

Industry

EVERYDAY. LATE NIGHT

KIDS EAT ~~FREE~~
EVERY TUESDAY!

\$11 LUNCH COMBO
MONDAY - THURSDAY!

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

fair price * all from scratch * kitchen open late

ask about our Pup Menu

SHARE

Green Chile Queso 9

blended with smoked chilies & shrooms
served with house fried chips VG

LOADED QUESO! (SMOKED BRISKET, JALAPEÑO, & AVOCADO) +\$5

Texas Trio queso, guac, salsa + house-fried chips VG 16

Homemade Guac 7

cilantro, house-fried chips V

Blistered Poblanos 9

house tajin + garlic cashew dip V

Industry Nachos 13

house fried chips, green chile queso, black beans, tomato,
romaine, jalapeño, cilantro, + Eddie's Green Sauce VG

SUB TOTS! (TOTCHOS) +\$2 // ADD PROTEIN +\$5

Crispy Cotija Fries 6

smoked ketchup VG

Egg Salad App 10

green onion, celery, Dijon, mayo, Greek yogurt,
chimichurri, on field greens with crostinis 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

Poblano Mac & Cheese VG 7

ADD SMOKED PROTEIN +\$5

Smoked Garlic Rice & Black Beans V 6

WINGS! SMOKED & FRIED 6 / 12

blackberry-habanero // hot honey pecan
lemon pepper // buffalo // classic BBQ 12 / 22

BOWLS GET IT SMOKED!

ADD BRISKET // DICED CHICKEN \$5
SMOKED MUSHROOMS // AVOCADO \$3

Industry Bowl 14

field greens, kale, smoked garlic rice,
sprouts, sweet potatoes, pepitas, feta,
garlic-cashew dressing VG

BBQ Salad 16

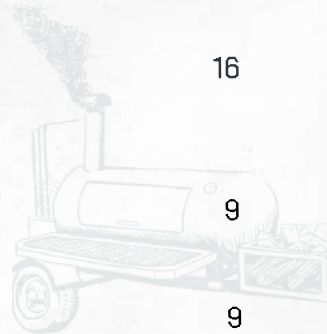
choose one : smoked brisket // cauliflower //
chicken + BBQ sauce, lettuce, kale, corn salsa,
jalapeño cream, texas slaw, fried onions, pickles
WRAP IT UP \$1.5

Basic Salad 9

field greens, cucumber, red onion, tomato,
cheddar, choice of dressing VG

Pit Chili 9

smoked meats, cheddar, onion, tortilla chips



BUNS

Industry Burger 15

house-ground wagyu-brisket, cheddar,
chipotle aioli, smear of guac, lettuce, tomato,
onion, house made pickles, brioche

SUB SMOKED VEGGIE PATTY +\$1



BBQ Chicken Sandwich 14

Smoked, fried or grilled chicken thigh, house
BBQ sauce, swiss, slaw, pickle, brioche

Fried Fish Sandwich 15

Texas catfish, cornmeal batter, dill pickle mayo,
lettuce, tomato, onion, brioche

Egg Salad Sandwich 12

Homemade with chimichurri, romaine, tomato,
housemade pickles, Texas Toast VG

Brisket Pastrami 18

dijon, house pickles, swiss, bourbon-
onion jam, Texas toast, brisket jus



Smoked Chicken Salad Wrap 14

romaine, poblano, corn, spicy yogurt
+ mayo, chimichurri, house hot sauce

PLATES

Smoked Half Chicken 19

house rub, jalapeño, onion, smoked garlic rice,
black beans, cilantro, Eddie's green sauce,
homemade corn tortillas

Blackened Catfish 18

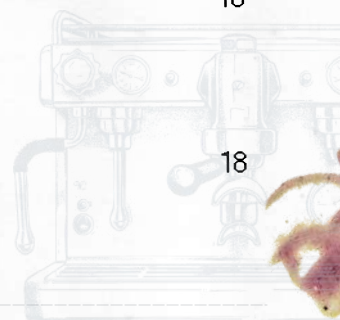
spicy tomato sauce, smoked garlic rice

Industry CFC 18

smoked and fried chicken thigh, layered with
queso, rice, beans, peppers, onions, cilantro

Texas Fish Fry 18

cornmeal battered Texas catfish, fries,
house tartar sauce, chimichurri



TACOS (3)

Chicken Tinga Tacos 14

shredded in chipotle sauce, corn salsa, tajin
cotija, cilantro, homemade corn tortillas

Fish Tacos 15

cornmeal battered Texas catfish, cabbage,
poblano cream, cilantro, flour tortillas

Smoked Brisket Tacos 15

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

Smoked Cauli Tacos 14

avo crema, pickled red onion, cilantro,
chimichurri, homemade corn tortillasVG

SWEET HOMEMADE DESSERTS

Cheesecake 7

featured cheesecake

Brownie (w/ice cream) 10

caramel, bourbon whipped
cream, candied pecans

Banana Pudding 7

bourbon whipped cream

Pecan Pie 7

bourbon whipped cream



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 an immune disorder, you are at greatest risk of illness
from eggs & should eat them fully cooked. If unsure of your risk, consult your physician.



