

# Side/Bar Brunch

Drinkery+  
Kitchen

& chips

small's

**Salsa Two Ways \$7** 🌱  
charred chili table salsa & H Town Green Sauce

**Guacamole \$8** 🌱

**Chili con Queso \$5** 🌱

**Loaded Queso \$11** 🌱  
guacamole, pico de gallo, pickled red onions, cotija

**Chicken Tinga Nachos \$14**  
queso, shredded lettuce, pickled red onion, roasted corn,  
guacamole, cotija, chili-lime crema

**Crab & Shrimp Stuffed Oysters \$12**  
lemon-parmesan sauce

**Deep South Mexican Street Corn Riblets \$9** 🌱  
smoked corn riblets, Alabama white sauce, cotija, lime, cilantro

**House Empanadas \$11**  
brisket, yukon golds, chihuahua cheese, Mexican ranch

**Chili Roasted Cauliflower \$11** 🌱 (v)  
toasted pecan cilantro pesto, cashew crema, pomegranate seeds, chili  
crisps

## hot tacos

**Breakfast Burrito**, three scrambled eggs, chorizo, sofrito black beans, potatoes, Monterey Jack cheese, ranchero sauce, chili-lime crema, pickled red onion,  
pico de gallo **\$16**

**Smoked Chicken Tinga Flautas**, jack cheese, sofrito black beans, Mexican rice, avocado crema, pickled red onion, pico de gallo, cotija **\$16**

**Shrimp & Grits**, pan seared shrimp, chipotle-goat cheese grits, chorizo, cilantro-pecan pesto, tortilla hay **\$17**

**Smoked Brisket Hash**, potato, onions, peppers, two fried eggs, house verde, pico de gallo **\$14**

**Huevos Rancheros**, crispy corn tortillas, sofrito black beans, ranchero sauce, two fried eggs, Jack cheese, queso fresca, chorizo, avocado, lettuce,  
pico de gallo, sour cream **\$15**

**Round**, round of tequila for the Kitchen **\$13**

## sides

**Sofrito Black Beans** 🌱 (v)

**Deep South Mexican Street Corn Riblets** 🌱  
smoked corn riblets, Alabama white sauce,  
cotija, lime, cilantro

**Red Rice** 🌱

**\$3**

## desert

**Chocolate Stuffed Churros \$6**  
whipped cream

## tacos

**The Texican \$12**

bacon, fried egg, sofrito black beans, pico de gallo, Jack cheese, pickled jalapeño, house hot sauce, flour  
tortillas

**Austin City Limits \$12** 🌱

scrambled eggs, fajita portobellos, potato, spinach, avocado, queso fresca, flour tortillas

**The Local \$12**

chorizo, potato & egg scramble, serrano chilis, sofrito black beans, chihuahua cheese, pico de gallo,  
flour tortillas

**Smokehouse Cowboy \$12**

smoked brisket hash, scrambled eggs, serrano chilis, Jack cheese, gold yeller sauce, flour tortillas

**Fajita Steak \$13**

scrambled eggs, guacamole, caramelized onions, marinated mushrooms, serrano chilis, house hot sauce,  
cotija, flour tortillas

◆ add a side to your tacos **\$2** ◆

🌱 = vegetarian

🌱 (v) = vegan

**split plate charge 2**

20% gratuity will be added for parties of 6 or more

because we have to let you know. \* served raw or cooked to order, consuming raw or  
undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food  
borne illness.