

BUILD-YOUR-OWN (priced per person)

Taco Bar 16
tortillas (flour & corn), cheddar cheese, diced red onion, jalapeno, avocado crema, industry salsa, shredded lettuce
INCLUDED: choice of two (2) proteins

Taco Bowl Bar 12
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 choice of protein 4.25

Burger Bar 15
dry aged beef swiss cheese, cheddar cheese, yellow mustard, dill pickle, mayo, lettuce, sliced tomato, red onion, jalapeno, bacon-onion jam, seasoned kettle chips

Loaded Potato Bar 11
grilled peppers and onions, cheddar cheese, avocado crema, house BBQ sauce
ADD our Pit Chili 5

Nacho Bar 10
corn tortilla chips, green chili queso, seasoned black beans, avocado crema, diced tomato, shredded lettuce, jalapeno, Industry salsa
ADD choice of protein 4.25

Mac and Cheese Bar 11
cheddar cheese sauce, grilled peppers and onions, tomato, jalapeno, smoked mushroom
ADD choice of protein 4.25

Protein Options: chicken tinga, grilled shirimp, brisket, smoked mushrooms/onions/peppers

LUNCH BOXES (18 / pp)

Served with kettle chips and house pickles.

MAINS (select one of our hand-held items listed below)

Brisket Pastrami **Grilled Chicken Sando**
Dijon, house pickles, swiss, house hot sauce, southwest slaw, bacon jam, Texas Toast, au jus swiss, house pickles, brioche

Smoked Chicken Salad Wrap **Smoked Mushroom Wrap VG**
poblano, corn, cilantro, flour tortilla mushrooms, carrot, red cabbage, garlic rice, cilantro, peanut sauce, flour tortilla

Veggie Sando VG
roasted red and green bell peppers, pickled onion, seared tomato, mixed greens, garlic, herbed feta on ciabatta

SIDES (then select one of the following)

Sweet Potato Hummus VG **Pimento Beer Cheese VG**
Dijon Potato Salad VG **House Salad VG**
with your choice of dressing

IN-HOUSE MEALS (price per menu item)

Pre-ordered selections for large groups dining at the restaurant.

BREAKFAST

Smoked Cheeseburger Benny 14
english muffin, fried egg, swiss cheese, green onion, red chile hollandaise

Buttermilk Pancakes VG 9
three (3) buttermilk pancakes, served with butter and pecan syrup

Creme Brulee French Toast VG 12
Strawberry Creme, Bourbon Syrup

Yogurt Parfait VG 8
Greek yogurt, topped with homemade granola, Texas honey, seasonal berry compote

Breakfast Pileup 13
scrambled eggs, tots, cheddar cheese, sausage gravy, red bell pepper, house hot sauce, green onion

LUNCH / DINNER

Industry Bowl VG 13
field greens, kale, smoked garlic brown rice, sweet potatoes, brussel sprouts, pepita, feta, garlic cashew-honey vinaigrette

Industry Burger 13
dry aged beef patty bacon-onion jam, swiss cheese, lettuce, sliced tomato, dill pickles, mayo, served on a brioche

Kitchen Sink Bowl 13
field greens, kale, purple cabbage, smoked garlic brown rice, bell peppers, crispy chickpeas, green onion, hummus, cucumbers, sweet potatoes, red pepper-garlic basalmic dressing

Pit Chili 8
all of our smoked meats, topped with cheddar cheese, diced red onion, crumbled corn tortilla chips, served with Saltine crackers

Chicken Sandwich 12.5
brined, breaded chicken thigh, house hot sauce, swiss, southwest slaw, house pickles, brioche

Taco Plate 13
three (3) tacos with your choice of meat: brisket, chicken tinga, or fried Texas catfish



EVERYDAY. LATE NIGHT

CATERING MENU

Planning an Event?

Pick-up or Drop-off
for groups of 20 people 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 and 20% for full service catering only).

Service fees for delivery or drop-off catering
orders will vary.

cateringatx@industrytx.com



GRAZING (priced per person)

Party Bites? Appetizer? Sides? Your call.