HAPPY HOUR → WEEKDAYS 3-6PM // 10:30-CLOSE

\$3 Tallboys	\$5 House Margs	\$4 Chips & Salsa
\$5 House Spirits	\$7 Draft Wines	\$6 Chips & Queso

SPECIALS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
marg monday	tap tuesday	whiskey wed	ladies night	fireball fri	bloody daze	sunday funday
\$5 house margs all day	\$2 OFF all draft beer and wine	\$2 OFF whiskeys \$7 premium feature \$7 Tin Cup Whiskey	happy hour drinks all night	\$4 fireball fridays	\$6 award-winning bloody mary	\$15 bottomless mimosas til 3pm

COCKTAILS ADD A 5MG SHOT OF HIGHPOUR THC TO ANYTHING \$5

Indy Claw	11	Ever Bloom	11
Tito's Vodka, lime, simple, soda flavor of choice: blackberry // peach mango // passion fruit // pineapple		Hornitos Blanco, lavender, lemon	
Spicy Pal	12	Nitro Espresso Martini	12
habanero infused Gran Centenario Plata, grapefruit, lime, agave, Jarritos		Ketel One Vodka, Cantera Negra, simple	
Tomorrow's Problem	11	Have a SHIFTY!	18
Gray Whale Vodka, elderflower, blackberry, lemon, pomegranate		quart container of our daily agua fresca, then pick your poison. SERVES 2	
Industry Star	11	Bittersweet	12
Three Olives Vodka, passion fruit, vanilla, lime, bubbles		Paddy's Irish Whiskey, Romana Amaro, orgeat, lemon	
Bringin' Mexi Back	12	Cactus Bloom	12
Amaras Verde Mezcal, Jalisco Orange, lime, olive juice, served up		Gray Whale Gin, prickly pear, lemon, grapefruit, orange bitters	
Bourbon Professor	12	MILLIE'S MARG!	12
brisket fat-washed Old Forester, roasted pecan syrup, bitters		Gran Centenario Reposado, Jalisco Orange Liqueur, lime, agave \$1 flavors : blackberry // passionfruit \$3 floaters : grand marnier // chambord	

FROZENS

Clo-pen	12
Cruzan, Luxardo Espresso, amaretto, cold brew, cream	
Pre-Shift	12
Gray Whale Vodka, elderflower, peaches, OJ, bubbly	
Frozen Feature!	11
Ask your bartender for details	
Horchata	8
N/A cinnamon, rice, almond milk pick your poison with any house spirit	
SHOTS	
Mexican Candy	5
El Jimador Silver, watermelon schnapps, lime, simple, tabasco	
Train Shots	4
Hornitos Pineapple Jim Beam Honey Maniball Peanut Butter Tequila Three Olives Loopy Vodka	

NO BOOZE (N/A)

PROUDLY SERVING BOOTS TEXAS SODAS \$3

Jarritos Grapefruit	4
Frozen Horchata	7
Dirty Soda	5

Mexican Coke	5,5
Richard's Rainwater	4
Heineken 0.0	5
Harlan Palmer	4,5
fresh brewed iced tea + daily agua fresca	

Cold Brew	5
Drip Coffee	3
Lemonade	3,5
Featured Agua Fresca	4,5
Iced Tea	3

LOCAL DRAFTS

OUR TAPS ARE ALWAYS CHANGING.

Scan the code to see what's new!



Make it a Michelada +\$2
with Momo's local michelada mix

BEERS GET A BUCKET 5 BEERS // SELTZERS FOR A DISCOUNT

Miller Lite or Coors light	5,5
Michelob Ultra	5,5
Outlaw 16oz	5
Montucky Cold Snack 16oz	5,5
Yuengling 16oz	6
Lone Star	5
Shiner Bock	6
Dos XX or Pacifico	6,5
Corona 16oz	7
Busch Light	5
Little Kings cream ale	4

WINE

Sparkling	6/22
silvergate, spain	
Red blend	11/40
spicewood, Texas	
White sauvignon blanc	11/40
spicewood, Texas	
Rose pinot	11/40
spicewood, Texas	
House Sangria!	10/37
red wine, brandy, fresh fruit juices, hibiscus, simple, luxardo cherry syrup	

