

ICE GOLD BEER

DRAFTS

Avery El Gose / Real Ale Firemans #4 / Real Ale Hans' Pils
Austin Beerworks Peacemaker / Austin Beerworks Fire Eagle
Bell's Oatsmobile Ale / Live Oak HefeWeizen / 512 Pecan Porter
Firestone Walker Velvet Merlin Nitro / Blue Owl Spirit Animal
Stone Delicious IPA / Austin Eastciders Original / Odell 90 Shilling
Brooklyn Lager / Founders All Day IPA / Guinness

- 6 -

Dos Equis / Shiner / Lone Star / PBR

- 4 -

Shandy \$5

Make Any Draft Beer
a Shandy!

CANS

Austin Beerworks Pearl-Snap
Austin Eastciders Pineapple Cider / Pearl

- 5 -

OLD STANDARDS

Coors Original / Lone Star Light
Modelo Especial / Miller Lite

- 5 -



Waiting on a Friend \$7

Any Old Standards Can
& a Shot of Bourbon

Punches

Tequila Grapefruit Punch

Silver Tequila, Grapefruit, Tarragon, Club Soda
8 Mug / 32 Jug

Trinidad Rum Punch

1 Part Sour, 2 Parts Sweet, 3 Parts Strong, 4 Parts Weak
Pineapple, Lime
8 Mug / 32 Jug

Sangria

Rosé Wine, Watermelon Vodka, Lime, Elderflower Liqueur
8 Glass / 32 Jug

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Stiff Drinks

Memory Motel

Bourbon, Vermouth, Bitters, Cherry

Smoke on the Water

Mezcal, Pineapple, Lime, Bitters

Waterloo Sunset

Tequila, Orange Liqueur, Lime

Kick in the Rye

Rye, Lime Juice, Ginger Beer

Making Love at Midnight

Rum, Pineapple Juice, Coconut Cream, Lime, Bitters
(Add a Dark Rum Float 2)

Strawberry Fields

Gin, Strawberry Jam, Lemon

Coney Island Baby (Limit of 2)

Vodka, Tequila, Rum, Gin, Orange Liqueur, Sour, Coke

Goodnight Irene

2 Parts Vodka
Splash of Lime
Cranberry for Color

Wines

Rosé / Light & Bright

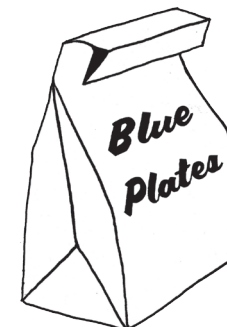
White / Crisp Apple & Lemon

Red / Dark Ripe Fruit & Cinnamon

Bubbles / Glitter

Rosé Bubbles / Strawberry & Raspberry

7 Glass / 28 Jug



Monday: Pot Pie

Chicken Pot Pie, Local Salad

Tuesday: King Ranch Chicken

Corn Tortillas, Chiles, Tomato, Cheese, Avocado

Wednesday: Pot Roast

Braised Chuck, Shallots, Carrots, Celery, Mashed Potatoes, Sourdough

Thursday: Frito Pie

Beef Chili, Cheddar, Red Onion, Pickled Jalapeños

Friday: Stuffed Baked Potato

Butter, Sour Cream, Shredded Cheddar
Choice of: BBQ Turkey, Veggie Chili, Beef Chili or Roast Beef Gravy

- 15 -

Weekend Brunch: Biscuits & Booze

20% service charge included for parties of 12 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.

Snacks

Popcorn - 2 -
Cultured Butter, Sea Salt

Harvest Mix - 4 -
Popcorn, Peanuts, Potato Sticks, Dill

Pimento Cheese & Saltines - 7 -
Cheddar, Cream Cheese, Piquillo Peppers

Antonelli's Cheese - 14 -
3 Styles of Artisanal Cheese,
Roasted Nuts, Honey, Baguette

Pigs in a Blanket - 7 -
Housemade Andouille, Easy Tiger Puff Pastry, Brooklyn Lager Mustard

Chicken Wings - 9 -
Teriyaki, Pineapple, Jalapeños, Cilantro

Meatballs - 11 -
Onions, Peppers, Mozzarella, Parmesan

French Onion Dip - 7 -
Caramelized Onions, Sour Cream, Cream Cheese, Ruffles

Spinach & Artichoke Dip - 11 -
Cream Cheese, Parmesan, Garlic, Bread Crumbs, Baguette