Industry Salsa and house fried Chips V 3
smoked tomatoes, onions, cilantro, jalapenos, lime

Green Chili Queso and house fried Chips VG 4
smoked chiles, mushrooms, cilantro

Crispy Brussel Sprouts V 4.25
bourbon-Dijon glaze, candied pecans, sliced green onion

Smoked Pork Belly Bites 5
house BBQ sauce, green onion

Blistered Shishito Peppers VG 4
sauteed, honey-lime glaze

Smoked Sweet Potato Hummus V 5
chimichurri, pepita, served with garlic crostini

Pimento Beer Cheese VG 5.5
red pepper jelly, green onion, served with toast points

Street Corn Salad VG 5.5
house tajin, cotija cheese, cilantro, lime

Dijon Potato Salad V 3.5
red potatoes, Dijon mustard, sliced green onions

Bacon Braised Green Beans 3.5
tomato, onion

House Pickles V 2.5
mixed veggies pickled in-house

Seasoned Black Beans V 3

Smoked Garlic Brown Rice V 3

BEVERAGES (priced by the gallon)

Tea 14 **Daily Agua Fresca** 22
sweet or unsweet made in-house daily

Lemonade 22
made in-house daily

VG = Vegetarian V = Vegan

BREAKFAST (price varies per menu item)

Rise & Shine 12 / pp
chilled orange juice, coffee, assortment of muffins & danishes

Conference Call 20 / pp
chilled orange juice and grapefruit juices, coffee, seasonal fruit platter, berries, Greek yogurt, homemade granola, coffee cakes, biscuit, muffins, whipped butter, preserves and cream cheese.

Hot Line 11 / pp
Build-Your-Own Taco Bar: flour ontilas scrambled eggs, cheddar cheese, Industry salsa, avocado crema, black beans, cilantro
INCLUDED: choice of two (2) brisket, bacon, pork pastor, sausage

Eastside 16 / pp
scrambled egg whites with mushrooms and kale, served with turkey bacon, and rye toast, Greek yogurt, homemade granola, texas honey, whole fruit basket

Industry Brunch 18 / pp
Our famous breakfast Pielup (eggs, cheese, tots, gravy, green onion)
Industry salsa, Panacakes, pecan syrup, butter, blackberry compote

MORNING MUNCHIES

Breakfast Taco 2.25 / ea **Breakfast Sandwich** 5 / ea
served with a side of Industry salsa scrambled egg, swiss, red pepper jelly
ADD protein 2 **ADD protein** 2

BBQ Breakfast Sando 11 / ea **Granola Parfait VG** 7 / ea
fried egg, poblano cream cheese, bbq sauce Greek Yogurt, berries, honey

Biscuits & Gravy 6.25 / ea **Coffee Cake VG** 5 / ea

GREENS (priced as side portion per person)

Industry Salad VG 7
field greens, kale, smoked garlic brown rice, sweet potatoes, brussel sprouts, pepita, feta, cashew-honey vinaigrette

Kitchen Sink Salad V 8
field greens, kale, purple cabbage, smoked garlic brown rice, bell peppers, crispy chickpeas, green onion, smoked sweet potato hummus, cucumbers, sweet potatoes, red pepper-garlic basalmic dressing

House Salad VG 6
field greens, cucumber, red onion, tomato, cheddar cheese
+ choice of 2 dressings

Salad Dressings: poblano ranch, red pepper vinaigrette, garlic cashew dressing, garlic basalmic vinaigrette

Add protein 2.5
ADD chicken tinga, smoked brisket, grilled shrimp, or smoked mushroom to any salad

MAINS (price varies per menu item)

bigger and better

Brisket Slider 4.5 / ea
smoked brisket, pickled red onion, house BBQ sauce, house pickles

Chicken Tinga Slider 4.5 / ea
shredded chicken in chipotle lime sauce, southwest slaw, cotija

Smoked Chicken Salad Wrap 4.5 / ea
poblano, corn, cilantro, flour tortilla

Smoked Mushroom Wrap V 4 / ea
smoked mushrooms, carrot, red cabbage, smoked garlic brown rice, cilantro, peanut sauce, flour tortilla (flour)

Mini Veggie Sando VG 4 / ea
roasted red and green bell peppers, pickled onion, avocado, feta, bricohe

Texas Fish Fry 17 / pp
Beer Battared Texas Catfish, pesto, chipotle aioli, fries

Blackened Texas Catfish 17 / pp
pesto, poblano cream, served with smoked garlic brown rice

Chicked Fried Chicken with Queso 16 / pp
smoked and friend chicken thigh, green chili queso, peppers and onions, cilantro, smoked garlic brown rice, seasoned black beans

Pit Chili 8 / pp
all of our smoked meats, topped with cheddar cheese, diced onion, crumbled corn tortilla chips

Texas Dirty Rice 9 / pp
seasoned ground beef, smoked garlic rice, purple cabbage, green onion

Take a Taco! 5 / ea
Any of our menu tacos, prebuilt and ready to grab, individually wrapped if you want