CANNED

Sun Cruiser mixed drink	8
pink lemonade + vodka iced tea + vodka	

High Noon seltzer	8
watermelon // pineapple	
-196 Seltzer fruit seltzer	7
strawberry // peach	

INDY TWO-STEP

THURS & FRIDAY // 2 - 6PM

\$2 busch light	\$2 tacos
\$2 rum punch	\$4 Fireball

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smtx.industrytx.com
110 E. Martin Luther King Dr. #126
San Marcos, TX, 78666

20% OFF EVERYTHING FOR SERVICE
INDUSTRY WORKERS, FIRST RESPONDERS
& MILITARY ALL THE TIME



GET
OUR
APP
<-



LUNCH FAVORITES AVAILABLE ON GAMEDAYS (WINGS AND NACHOS)

Order at the counter, order from QR, or just hang out
fair price * all from scratch * kitchen open late

BRUNCHY DRINKS BRUNCH SERVED UNTIL 3

Industry Blood Mary 10
Tito's Vodka, smoked tomato, our bloody mix, smoked bacon

Blush Rush 12
Teremana Silver Tequila, rose simple, grapefruit, lime, jarritos

ask about our Pup Menu

Aperya'll Spritz 11
Aperol, grapefruit, thyme simple, bubbly, soda

Waffle Shot 8
Paddy's Irish Whiskey, butterscotch, OJ, bacon

APPS

Breakfast State Fair! 12
fried sweet potato donut holes, bourbon whipped cream

3 Eggs 6
Scrambled // Fried VG

House Smoked Bacon 5 (4 slices)

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

Tatas Bravas 8
seasoned tots, smoked paprika, chipotle aioli, green onion VG

Green Chile Queso 9
blended with smoked chilies and shrooms served with house-fried chips VG
LOADED QUESO! (SMOKED BRISKET, JALAPEÑOS, & AVOCADO) +\$5

Crispy Cotija Fries 6
smoked ketchup VG

Homemade Buttermilk Biscuit 5
butter, blackberry compote VG

Chips + Salsa 7
blended smoked tomatoes, onions, cilantro, jalapeños + house-fried chips V

\$6 BLOODY MARYS ON SATURDAYS

BRUNCH MAINS

\$15 BOTTOMLESS MIMOSAS ON SUNDAYS

BOWLS

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

Breakfast Pile-Up 13
scrambled eggs, tots, cheddar cheese, green bell pepper, brisket gravy, green onion, house hot sauce

Industry Bowl 14
field greens, kale, smoked garlic, rice, brussels sprouts, sweet potatoes, pepitas, feta, garlic cashew dressing VG

Brunch Bowl 14
field greens, fried egg, sweet potato, garlic rice, seasoned tots, black beans, sweet potato vinaigrette, poblano cream, green onion VG

PLATES

The Breakfast Burrito 14
choose one: brisket // bacon // chicken // shrooms + 3 scrambled eggs, potatoes, black beans, chipotle aioli & protein, queso, Eddie's Green Sauce

Buttermilk Pancakes (3) 10
our famous pancake mix, butter, candied pecan syrup VG

Texas Fish Fry 18
cornmeal fried Texas catfish, fries, house tartar sauce, Eddie's green sauce

Basic Brunch 12
three fried or scrambled eggs, 3 house smoked bacon, Texas Toast

Buttermilk Biscuits & Gravy 12
Homemade buttermilk biscuits, poblano-brisket gravy, green onion

SWEET HOMEMADE DESSERTS

Pecan Pie 7
with bourbon whipped cream

Banana Pudding 7
with vanilla wafer and bourbon whipped cream

BUNS

Brisket Pastrami 18
Dijon, house pickles, swiss, bourbon-onion jam, Texas toast, brisket jus

Chicken Biscuit 10
smoked & fried chicken thigh, cheddar, sweet + spicy pecan sauce

Brisket Breakfast Sando 13
smoked brisket, scrambled egg, pimento cheese, house BBQ sauce, fried onions, brioche bun

Industry Burger 15
house-ground wagyu-brisket, cheddar, chipotle aioli, smear of guac, lettuce, tomato, onion, house made pickles, brioche bun
sub smoked veggie patty +\$1

NO CUSTOM EGG ORDERS DURING PEAK HOURS

Avocado Toast 13
Two Texas Toasts, fresh avocado, fried eggs, field greens, feta, sweet potato vinaigrette VG
ADD SMOKED PROTEIN +\$5

Cheeseburger Benny 14
buttermilk biscuit, fried egg, green onion, swiss cheese, chipotle hollandaise

Chilaquiles 13
crispy corn tortillas, fried egg, cotija, cheddar, salsa, avo-crema, cilantro VG

Beef Cakes (NO MODS) 17
smoked brisket & bacon, buttermilk pancakes, blackberry compote, candied pecan syrup



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