

Snacks

Popcorn ^{GF} - 2 -

Pimento Cheese Dip - 8 -
Cheddar, Cream Cheese, Piquillo Peppers, Saltines

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

Butternut Squash Hummus - 10 -
Local Radish, Pickled Carrots, Crispy Lavash

Avocado Toast - 6 -
Tomato, Feta, Olive Oil, Black Pepper, Whole Wheat Toast

Crispy Pork Rinds - 6 -
Habanero-Lime Salt, Maple Aioli

Potato & Sausage Croquettes - 8 -
Grilled Lemon Thyme Aioli

Irish Nachos - 10 -
Crispy Potatoes, Cheddar, Bacon, Sour Cream,
Scallions, Jalapeños, Pico, Guacamole
Add Pulled Chicken or Beef +4 Add an Egg* +2

Quesadilla - 11 -
Flour Tortilla, Cheddar, Black Beans, Sour Cream, Cayenne
Add Pulled Chicken, Beef or Pork al Pastor +4

Sliders & Wings

Buffalo Chicken Sliders - 13 -
Blue Cheese Dressing, Pickled Carrots & Celery

Cheeseburger Sliders* - 13 -
Ranger Cattle Wagyu Beef, Lettuce, Tomato, Pickle, Onion, Cheddar

Fried Chicken Sliders - 12 -
Crispy Smoked Bacon, Buttermilk-Jalapeño Ranch, House Pickles

Kimchi Bacon Sliders - 12 -
Ranger Cattle Wagyu Beef, House Kimchi, Smoked Bacon,
American Cheese, Special Sauce

Chicken Wings - 9 -
Blue Cheese, Buffalo Sauce, Carrots, Celery

Salads & Soup

Pozole - 6 -
Pork & Hominy Stew, Chile, Lime, Local Radish, Crispy Tostadas

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

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

Grain Bowl - 13 -
Sorghum Grain, Poached Egg*, Roasted Beets,
Pickled Mustard Greens, Pepitas

Add Pulled Chicken +4 Add Fried Chicken +3
Make it a wrap! +2



Tacos

Tacos al Pastor (3) - 12 -
Achiote-Marinated Pork, Cilantro, Red Onion, Pineapple Salsa,
Lime Wedge, Tomatillo Salsa, Housemade Corn ^{GF} or Flour Tortilla

Chicken Tinga (3) - 12 -
Chipotle, Romaine Lettuce, Pico de Gallo, Cilantro,
Avocado, Lime Wedge, Housemade Corn ^{GF} or Flour Tortilla

Sandwiches

Pulled Chicken & Avocado - 14 -
Pulled Chicken, Smashed Black Beans, Spicy Cabbage Slaw,
Pickled Jalapeños, Brioche Bun

Irene's Burger - 13 -
Ranger Cattle Wagyu Beef, Lettuce, Tomato, Pickles, Onion, Brioche Bun
Add Cheese +1, Bacon +2, Rajas +1, Avocado +2, Egg* +2

Grilled Cheese - 9 -
Havarti, Cheddar, Sourdough
Add Bacon +2, Avocado +2, Roasted Tomato +1

Charred Broccoli Sandwich - 9 -
Charred Broccoli Rabe, Spicy Peppers Agro Dulce,
Manchego, Parm, Lemon, Toasted Sourdough

Roasted Pork Sandwich - 13 -
Griddled Ham, American Cheese,
House Pickles, Arugula, Aioli, Spicy Mustard

Turkey Rueben - 13 -
Turkey Pastrami, House Sauerkraut, Muenster Cheese,
Russian Dressing, Toasted Rye

Fried Chicken Sandwich - 13 -
Crispy Smoked Bacon, Buttermilk-Jalapeño Ranch, House Pickles

All Day Breakfast Sandwich - 11 -
Scrambled Eggs*, White Cheddar, Bacon,
Rajas, Garlic Aioli*, Brioche Bun

\$14 Lunch Special

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

Sides

Spicy Cabbage Slaw ^{GF} - 3 - *Potato Salad* ^{GF} - 3 -

Shells & Cheese - 3 - *Dirty Shells & Cheese* - 8 -



View me on your camera
to see our menu!