EXTRAS

Napkins, plates, and serving utensils included

Individual Cutlery Sets 1 / pp
compostable

Cup, Lid, and Straw Sets 1 / pp
compostable

Ice 10 / bag

Industry

APPS

Green Chile Queso **Vg**

smoked shrooms, chiles, cilantro, served with house fried chips 9

LOAD IT UP with brisket, jalapenos, avocado \$4 more

House Fried Chips & Salsa **V**

smoked tomatoes, onions, cilantro, jalapenos, lime 7

Pork Belly Bites

house BBQ sauce, green onion 10

Blistered Shishitos **Vg**

sauteed, spicy cashew dip 8

Smoked Sweet Potato Hummus **V**

chimichurri, garlic crostini 12

Crispy Brussels Sprouts **V**

bourbon-dijon glaze, candied pecans, green onion 8,5

Pimiento Beer Cheese **Vg**

red pepper jelly, garlic crostini, kettle chips 12

All from Scratch: Lots of veggies & low-key healthy, | Fair Price: No "Austin Tax" here,
 Real wage included: 20% added to all checks, Kitchen shares the wealth,
 Kitchen open late: real food and real service even if it's a minute before we close

MAINS

TACOS (3)

Brisket Tacos

house salsa, avocado crema, fried onion, cilantro, flour tortillas 13

Chicken Tinga Tacos

shredded chicken in chipotle lime sauce, southwest slaw, cotija, corn tortilla 12,5

Fish Tacos

Texas catfish, dill slaw, cilantro lime sauce, flour tortilla 13,5

Fried Cauli Tacos **Vg**

house salsa, avo-yogurt, romaine, cilantro, cotija, flour tortilla 12

Wings!
 smoked + fried
 flavors: buffalo, lemon pepper, BBQ 11/20

BUNS

Brisket Pastrami

Dijon, house pickles, swiss, bacon jam, Texas toast, brisket jus 15

Chicken Sando

fried thigh, house hot sauce, swiss, southwest slaw, pickle, brioche 12,5
try it grilled!

Industry Burger

dry-aged angus, swiss, tomato, bacon-onion jam, lettuce, dill pickle-mayo, brioche 13

Veggie Sando **Vg**

roasted red bell pepper, tomato, pickled onion, avocado, feta, ciabatta 12,5

Smoked Chx Salad Wrap

poblano, corn, yogurt/mayo, cilantro, flour tortilla 11,5

PLATES

Beer Braised Half Chicken

sauteed brussels sprouts with bacon jam, mushrooms smoked garlic rice 17,5

CFC w/Queso

fried chicken thigh covered in queso, peppers & onions, with garlic rice & beans 15

Industry Nachos **Vg**

house queso, black beans, tomato, romaine, jalapeno, cilantro, 13 sub tots! 2 add protein or chili 4,25

Fish & Chips

Texas catfish, fries, chimichurri, chipotle aioli 17

Blackened Catfish

Texas catfish, chimichurri, smoked garlic rice, poblano cream 16,5

BOWLS

Industry Bowl **Vg**

greens & kale, smoked garlic rice, sweet pots, brussels, pepita, feta, cashew/honey vinaigrette 13

Kitchen Sink **V**

field greens, kale, garlic rice, bell peppers, cabbage, sweet pots, cucumbers, fried chickpea, green onion, hummus, red pepper/basalmic vin 13

"Taco" Salad **Vg**

romaine, black beans, smoked garlic rice, avocado- yogurt, cheddar, tomato, red onion, house salsa, tortilla chips 12

Basic Salad **Vg**

greens, cucumber, red onion, tomato, cheddar, choice of dressing 8

Try our Soup of the Day!

SIDES

Pit Chili

our smoked meats, cheddar, red onion, tortilla chips 6

Bacon Braised Green Beans

tomato, onion 5

Pork Belly Mac n Cheese

green onion 8

Crispy Fries **Vg**

parmesan, parsley, smoked ketchup 5,5

Sweet Potato Fries **Vg**

chipotle aioli 5,5

Meats!
 add grilled shrimp, smoked brisket, chicken tinga or smoked mushroom 4,25

BREAKFAST 'TIL NOON

full espresso bar all the time!

