

## 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 VG 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 VG 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 VG 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 VG 7

field greens, smoked garlic brown rice, sweet potatoes, Brussel sprouts, pepita, feta, cashew-honey vin

House Salad VG \$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 try it grilled!

smoked fried thigh, house hot sauce, swiss, southwest slaw, pickle, brioche

Served with seasoned kettle chips, house pickles, and choice of side!

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 VG

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 VG

smoked cauliflower, pickled onion, cilantro, chimichurri, homemade corn tortilla

BBQ Salad

choice: brisket, smoked cauliflower, or chicken tossed in BBQ sauce, kale, corn, jalapeno ranch, Texas slaw, fried onions, house pickle

Industry Bowl VG

greens & kale, smoked garlic rice, sweet potato, Brussels sprouts, pepita, feta, cashew/honey vin

## SIDES

Seasoned Kettle Chips

Street Corn Salad

House Salad w/ choice of dressing

Sweet-smoked Green Beans

Pimento Cheese

Crispy Cotija Fries

## SWEETS \$4/PP

Banana Pudding Cups

vanilla wafer, whipped cream

Pecan pie bites

homemade crust, whipped cream

Brownie Squares

with chocolate chips

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

## GRAZING (priced per person)

Party Bites? Appetizer? Sides? Your call.

Industry Salsa and house-fried chips **V** (2oz pp) 2.75

Smoked tomatoes, onions, cilantro, jalapenos, lime

Green Chili Queso and house-fried chips **VG** (2oz pp) 3.5

Smoked chiles, smoked mushrooms, cilantro

Crispy Brussel Sprouts **V** (4oz pp) 4.25

Bourbon-Dijon glaze, candied pecans, green onion

Smoked Garlic Rice **V** (4oz pp) 3

Savory Black Beans **V** (4oz pp) 3

Industry Tendies 2.5/ea

Smoked, battered, and fried chicken thigh strips served with your choice of 2 sauces: house BBQ, jalapeno ranch, honey mustard, smoked ketchup, buffalo

Smoked Chicken Salad Cups 4

Smoked chicken thigh, poblano, corn, cilantro, tortilla cup

Pimento Cheese **VG** (2oz pp) 5.5

green onion, with toast points and seasoned kettle chips

Street Corn Salad **VG** 5.5

House tajin, cotija cheese, cilantro, lime

Smoked Greens Beans & Veggies **V** (3oz pp) 3.5

onion, poblano, garlic, tomato

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

choice of 3 sauces:

Buffalo, house BBQ, blackberry-habanero,

lemon pepper, hot & sweet pecan, dry

served with jalapeno ranch

30 for \$65

50 for \$110

100 for \$180

## BEVERAGES (priced per gallon)

Tea  
sweet or unsweet 18

Coffee  
cups, creamer, sugar 22

Lemonade  
made in house daily 25

Daily Agua Fresca  
made in house daily 25

Richards Rainwater 3.5/ea

Bottled Water 2.5/ea

**VG** = Vegetarian

**V** = Vegan

## BREAKFAST

### Rise & Shine

Choice of chilled orange juice or coffee, homemade biscuits, butter, blackberry compote

15/pp

### Conference Call

chilled orange juice and Coffee, seasonal fruit platter, Greek yogurt, homemade granola, homemade biscuits, whipped butter, blackberry compote

20/pp

### Hot Line

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

12/pp

### Industry Brunch

Our famous breakfast pileup (eggs, cheese, tots, gravy, green onion), Industry Salsa, pancakes, pecan syrup, butter, blackberry compote

20/pp

## 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

### Migas

7/ea  
scrambled eggs, corn tortilla, onion, tomato, cheddar, jalapeno. Served with salsa & Eddie's green sauce, Corn or flour tortillas 1.5 more pp

### Breakfast Taco

served with a side of Industry salsa  
ADD PROTEIN PICK 1: BRISKET, BACON, AVOCADO, BLACK BEANS, TOTS

4.5/ea

### Brisket Breakfast Sando

smoked brisket, scrambled egg, pimento cheese, house BBQ sauce, brioche bun

13.5/ea

### Biscuits & Gravy

one biscuit halved, brisket gravy, green onion

6.25/ea

### Texas Granola Parfait

greek yogurt, granola, pepitas, honey, blackberry compote

8/ea

### Bread Pudding French Toast

two pieces, blackberry compote, whipped cream, pecan syrup

12.50/ea

### The Man Bun

Home made cinnamon roll with cream cheese frosting

8/ea

### Hot Honey Chicken Biscuit

fried chicken thigh in a sweet pecan hot sauce, homemade biscuit

9/ea

## MAINS

### Brisket Slider

smoked brisket, house BBQ sauce, house pickle

4.5/ea

### Chicken Tinga Taco

shredded chicken in chipotle sauce, elote salsa, cotija, on a homemade corn tortilla

5/ea

### Burger Slider

house-ground Wagyu patty, onion bacon jam, swiss, dill pickle mayo, lettuce,

5/ea

### Chicken Sando Slider

smoked & fried thigh, house hot sauce, swiss, southwest slaw

5/ea

### Smoked Chicken Salad Wrap Bites

poblano, corn, cilantro, flour tortilla

4.5/ea

### Veggie Wrap Bites

garlic-cashew dressing, field greens, purple cabbage, red/green bell, cucumber, red pepper vin, flour tortilla

3.5/ea

### Industry Quesadilla

cheese, peppers and onions, w/Industry salsa & avo crema  
**choice of chicken tinga or smoked brisket**

6/ea

### Mini Veggie Sando

roasted red and green bell peppers, garlic-cashew dressing, onion, avocado, feta, Texas toast

4/ea

### Green Bean Casserole

smoked onion, poblano, tomato, garlic rice, queso, fried onion

5/ea

### Indy Fried Rice

garlic brown rice, green onion, purple cabbage, egg, house hot sauce, soy sauce, chipotle mayo, cilantro

5/ea

### Texas Fish Fry

Cornmeal battered catfish nuggets, chimichurri, tartar sauce

12/ea

### Texas BBQ spread

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.

35/ea

### Industry CFC

smoked & fried chicken thigh covered with queso, peppers & onions

12/ea

### Smoked Half Chicken

Smoked thigh and breast, smoked onion & jalapenos, homemade corn tortillas, Eddie's Green Sauce, House BBQ Sauce, and chipotle aioli

15/ea

## EXTRAS

Napkins, plates, and serving utensils included

Individual Cutlery Sets \$1/ea  
compostable

Ice \$10/bag

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