Industry
EVERYDAY. LATE NIGHT

fair price * all from scratch * kitchen open late

REAL WAGE GUARANTEE — 20% added to all checks * kitchen shares the wealth

ask about our Pup Menu

SHARE

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

Homemade Guac 7
cilantro, house-fried chips V

Chips + Green Chile Queso 10
blended with smoked mushrooms, onions, cilantro, jalapeños + served with house-fried chips VG
LOADED QUESO! (SMOKED BRISKET, JALAPEÑO, & AVOCADO) +$5

Blistered Poblanos 9
house tajin, lemon + 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 7
smoked ketchup VG

Egg Salad App 11
green onion, celery, Dijon, mayo, greek yogurt, chimmichuri, on field greens with crostinis VG

Crispy Brussels Sprouts 9.5
dijon bourbon glaze, green onion, candied pecans V

Chips & Salsa 7
blended smoked tomatoes, onions, cilantro, jalapeños, served with house-fried chips VG
THE AUSTIN CHRONICLE HOT SAUCE FESTIVAL WINNER

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

Poblano Mac & Cheese VG 7.5
ADD SMOKED PROTEIN +$5

Smoked Garlic Rice & Black Beans V 6

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

BOWLS GET IT SMOKED!

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

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

BBQ Salad 17
pick one : smoked brisket // cauliflower // chicken + BBQ sauce, kale, corn, poblano cream, Texas slaw, fried onions, pickles
WRAP IT UP $1.5

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

Pit Chili 9
Chili Cook Off Winner
All our smoked meats, cheddar, red onion, crushed tortilla chips

TACOS (3)

Smoked Brisket Tacos 15
house salsa, avocado crema, cilantro, fried onion, flour tortillas

Chicken Tinga Tacos 15
shredded in chipotle sauce, elote salsa, cotija, cilantro, homeade corn tortillas

Smoked Cauli Tacos 15
avo crema, pickled onion, cilantro, chimichurri, homeade corn tortillas VG

Fish Tacos 16
cornmeal battered Texas catfish, cabbage, poblano cream, flour tortillas

BUNS

Industry Burger 15
house-ground wagyu-brisket, cheddar, chipotle aioli, smear of guac, LTO, house made pickles, brioche bun
FLYING C WAGYU
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
Diners Drive-Ins Dives

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

PLATES

Smoked Half Chicken 20
house rub, pepper, onion, smoked garlic, rice, black beans, cilantro, Eddie's green sauce, homemade corn tortillas

Industry CFC 19
fried chicken thigh, layered with queso + rice, beans, peppers, onions, cilantro

Blackened Catfish 18
spicy tomato sauce, smoked garlic rice

Texas Fish Fry 19
cornmeal fried Texas catfish, fries, house tartar sauce, chimichurri

SWEET HOMEMADE DESSERTS

Tres Leches 8
sponge cake soaked with coconut cream, strawberry

Brownie (w/ice cream) 10
caramel, bourbon whipped cream, candied pecans

Banana Pudding 7
bourbon whipped cream, vanilla wafer

Pecan Pie 7
bourbon whipped cream

WEEKDAY BREAKFAST 'TIL NOON

Homemade Buttermilk Biscuit 4
butter and blackberry compote VG

Breakfast Taco + House Salsa 4.5
2 scrambled eggs, cheddar + choose one: brisket // bacon // avocado // black beans // smashed tots VG

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

Avocado Toast 8.5
Texas Toast, fresh avocado, fried egg, field greens, feta, sweet potato vinaigrette VG

FULL ESPRESSO BAR, ALL DAY!

Basic Brunch 12
3 eggs over easy or scrambled, 3 smoked bacon, 1 Texas toast

The Breakfast Burrito 15
choose one: brisket // bacon // chicken tinga + 3 scrambled eggs, potatoes, black beans, chipotle aioli, queso, Eddie's Green Sauce

Brunch Bowl (no mods) 14
greens, fried egg, sweet potato, garlic-rice, seasoned tots, black beans, red pepper vinaigrette, poblano cream, green onion VG
ADD PROTEIN +$5

Chicken Biscuit 11
fried chicken thigh, cheddar cheese, sweet & spicy pecan sauce

THE AUSTIN CHRONICLE HOT SAUCE FESTIVAL WINNER · Diners Drive-Ins Dives · THE BLOODY MARY FESTIVAL · MAC & CHEESE Festival AUSTIN, TEXAS WINNER! BEST MAC N CHEESE

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.