Breakfast Tacos w/house salsa

eggs & cheddar, Pick 1: tots, brisket, pulled pork, bacon, avocado, black beans 4

Homemade Buttermilk Biscuit **Vg**

butter and blackberry compote 4

Brunch Bowl **Vg**

field greens, fried egg, sweet potato, garlic-rice, seasoned tots, black bean, red pepper vin, poblano cream, green onion 13

Greek Yogurt with "Texas" Granola **Vg**

pecans, pepitas, honey, berry Compote 7

Indy Breakfast Sandwich

homemade biscuit or english muffin, then choose bacon, sausage, or brisket, scrambled egg, swiss, bacon jam 6

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

SWEET

Industry Sundae

2 scoops vanilla, sopapilla, whipped cream, chocolate, candied pecans, cherries 9

Vanilla Ice Cream Scoop 4

Pecan Pie

whipped cream 6

Banana Pudding

vanilla wafer crumble, whipped cream 5

Make it a Milkshake!

Turn any of the 2 desserts above into a milkshake for \$10
Make it adult with rum or whiskey for 4

Check out our Industry Pantry menu!
Bulk menu items for take home

*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.



HOOKS

Happy Hour! Weekdays 3-6pm // 10:30-close
 \$3 Tallboys // \$5 House Spirits // \$7 Wine
 \$5 Chips & Salsa // \$6 Queso

MONDAY Mezcal Monday \$2 off all Mezcals \$7 mezcal margaritas	TUESDAY Taco Tuesday \$2 off all tequilas \$25 off taco plates	WEDNESDAY Whiskey Weds \$2 off all whiskeys Featured \$5 premium	THURSDAY Ladies Night HH drinks all night for the girls	SUNDAY Sunday Funday \$3 mimosa \$12 carafes
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ON TAP

DRAFT COCKTAILS

- Spicy Pal**
Fiero Habanero Tequila, Rio Grande Grapefruit, Jarritos, Lime 12
- Indy Appletini**
Reyka Vodka, Deep Eddy Lime, Granny Smith, Apple Pucker, Lemon 11
- Spritzin' Cider**
Tullamore Dew, Brown Sugar, Cinnamon, Citrus, "Smell The Van" Cider 12
- Witches Brew *served hot***
Kraken Rum, Pinot Noir, Sugar, Steam 12
- Slurrricane (Serves 1, 2 or 4)**
Denizen White Rum, Kuleana Huihui, Passionfruit, Grenadine, OJ, Lemon 12, 22, 40

WINES

- Sparkling White**
Domaine Bousquet, Argentina 9/34
- White Chardonnay**
No Curfew, California 9/34
- White Chenin Blanc**
Dry Creek, Sonoma 11/40
- Rose Cinsault blend**
Mont Gravet, Languedoc 9/34
- Red Pinot Noir**
California, Rodney Strong 10/36
- Red Cabernet**
14 hands, Columbia Valley 8/32

LOCAL DRAFTS (MOSTLY)

Our taps are always changing. Scan the QR to see what's new



eastside.industrytx.com/local-drafts

Make any beer a Michelada 2 with Momo's local michelada mix.

On the Wagon

Featured Agua Fresca 5	Heineken 0.0 n/a Beer 5	Frozen Ginger Lemonade 6
Real Sugar Sodas 3	St Elmo Hop Water 5	PROGRESS COFFEE ROASTERS Espresso, Cold Brew, & Drip
Iced Tea 3	Richard's Rainwater 3.5	

REGULARS

COCKTAILS

- Eternal Youth**
Lost Irish Whiskey, Montenegro, Orgeat, Lemon, Fat Ice 12
- Pumpkin Spiced Whiskey Sour**
Standard Proof Rye & Cinnamon, Pumpkin Pie Spice, Lemon, Egg white 12
- Mar-fa G&T**
Chihuahuan Desert Gin, Rio Grande Orange, Tonic, Rosemary, Olive 11
- Smoke Break OF**
Rosaluna Mezcal, Fig-Brown Sugar reduction, Black Walnut bitters 12
- Cold Line**
Smirnoff Vanilla, Mr. Black, Baileys, Cold Brew 13

BREWSKIS

- Coors Light 4.75
- Miller Lite 4.75
- Michelob Ultra 4.75
- Coors Original 4.75
- Shiner Bock 4.75
- Dos XX 5
- Modelo Especial 5
- Lovestreet Kolsch 6
Karbach Brewery
- Mosaic IPA 6
Community Beer Co.