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



Frozens

Frosé - 7/14 -

Vodka, Rosé

Part Time Lover - 8 -

Tequila, Aperol, Grapefruit

Say It Ain't Snow - 7 -

Vodka, Peppermint, Sprinkles

Wine

Draft - 8 -

Red Blend (Grenache-Syrah)

Sauvignon Blanc | Rose

Bottle - 8/32 -

Mas Fi Sparkling Wine

Mas Fi Sparkling Rosé

Tallboys

Montucky Pride - 5 -

Proceeds from each can sold donated to OutYouth

Coors Banquet - 5 -

Miller Lite - 5 -



Draft Beer

Local - 8 -

Twisted X Whoa Mango - IPA

Real Ale Swifty - APA

Real Ale Moonwalk - Brut IPA

Austin Beerworks Pearl Snap - Pilsner

Zilker Heavenly Daze - Hazy IPA

Austin Eastciders Seasonal - Cider

St. Elmo Slater - West Coast IPA

Sierra Nevada - Pale Ale

Bell's 2 Hearted - IPA

Circle Brewing Alibi - Blonde

Live Oak Hefeweizen - Heff

512 Pecan Porter - Nitro

St. Elmo Carl - Kolsch

Alstadt - Lager

Bear King - Amber Ale

Karbach Hot Luck - Pilsner

Bishop Cider Co. - Pineapple Apple Cider

Domestic & Imported

Lonestar Pilsner - 6 -

Dos Equis Mexican Lager - 6 -

Guinness Stout - 7 -

Signatures

Painkiller

Flor de Caña Rum, Coconut, Orange, Pineapple

Pain Level 1 - 9 - Pain Level 2 - 10 -

Pain Level 3 - 11 -

Smoke on the Water - 10 -

Sombra Mezcal, Pineapple, Lime, Bitters

Richard's Ranch Water - 9 -

Monte Alban Tequila, Lime, Richard's Rainwater

Drops of Jupiter - 12 -

Aviation Gin, Lemon, Grenadine,

Orgeat, Velvet Falernum

Bartender's Choice

West 6th & Bourbon (St.)

Still Austin Bourbon, Dolin Rouge,

Allspice Dram, Angostura Bitters,

Peychaud's Bitters, Herbsaint

- 14 -

\$1 from each donated to

Southern Smoke and matched by Still Austin

- Kyle Brown -

Full bar menu available to go!

GSD&M - 8 -

Any Tallboy + Shot of George Dickel Tennessee Whisky

Salute to our friendly, neighborhood legendary ad agency GSD&M!

Desserts



Strawberry Cake - 7 -

Cream Cheese Frosting, Strawberry Jam

Whole Strawberry Cake - 84 -

Requires 72 Hours Advance Notice

Rainbow Krispie Treats - 4 -

Brown Butter, Marshmallows, Sprinkles, Fruity Pebbles

Seasonal Cookie - 4 -

Housemade Specialty Cookie

Biscuits & Booze Weekend Brunch 'til 4

The Biscuits

Biscuit Breakfast - 11 -

Two Eggs*, Bacon, Sausage or Avocado with House Jam

Biscuit Sandwich - 8 -

Egg*, Cheese, Choice of Bacon, Avocado or Sausage

Biscuit & Gravy - 9 -

Housemade Biscuit Smothered in Sausage Gravy

The Brunch

Bacon Toast - 6 -

Bacon, Cheddar, Sunny Egg*

Migas - 11 -

Eggs*, Peppers, Onions, Cheddar, Fried Tortilla Strips, Salsa Verde, Black Beans, Potatoes

Add Corn or Flour Tortillas + 2

Chilaquiles - 11 -

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

Blue Corn Sopa - 11 -

Chicken Tinga, Black Beans, Lettuce, Tomato, Radishes, Cojita, Roasted Poblano Cream

Chicken Tinga Tostada - 11 -

Chipotle-Marinated Chicken, Poblano Salsa, Black Beans, Cotija, Pico, Cilantro & Radish, Choice of Egg*

Sweets

Bourbon Banana Bread - 3 -

Fresh Banana Bread, Sweet Bourbon-Spiked Glaze

Classic French Toast Platter - 12 -

Spiced Apple Compote, Candied Pumpkin Seeds, Maple Syrup, Whipped Cream, Two Eggs Any Style*, Choice of Sausage, Bacon or Avocado

Brunch Punch

Good Day Jane - 6 -

Brandy, Mathilde Pear Liqueur, Lemon, Spiced Sugar