Salads & Soup

Local Salad - 4/8 -
Roasted Corn, Shaved Squash & Zucchini, Tomato,
Field Greens, Orange-Rosemary Vinaigrette
(Add Chicken 3 / Add Sirloin 5)

Chinese Chicken Salad - 13 -
Cabbage, Carrots, Almonds, Cashews, Pumpkin Seeds, Ginger, Sesame, Herbs

Farro & Mushrooms - 11 -
Kale, Zucchini, Squash, Roasted Corn, Fried Egg

Chicken & Vegetable Soup - 8 -
Local Black-Eyed Peas, Carrots, Peppers, Tomato, Cilantro, Tortilla Strips

ABW Black Thunder Vegetarian Chili - 12 -
Kidney Beans, Black Beans, Dried Chiles,
Popcorn, Cheese, Sour Cream, Cornbread

Toast

Nutella / Chocolate, Hazelnuts, Olive Oil, Sea Salt

Homeplate PB & Banana /
Toasted Almonds, Coconut, Good Flow Honey, Sourdough

Egg Salad / Arugula, Lemon Juice

Avocado / Tomato, Feta, Olive Oil, Sea Salt

Spring Veggie / Local Corn, Spring Onion, Goat Cheese, Sunny-Side-Up Egg*

*Bacon** / Sunny-Side-Up Egg*, Cheddar

Roast Beef & Gravy / Cream Gravy, Charred Scallion, Pain de Mie

- 6 -

Lunch Special \$10

Composed Salad or Sandwich, Mug of Soup + Iced Tea

Choice of: Turkey Salad / Chicken Salad / Egg Salad

Sandwich Served on White Bread with Lettuce, Tomato, Pickles

Monday - Friday, 11am - 3pm

Sandwiches

All served on Easy Tiger bread

Smoked Turkey - 12 -
Bacon, Havarti, Bibb Lettuce, Poblano Aioli*, Toasted White Bread

Pulled Chicken & Avocado - 12 -
Smashed Black Beans, Spicy Cabbage Slaw, Pickled Jalapeños, Milk Bun

Hot Ham & Cheese - 12 -
Smoked Ham, White Cheddar, Havarti, Hatch Green Chile Pickles,
Brooklyn Lager Mustard, Sourdough

Burger - 14 -
Two Patties*, White Cheddar, Bacon, Charred Onions & Peppers, Milk Bun

Steak - 12 -
Sirloin, Provolone, Worcestershire, Tabasco,
Onion & Sweet Peppers, Horseradish-Sour Cream, Italian Roll

Meatball - 11 -
Pork, Beef, Mozzarella, Parmesan, Italian Roll

Fried Bologna - 10 -
Mustard, Mayonnaise, Dill Pickles, Fried Egg, Milk Bun

Veggie - 11 -
Shaved Squash & Zucchini, Tomato, Field Greens, Roasted Garlic Aioli, Oat Bread

Available After 5pm

Roasted Chicken Confit - 20 -
Thigh & Drumstick, Mashed Potatoes, Green Beans, Arugula

Steak & Whiskey - 32 -
14 oz. Boneless Ribeye, Heirloom Tomato, Compound Butter, Whiskey Shot



Sides

Spicy Cabbage Slaw - 3 -
Cucumber, Chipotle, Cilantro, Mayonnaise, Vinegar

Red Quinoa - 3 -
Bell Pepper, Red Onion, Cucumber, Herbs

Potato Salad - 3 -
Basil, Lemon, Mayonnaise

Mashed Potatoes - 3 -

Loaded Mashed Potatoes - 8 -
Bacon, Butter, Sour Cream, Shredded Cheddar, Chives

Shells & Cheese - 3 -

Dirty Shells & Cheese - 8 -
Housemade Andouille, Peppers, Bread Crumbs

Dessert

Strawberry Cake - 7 -
Cream Cheese Frosting, Texas Strawberries

Coconut Pudding - 6 -
Pineapple Upside-Down Cake, Pecans, Coconut-Cream Whip

Campfire Brownie - 6 -
Toasted Marshmallow, Milk Chocolate Ganache, Graham Crackers

Whoopie Pie (Seasonal Flavor) - 4 -



Vanilla Soft Serve
Cone or Cup
- 2 -

Add
Candied Pecans / Fruity Pebbles
Rainbow Sprinkles / Crushed Oreos
- 1 -