- Violet Blueberry Blonde 6.5
High Sign Brewery
- Austin Eastciders Brut 6
- Mango White Claw 7

add shot of Lost Irish Whisky, \$4

RICHARD'S RANRWATER
Richards Rainwater, Socorro Blanco, Lime 11

Millie's Marg!
Milagro Reposado, High Horse Orange, lime \$11 (Frozen or Rocks)
Flavors (\$1): Strawberry, Passionfruit, Mango
Floaters (\$3): Gran Marnier, Chambord, Malibu, Milagro, Blue Curacao

FROZENS

- Clo-pen**
Frozen Coffee with Flor de Cana 7 year rum 12
- The Cure**
NON ALCOHOLIC ginger lemondade 6
- pick your poison with any house spirit + \$4

HOW TO ACT:

1. Open Up: Open a tab at any counter or from a QR code at a table
2. Post Up: Find a spot anywhere. We'll bring everything to you.
3. Hang Out: Stay awhile and chill. Holler if you need anything.
4. Walk Out: no need to sign, just walk out & 20% svc charge added

Industry

All from Scratch:
Lots of veggies & low-key healthy,

Fair Price:
No "Austin Tax" here,

Real wage included:
20% added to all checks, Kitchen shares the wealth,

Kitchen open late:
real food and real service even if it's a minute before we close

BRUNCHY DRINKS

Industry Bloody Mary
reyka vodka, smoked tomato,
homemade bloody mix 10

Oax-Mex
cold Oaxacan spiced cocoa
with Union Mezcal 11

Cold Line
Smirnoff Vanilla, Mr.
Blacks and Baileys 11

Waffle Shot
Lost Irish whiskey, butterscotch,
orange juice, and smoked bacon 8,5

APPS

Crepe Brulee
French Toast
strawberry whipped
cream, bourbon syrup 12

Green Chile Queso Vg
smoked chilis and mushrooms,
cilantro, house fried chips 9

Crispy Brussels Sprouts V
dijon glaze, candied pecans,
green onion 8,5

Tatas Bravas Vg
tater tots, smoked paprika,
hollandaise, green onion 6

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

Homemade Buttermilk
Biscuit
butter and berry compote \$5

Yogurt & Texas Granola Vg
pecans, pepitas, honey,
berry compote 7

BRUNCH MAINS (NO CUSTOM EGG ORDERS DURING PEAK HOURS)

BOWLS

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

Shrimp and Grits
gulf shrimp, white grits, adouille
sausage, cajun tomato sauce 15

Industry Bowl Vg
field greens, kale, rice, brussels, sweet
potatoes, pepitas, chevre, cashew-garlic
and lemon honey vinaigrette 13

Brunch Bowl Vg (no mods)
field greens, fried egg, sweet potato,
garlic rice, seasoned tots,
black beans, red pepper vinaigrette,
poblano cream, green onion 13

Meats!

add grilled shrimp, smoked
brisket, chicken tinga or smoked
mushroom
4,25

BUNS

Brisket Breakfast Sando
brisket, fried egg, poblano cream
cheese, house BBQ sauce, brioche 12

Industry Burger
brisket/chuck blend, bacon onion jam,
greens, tomato, dill pickle mayo,
swiss cheese, brioche 13

Indy Breakfast Sandwich
choice of biscuit or english muffin,
choose bacon, sausage, or brisket,
with scrambled egg, swiss,
red pepper jelly 7

PLATES

Huevos Rancheros
2 fried eggs, corn tostadas, ranchero
sauce, black beans, flour tortilla 10

Smoked Cheeseburger Benedict
english muffin, fried egg, swiss
cheese, green onion, red chile
hollandaise 13,5

PLATES

Beef Cakes (no mods)
smoked brisket and bacon, buttermilk
pancakes, berry compote, pecan syrup 15

Fish & Chips
Texas catfish, fries, chimichurri,
chipotle aioli 17

The "Sweet Benny"
housemade sausage on mini pancakes,
fried eggs, bourbon syrup, red chile
hollandaise 11,5

Buttermilk Biscuit & Gravy
homemade buttermilk biscuits, sausage
gravy, green onion 10

Buttermilk Pancakes Vg
three pancakes, butter, bourbon syrup 9

Chilaquiles Vg
fried corn tortillas, fried egg, cotija,
cheddar, salsa, avo-crema, cilantro 11
add pork, chicken, or brisket 4,25

Cauliflower Benedict V
cauliflower cakes, vegan hollandaise,
green onion 10

SIDES

Crispy Parmesan Fries Vg
smoked ketchup 5,5

House Smoked Bacon
four slices 5

Sweet Potato Fries Vg
chipotle aioli 5,5

3 Eggs
scrambled or fried 5

SWEET

Industry Sundae
2 scoops vanilla, sopapilla, whipped cream,
chocolate, candied pecans, cherries 9

Vanilla Ice Cream Scoop 4

Make it a Milkshake!

Turn any of the 2 desserts below into a milkshake for \$10
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Banana Pudding
vanilla wafer crumble, whipped cream 5

Pecan Pie
whipped cream 6

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