

# Snacks

*Popcorn* <sup>GF</sup> - 2 -

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

*French Onion Dip* - 8 -  
Caramelized Onions, Sour Cream, Cream Cheese, Ruffles <sup>GF</sup>

*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 +4 Add an Egg\* +2

*Quesadilla* - 11 -  
Flour Tortilla, Cheddar, Black Beans, Sour Cream, Cayenne  
Add Pulled Chicken 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 <sup>GF</sup>

*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, Housemade Corn <sup>GF</sup> or Flour Tortilla

*Chicken Tinga (3)* - 12 -  
Chipotle, Romaine Lettuce, Pico de Gallo, Cilantro,  
Avocado, Lime Wedge, Housemade Corn <sup>GF</sup> 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* <sup>GF</sup> - 3 - *Potato Salad* <sup>GF</sup> - 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



# Signatures

*Vodka Peach Punch* - 8.5/35 -  
Townes Vodka, St. Germain, Peach Liqueur, Lemon

*Hibiscus Rum Punch* - 8/32 -  
Flor de Caña Rum, Lemon, Hibiscus Mint Simple

*Goodnight Irene* - 8 -  
Townes Vodka, Splash of Lime, Cranberry for Color

*Long Cool Woman* - 10 -  
Western Son Vodka, Cucumber, Lime, Mint

## Draft Beer

**Local - 8 -**

Austin Beerworks Bloodwork - Blood Orange IPA  
Real Ale Seasonal  
Real Ale Moonwalk - Brut IPA  
Austin Beerworks Pearl Snap - Pilsner  
Zilker Heavenly Daze - Hazy IPA  
Austin Eastciders Seasonal - Cider  
St. Elmo Smalls - Hazy Pale Ale  
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  
Karch Hot Luck - Pilsner  
Bishop Cider Co. - Pineapple Apple Cider

## Domestic & Imported

Lonestar Pilsner - 6 -  
Dos Equis Mexican Lager - 6 -  
Guinness Stout - 7 -

## 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

*Aperol Spritz* - 10 -  
Aperol, Sparkling Wine, Orange

## Frozen

*Frosé* - 7/14 -  
Townes Vodka, Rosé

*Bees Knees* - 7/14 -  
New Amsterdam Gin, Goodflow Honey,  
Housemade Limoncello

## Wine

**Draft - 8 -**

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 -  
Blue Norther Hard Seltzer - 8  
Prickly Pear, Lime, Blueberry



## Bartender's Choice

### Ginny from the Block

Empress Gin, Lemon, St Germain,  
Sugar, Lavender Bitters

- 16 -

By Byron Turner

\$1 from each donated to Austin Safe Alliance

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

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

# Biscuits & Booze Weekend Brunch 'til 4

## Biscuits

*Biscuit Breakfast* - 11 -  
Two Eggs Any Style\*, Bacon,  
Sausage or Avocado, House Jam

*Biscuit Sandwich* - 8 -  
Spinach Omelet\*, Fried Housemade  
Bologna, Cheddar Cheese

*Sausage, Egg & Cheese Biscuit* - 8 -  
Housemade Sausage, Fried Egg\*,  
Cheddar Fondue

*Biscuit Fritters* - 6 -  
Smothered in Sausage Gravy

## Brunch

*Creamy Grits* - 8 -  
Scotch Egg\*, Mustard Greens, Smoked Ham Broth

*Brunch Grilled Cheese* - 11 -  
Brioche, Mapled Glazed Double - Smoked  
Bacon, Cheddar Cheese, Sunny Egg\*

*Migas* - 11 -  
Scrambled Eggs\*, Peppers, Onions, Cheddar Cheese,  
Fried Tortilla Strips, Salsa Verde, Black Beans, Potatoes  
Add Corn or Flour Tortillas +2

*Chilaquiles* - 11 -  
Tortillas, Salsa Verde, Avocado, Pickled Jalapeno, Onions,  
Shaved Radish, Queso Fresco, Crema, Scrambled Eggs\*

*Baked Eggs\** - 11 -  
Housemade Kimchi, Cheesy Grits, Grilled Sourdough

## Sweets

*Mixed Berry Kolache* - 3 -  
Buttery Yeast-Risen Pastry with Housemade Jam

*French Toast Platter* - 10 -  
Cereal Crusted Brioche, Macerated Berries,  
Coconut Crema, Two Eggs Any Style\*, Choice of  
Sausage, Bacon or Avocado

## Booze

- \$5 Mimosas, House Bloodys & Frosé -

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