

Snacks

Popcorn ^{GF} - 2 -

Asparagus & Ricotta Dip - 10 -
Asparagus Pesto, Ricotta Cheese, Saltines

French Onion Dip - 8 -
Caramelized Onions, Sour Cream, Cream Cheese, Ruffles ^{GF}

White Bean Hummus - 11 -
Roasted Garlic, White Beans, Chickpeas, Lavash,
Watermelon Radish, Rainbow Carrots

Avocado Toast - 9 -
Tomato, Feta, Olive Oil, Black Pepper, Whole Wheat Toast
Add an Egg* +2 Add Bacon +2

Potato & Sausage Croquettes - 8 -
Grilled Lemon Thyme Aioli

Buffalo Cauliflower - 12 -
Blue Cheese Dressing, Pickled Carrots & Celery ^{GF}

Irish Nachos - 12 -
Crispy Potatoes, Cheddar, Bacon, Sour Cream,
Scallions, Jalapeños, Pico de Gallo, Guacamole
Add Pulled Chicken +4 Add an Egg* +2

Quesadilla - 12 -
Flour Tortilla, Cheddar, Black Beans, Pico de Gallo, Sour Cream

Sliders & Wings

Buffalo Chicken Sliders - 14 -
Blue Cheese Dressing, Pickled Carrots & Celery

Cheeseburger Sliders - 15 -
Ranger Cattle Wagyu Beef*, Lettuce, Tomato, Pickle, Onion, Cheddar

Fried Chicken Sliders - 14 -
Crispy Smoked Bacon, Buttermilk-Jalapeño Ranch, House Pickles

Kimchi Bacon Sliders - 14 -
Ranger Cattle Wagyu Beef*, House Kimchi, Smoked Bacon,
American Cheese, Special Sauce

Chicken Wings - 13 -
Blue Cheese, Buffalo Sauce, Carrots, Celery

Salads & Soup

Tomato Bisque - 5/8 -
Cream, Shaved Parmesan, Cilantro, Toasted Sourdough
Grilled Cheese Combo +8

Kale Caesar - 10 -
Cornbread Croutons, Shaved Parmesan, Caesar Dressing

Local Mixed Greens - 10 -
Roasted Butternut Squash, Honey Doe Farms Chevre,
Sliced Apples, Apple-Walnut Vinaigrette ^{GF}

Acai Bowl - 14 -
Acai, Banana, Dragon Fruit, Cocoa Nibs, Hemp & Pumpkin Seeds,
Almond Butter, Granola, Toasted Coconut



Tacos

Tacos al Pastor (3) - 13 -
Achiote-Marinated Pork, Cilantro, Red Onion, Pineapple Salsa,
Lime Wedge, Housemade Corn ^{GF} or Flour Tortilla

Steak Tacos (3) - 13 -
Flank Steak*, Grilled Onion, Raw Onion, Cilantro,
Lime Wedge, Housemade Corn ^{GF} or Flour Tortilla

Birria Tacos (3) - 15 -
Slow-Cooked Beef Short Ribs, Mozzarella Cheese, Onion,
Cilantro, Housemade Corn Tortilla ^{GF}

Sandwiches

Pulled Chicken & Avocado - 15 -
Pulled Chicken, Smashed Black Beans, Spicy Cabbage Slaw,
Pickled Jalapeños, Brioche Bun

Irene's Burger - 14 -
Ranger Cattle Wagyu Beef*, Cheddar Cheese, Lettuce,
Tomato, Pickles, Onion, Brioche Bun
Bacon +2, Rajas +1, Avocado +2, Egg* +2

Grilled Cheese - 11 -
Havarti, Cheddar, Sourdough
Add Bacon +2, Avocado +2, Roasted Tomato +1

Charred Broccoli Sandwich - 11 -
Charred Broccoli Rabe, Spicy Peppers Agro Dulce,
Manchego, Parm, Lemon, Toasted Sourdough

Steak Sandwich - 15 -
Flank Steak*, Grilled Onions, Provolone, Worcestershire, Baguette

Turkey Reuben - 14 -
Turkey Pastrami, House Sauerkraut, Muenster Cheese,
Russian Dressing, Toasted Rye

Fried Chicken Sandwich - 14 -
Crispy Smoked Bacon, Buttermilk-Jalapeño Ranch,
House Pickles, Brioche Bun

All Day Breakfast Sandwich - 12 -
Scrambled Eggs*, White Cheddar, Bacon,
Rajas, Garlic Aioli*, Brioche Bun

\$15 Lunch Special

Any Sandwich, Tacos or Sliders
1 Side + Drip Coffee or Iced Tea
Weekdays, 11am - 3pm

Sides

Spicy Cabbage Slaw ^{GF} - 4 - *Potato Salad* ^{GF} - 4 -
Shells & Cheese - 4 - *Side Salad* ^{GF} - 4 -

Dirty Shells & Cheese - 8 -
Bacon, Sautéed Peppers & Onions, Breadcrumbs



All parties of 8+ will be presented one check. A 20% Service Charge will be added to all groups of 8 or more.
* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We will do our best to accommodate special dietary needs but cannot guarantee the absence of trace amounts of nuts, wheat, shellfish, eggs or milk.