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

$4 Tallboys
$7 Wine
$5 House Spirits
$8 Hornitos Margaritas
$5 Chips & Salsa
$6 Chips & Queso

SPECIALS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
mezcal mon	tap tuesday	whiskey wed	ladies night	fireball fri	bloody sat	sunday funday
$2 OFF mezcals $7 mezcal margs	$2 OFF Taps	$2 OFF whiskeys $7 premium feature $7 Tin Cup Whiskey	happy hour drinks all night $10 "Henny Ritas"	$4 fireball fridays	$6 award-winning Bloody Mary	$20 bottomless mimosas til 3pm

COCKTAILS

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

Bittersweet 12.5
Paddy's Irish Whisky, Romano Amaro, orgeat, lemon

Spicy Pal 13.5
jalapeno infused Gran Centenario Reposado, grapefruit juice, Jarritos, lime

Tomorrow's Problem 13
Weber Ranch Vodka, elderflower, blackberry, lemon, pomegranate

Industry Star 13
Wheatley vodka, passion fruit, sparkling wine, vanilla

Bringin Mexi Back 13
Tierra de Acre, mezcal, Marfa Rio Grande Orange, lime, olive juice, served up

Nitro Espresso Martini 13
Ketel One Vodka, Cantera Negra, simple

Richard's Ranchwater 11.5
Richard's Rainwater, Astral Tequila blackberry, lime

HAVE A SHIFTY (serves 2) 20
quart container of our daily agua fresca, & then pick your poison

Cactus Bloom 13
Malfy Italian Gin, prickly pear, lemon, grapefruit, orange bitters

Industry Old Fashioned 14
brisket fat-washed Bulleit Bourbon, roasted pecan syrup, bitters

El Mesero 11
shot of Cimarron Tequila & Miller High Life Pony

Desert Bird 17
Pantalones Reposado, mezcal, Campari, Orgeat, pineapple, grapefruit, absinthe

FROZENS

Clo-pen 13.5
cold brew, Flor de Cana 7 year Mr. Black, cream

Old Fashioned 13
Redemption Bourbon, orange, luxardo, bitters

Horchata 7
N/A cinnamon, rice, almond milk
pick your poison with any house spirit or Howler Head Banana Whiskey $5

MILLIE'S MARG! 13
Mi Campo Reposado, Marfa Rio Grande Orange, lime (frozen // rocks)
$1 flavors : blackberry // passionfruit
$3 floaters : gran marnier // chambord

NO BOOZE (N/A)

PROUDLY SERVING BOOTS TEXAS SODAS $3

CHOOSE FROM 4 N/A BEERS <- JUST ASK!

Highpour THC Seltzer 7.5
St. Elmo Hop Water 5

Harlan Palmer 4.5
fresh brewed iced tea + daily agua fresca
Jarritos 4
Mexican Coke 6
Dirty Soda 5
Frozen Horchata 7
Richard's Rainwater 4
Featured Agua Fresca 4.5

FUN COFFEES

Cold Plunge 8
espresso and frozen horchata

Hill Country Coffee 6
latte cold or iced with homemade pecan syrup

PROGRESS COFFEE

MILK // OAT MILK // ALMOND MILK

Espresso Bar // Nitro Cold Brew, Drip

LOCAL DRAFTS

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

Coors Light or Miller Lite	6.5
Michelob Ultra	6.5
Montucky Cold Snack 16oz	5.5
Lonestar 16oz	5
Busch Light	5
Corona 16oz	7
Shiner Bock	7
Dos XX or Modelo	7
Lovestreet Kolsch	7
Hi Sign violet blueberry blonde	7
512 IPA	7

WINE

Sparkling 10/37
silvergate, spain

White pinot gris 10/37
stoller, oregon

White sauvignon blanc 12/42
north coast, california

Rose pinot 10/37
mont gravet, france

Red pinot noir 12/42
stoller, oregon

Red cabernet 10/37
simple life, california

CANNED

High Noon seltzer 8
watermelon // pineapple // grapefruit

Eastciders Brut cider 7

Svedka vodka water 8
various flavors

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

Betty Booze mixed drink 8
lemonade + vodka 7% ABV
iced tea + vodka

INDY TWO-STEP

THURS & FRIDAY // 2 - 6PM

$2 busch light
$2 rum punch
$2 tacos
$2 Outlaw Draft

follow us > @eatindustry
eastside.industrytx.com
1211 E 5th St. Ste 150
Austin, TX, 78702

