.5

Basic Salad Vg
greens, cucumber, red
onion, tomato, cheddar,
choice of dressing 9.5

Wings!

smoked + fried
blackberry-habanero, BBQ,
sweet & spicy pecan, buffalo,
honey mustard, lemon pepper

BUNS

Smoked Fish Sando
house smoked Texas catfish
patty, dill pickle mayo,
lettuce, tomato, brioche 14

Chicken Sando
smoked & fried thigh, house
hot sauce, Texas slaw,
swiss, pickles, brioche 13.5
or try it grilled

Industry Burger
house-ground Texas Wagyu
patty, bacon-onion jam, FLYING C WAGYU
swiss, dill pickle-mayo,
lettuce, brioche 14
sub veggie patty \$1

Roasted Veggie Sando Vg
red & green bells, avocado,
garlic-cashew sauce, tomato,
onion, feta, Texas toast 13.5

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

Brisket Pastrami
dijon, pickles, swiss, Seen on
bacon-onion jam, Texas DDD!
toast, brisket jus 16

PLATES

Smoked Half Chicken

house rub, smoked
jalapeno/onion, smoked
garlic rice and black
beans, cilantro,
Eddie's green sauce,
homemade corn
tortillas 18.5

Industry CFC

smoked & fried thigh,
layered with queso, rice,
beans, peppers, onions,
cilantro 17

Texas Fish Fry

Cornmeal fried Texas
catfish, fries, house tartar
sauce, chimichurri 18

Quesadilla Vg

cheddar, sour cream,
peppers/onions 12
add protein! 2.5

Indy Tendies

chicken thighs breaded and
fried, fries, served with
two sauces 17

TACOS (3)

Chicken Tinga Tacos

shredded in chipotle sauce,
chipotle aioli, corn salsa,
cotija, tatin, homemade corn
tortillas 13

Fish Tacos

cornmeal fried Texas
catfish, red cabbage,
jalapeno cream, cilantro,
flour tortillas 13.5

Brisket Tacos

house salsa, avocado crema,
cilantro, fried onion,
flour tortillas 13.5

Smoked Cauli Tacos Vg

avo crema, pickled red onion,
cilantro, red cabbage,
chimichurri, homemade corn
tortillas 13.5

Smoked Chicken Salad Wrap

romaine, tomato, poblano,
corn, spicy yogurt/mayo,
cilantro, house hot sauce 14
make it a sando! \$1

----- Get Smoked! add brisket, bacon, diced chicken \$5 / mushrooms, avocado \$3 -----

SWEETS

Homemade Cheesecake
graham cracker crust, blackberry 7
Ask about our featured flavor! 9

Pecan Pie
whipped cream 7

Make it a Milkshake!

Turn any of the 3 desserts to the right into a milkshake
for \$10 - Make it adult with rum or whiskey for \$4!

Bread Pudding ala mode

whiskey caramel, vanilla ice cream, homemade whipped cream,
candied Texas pecan 12

Brownie ala mode

warm chocolate chip brownie, vanilla ice
cream, chocolate, caramel, candied pecans 10

Banana Pudding

vanilla wafer crumble, whipped cream 7

ask about
our
Pup
Menu!

SATURDAY AND SUNDAY BRUNCH 11-3

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.

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