irene's



Signatures

Vodka Peach Punch - 10/38 -
Vodka, St. Germain, Peach Liqueur, Lemon

Hibiscus Rum Punch - 10/38 -
Rum, Lemon, Hibiscus Mint Simple

Goodnight Irene - 10 -
Tito's, Splash of Lime, Cranberry for Color

Long Cool Woman - 10 -
Vodka, Cucumber, Lime, Mint

Draft Beer Craft - 8 -

Real Ale Vámanos - Lime Gose
Real Ale Devil's Backbone - Belgian-style Tripel
Real Ale Fireman's #4 - Blonde Ale
Austin Beerworks Pearl Snap - Pilsner
Zilker Heavenly Daze - Hazy IPA
Austin Eastciders Seasonal - Cider
St. Elmo Smalls - Hazy Pale Ale
Stone Brewing - West Coast-style IPA
Bell's 2 Hearted - IPA
Circle Brewing Ausin Anthem - Golden Ale
Live Oak Hefeweizen - Heff
512 Pecan Porter - Nitro
St. Elmo Carl - Kolsch
Alstadt - Lager
Bear King Stigini - White Stout
Karbach Hot Luck - Pilsner
Austin Beerworks Bloodwork Orange - Blood Orange IPA

Domestic & Imported - 6 -
Lonestar - Lager
Dos Equis - Mexican Lager

Painkiller

Rum, Coconut, Orange, Pineapple
Pain Level 1 - 11 - Pain Level 2 - 12 -
Pain Level 3 - 13 -

Mango Habañero Margarita - 11 -
Tequila, Mango, Lime,
Habañero Tincture, Chili Salt Rim

Smoke on the Water - 12 -
Mezcal, Pineapple, Lime, Bitters

Aperol Spritz - 10 -
Aperol, Sparkling Wine, Orange

Frozen

Frosé - 8/16 -
Townes Vodka, Rosé

Zombie - 8/16 -
Flor de Caña 4yr, Plantation Overproof
Rum, Lime, Passionfruit, Pineapple

Wine

Draft - 9/36 -
Cabernet Sauvignon
Sauvignon Blanc | Rosé

Bottle - 8/32 -
Veuve du Vernay Brut Sparkling
Veuve du Vernay Sparkling Rosé

Cans

Montucky Pride - 5 -
Coors Banquet - 5 -
Miller Lite - 5 -
High Noon - 8
Peach, Grapefruit, Black Cherry
White Claw - 6
Mango, Lime, Black Cherry



Bartender's Choice

Hotel Texas
Illegal Reposado, Amaro Nonino,
Aperol, Grapefruit, Lime, Passionfruit
- 15 -
By Chad O'Neal

GSD&M - 8 -

Any Tallboy + Shot of
George Dickel Tennessee Whisky
Salute to our friendly, neighborhood,
legendary ad agency GSD&M!

Desserts



Strawberry Cake - 8 -
Cream Cheese Frosting, Strawberry Jam

Butterscotch Blondie - 4 -
Pecans, White Chocolate, Butterscotch Chips

Rainbow Krispie Treats - 4 -
Brown Butter, Marshmallows, Sprinkles, Fruity Pebbles

Nutella-Stuffed Cookie - 4 -
Chocolate Hazelnut Cookie Dough, Nutella Filling, Sea Salt

Biscuits & Booze Weekend Brunch 'til 4

Biscuits

Biscuit Breakfast - 13 -
Two Eggs Any Style*, Bacon,
Sausage or Avocado, House Jam
Sub Avocado Toast +2

Biscuit Sandwich - 10 -
One Egg Any Style*, Cheese,
Choice of Sausage, Bacon or Avocado

Biscuit & Gravy - 11 -
Housemade Biscuit, Sausage Gravy, Green Onions

Fried Chicken Biscuit - 15 -
Fried Chicken, Cheese, Bacon, Choice of Egg*

Brunch

Tropical Acai Bowl - 13 -
Acai, Banana, Passionfruit, Mango,
Pineapple, Granola, Maca Powder, Cocoa Mix

Brunch Grilled Cheese - 12 -
Brioche, Mapled Glazed Double -Smoked
Bacon, Cheddar Cheese, Sunny Egg*

Migas - 12 -
Scrambled Eggs*, Peppers, Onions, Cheddar Cheese,
Fried Tortilla Strips, Salsa Verde, Black Beans, Potatoes
Add Corn or Flour Tortillas +2

Chilaquiles - 13 -
Pork, Salsa Verde, Tortilla Strips, Sour Cream, Feta,
Sunny Eggs*, Onions, Arugula, Radishes

Cachapas - 13 -
Corn Pancakes, Queso Blanco, Avocado, Pico, Cilantro

Sweets

Seasonal Kolache - 4 -
Buttery Yeast-Risen Pastry with Housemade Jam

French Toast Platter - 14 -
Cereal-Crusted Brioche, Mixed Berry Jam, Lime
Zest, Coconut Whipped Cream, Two Eggs Any Style*,
Choice of Sausage, Bacon or Avocado

Booze

- \$6 Mimosas, House Bloodys & Frosé -

Brunch Punch
Everything's Coming Up Rosé - 9 -
Rosé, Hibiscus Tea, Lillet Rosé, Lemon, Aperol, Cava