20% OFF EVERYTHING FOR SERVICE INDUSTRY WORKERS ALL THE TIME

GET OUR APP <-

Industry

EVERYDAY. LATE NIGHT

LUNCH FAVORITES AVAILABLE ON GAMEDAYS (WINGS AND NACHOS)

REAL WAGE GUARANTEE : 20% added to all checks * kitchen shares the wealth

fair price * all from scratch * kitchen open late

ask about our Pup Menu

BRUNCHY DRINKS BRUNCH SERVED UNTIL 3

Industry Blood Mary 11
Goodnight Loving Vodka, smoked tomato, our bloody mix, smoked bacon, smoked olives

Waffle Shot 9
Paddy's Irish Whisky, Mr. Boston butterscotch, oj, bacon

Aperya'll Spritz 12
aperol, grapefruit, thyme simple, bubbly

Choco Oaxaca 11
spiced chocolate oaxacan brew + union mezcal

APPS

Homemade Guac 7
cilantro, house-fried chips V

Breakfast State Fair! 12
fried sweet potato churros, bourbon whipped cream VG

3 Eggs 6
scrambled // fried VG

House Smoked Bacon 6
four slices

Crispy Brussels Sprouts 9.5
dijon bourbon glaze, candied pecans, green onion V

Crispy Cotija Fries 7
smoked ketchup VG

Texas Trio 15
queso, guac, salsa + house-fried chips

Green Chile Queso 10
blended w/smoked chilies & shrooms, cilantro + house fried chips VG
LOAD UP YOUR QUESO! W/BRISKET, JALAPENOS + AVOCADO +$5

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

Homemade Buttermilk Biscuit 5
butter, blackberry compote VG

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

The Austin Chronicle Hot Sauce Festival WINNER

$6 BLOODY MARYS ON SATURDAYS

BRUNCH MAINS

$20 BOTTOMLESS MIMOSAS ON SUNDAYS

BOWLS GET IT SMOKED!

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

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

Industry Bowl 15
field greens, kale, smoked garlic, rice, brussels sprouts, sweet potatoes, pepitas, feta, cashew-honey lemon vinaigrette VG

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

BUNS

Seen on D.D.D

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

Egg Salad Sandwich 12
Homemade with chimichurri, romaine, tomato, housemade pickles, TX Toast VG

Chicken Biscuit 11
fried chicken thigh, cheddar, sweet + spicy pecan sauce

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

Industry Burger 15
house-ground wagyu- brisket, cheddar, chipotle aioli, smear of guac, LTO, house made pickles, brioche VG
sub smoked veggie patty +$1

PLATES

NO CUSTOM EGG ORDERS DURING PEAK HOURS

The Breakfast Burrito 15
choose one: brisket // bacon // chicken tinga + 3 scrambled eggs, potatoes, black beans, chipotle aioli & protein, queso, Eddie's Green Sauce

Cheeseburger Benny 15.5
buttermilk biscuit, fried egg, green onion, swiss cheese, chipotle hollandaise

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

Basic Brunch 12
3 eggs over easy or scrambled, 3 smoked bacon, Texas toast

Beef Cakes (NO MODS) 18
smoked brisket & bacon, buttermilk pancakes, blackberry compote, candied pecan syrup

Diners Drive-Ins Dives

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

Chilaquiles 13.5
crispy corn tortillas, fried egg, cotija, cheddar, salsa, avocado-crema, cilantro VG
ADD SMOKED PROTEIN +$5

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

SWEET HOMEMADE DESSERTS

Tres Leches 8.5
sponge cake, coconut, cream, strawberry

Brownie w/ice cream 10
caramel, bourbon whipped cream, candied pecans

Banana Pudding 7
vanilla wafer crumble, bourbon whipped cream

Pecan Pie 7
bourbon whipped cream

The Austin Chronicle Hot Sauce Festival WINNER · Diners Drive-Ins Dives · The Bloody Mary Festival · Mac & Cheese Festival Austin, Texas WINNER! BEST MAC N CHEESE

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.