

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 +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, Sliced Apples, Apple-Walnut Vinaigrette ^{GF}

Grain Bowl - 13 -

Farro, Poached Egg*, Roasted Beets, Sambal, 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 ^{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, Toasted Baguette

Turkey Reuben - 13 -

Turkey Pastrami, House Sauerkraut, Muenster Cheese, Russian Dressing, Toasted Rye

Fried Chicken Sandwich - 13 -

Crispy Smoked Bacon, Buttermilk-Jalapeño Ranch, House Pickles, Brioche Bun

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} - 4 - *Potato Salad* ^{GF} - 4 -

Shells & Cheese - 4 - *Dirty Shells & Cheese* - 8 -

Bacon, Sautéed Peppers & Onions, Breadcrumbs



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 -

Townes Vodka, St. Germain, Peach Liqueur, Lemon

Hibiscus Rum Punch - 10/38 -

Flor de Caña Rum, Lemon, Hibiscus Mint Simple

Goodnight Irene - 10 -

Tito's Vodka, Splash of Lime, Cranberry for Color

Long Cool Woman - 10 -

Western Son Vodka, Cucumber, Lime, Mint

Draft Beer

Local - 8 -

- Real Ale Vámanos - Lime Gose
- Real Ale Moonwalk - Brut IPA
- 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
- Sierra Nevada - Pale Ale
- 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 Foggy Eyes - IPA
- Karbach Hot Luck - Pilsner
- Austin Beerworks Bloodwork Orange - Blood Orange IPA

Domestic & Imported

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

Painkiller

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

Smoke on the Water - 12 -

Sombra Mezcal, Pineapple, Lime, Bitters

Richard's Ranch Water - 10 -

Monte Alban Tequila, Lime, Richard's Rainwater

Aperol Spritz - 10 -

Aperol, Sparkling Wine, Orange

Frozen

Frosé - 7/14 -

Townes Vodka, Rosé

\$5 during happy hour and brunch!

Wine

Draft - 8/32 -

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

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

Spinach & Bologna Biscuit - 8 -

Spinach Omelet*, Fried Housemade
Bologna, Cheddar Cheese

Sausage, Egg & Cheese Biscuit - 8 -

Housemade Sausage, Fried Egg*,
Cheddar Fondue

Biscuit Fritters - 6 -

Sausage Gravy, Green Onions

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 Jalapeño & Shallots,
Shaved Radish, Queso Fresco, Crema, Scrambled Eggs*

Baked Eggs* - 11 -

Kimchi, Cheesy Grits, Tabasco, Grilled Sourdough

Sweets

Mixed Berry Kolache - 3 -

Buttery Yeast-Risen Pastry with Housemade Jam

French Toast Platter - 12 -

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