

HANK'S
LUNCH & DINNER

APPETIZERS

FRIED ZUCCHINI 8 smoked paprika aioli	
BRUSSELS SPROUTS 8 balsamic, peppers	
WOOD-GRILLED ARTICHOKE 12 caper remoulade	
KALE CHIPS 8 toasted pine nuts, tomato, parmesan, balsamic	
HUMMUS & PITA 10 fried cauliflower, feta, add: falafel +5	
PARKER HOUSE ROLLS 8 pulled pork, whipped mustard	
BAKED RICOTTA 10 pesto, toasted pine nuts, baguette	
JALAPEÑO CHEDDAR SAUSAGE 8 pickles, grain mustard, sourdough	
CHILI GARLIC SHRIMP 15 grilled sourdough	
BRAISED MEATBALLS 10 tomato sauce, parmesan, sourdough	
HOUSE CURED SALMON BOARD* 15 herb cream cheese, accoutrement, toasted rye	
PEI MUSSELS* 14 white wine broth, herbs, sourdough	
CHEESE BOARD 15 baguette, add: charcuterie +7, GF crackers +1	

new!

BURGER MONDAYS — 1/2 OFF ALL BURGERS

HAPPY HOUR EVERYDAY 3 – 6:30PM	\$1 off beer \$5 tap & frozen cocktails \$5 tap wine \$3 off appetizers
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SOUPS, SALADS & BOWLS

TOMATO BISQUE 6 crouton, goat cheese	
BIBB & GREEN TOMATO SALAD 12 feta, red onion, mint, cilantro, everything bagel seasoning, green goddess	
CHOPPED BLACK KALE SALAD 10 toasted breadcrumbs, fennel, parmesan, shallot vinaigrette	
GARDEN & GOAT SALAD 12 super greens, goat cheese, avocado, golden beets, candied pecans, red onion, herb vinaigrette	
CRISPY RICE BOWL 12 fried egg*, mint, cilantro, arugula, ginger, cucumber, hot sauce, add: crispy sausage +2	
PESTO RICE BOWL 12 brown rice, kale, avocado, feta, lemon, add: poached egg* +2	
ADD TO ANY SALAD OR BOWL:	chicken breast +5 falafel +5 wood-grilled salmon* +8 grilled steak* +8 half an avocado +2

ENTRÉES

WOOD-GRILLED SALMON* 18 ancient grains, blistered sugar snap peas, kale	
BRINED FRIED CHICKEN 12 hot honey	
MAFALDE PASTA 14 bolognese, parmesan, baguette	
CHEESEBURGER* 12 sharp cheddar, bibb lettuce, red onion, dijonaise, french fries, add: bacon +2	
VEGGIE BURGER 13 feta, avocado, red onion, arugula, french fries	
FALAFEL & VEGGIES 14 hummus, tzatziki, feta, pita, herb salad	
STEAK FRITES* 24 6oz filet mignon, chimichurri, arugula salad	

RAW OYSTERS*
horseradish cocktail, mignonette

1/2 DOZEN: MARKET
1 DOZEN: MARKET

SHRIMP COCKTAIL – 12
SMOKED SALMON DIP & CROSTINI – 10

SANDWICHES

with your choice of french fries, arugula salad, sweet potato fries (+1) or tomato bisque (+1)

AVOCADO TOAST 11 poached egg*, feta, cilantro, sprouts, lemon, sourdough	
PARRANO GRILLED CHEESE 12 roasted tomato, caramelized onions, sourdough	
SPICY FRIED CHICKEN 12 blue cheese, hot honey, bibb lettuce, pickles, brioche bun	
BRIE & BAGUETTE 12 prosciutto, arugula, cornichon, aioli, grain mustard	
TURKEY & GRUYÈRE 13 avocado, red onion, arugula, aioli, grain mustard, sourdough	
HOUSE PASTRAMI & RYE 15 sauerkraut, gruyère, grain mustard	

SIDES

FRENCH FRIES – 5
SWEET POTATO FRIES – 6
ARUGULA SALAD – 5 lemon vinaigrette
GRILLED CORN – 6 paprika aioli, mint, feta
BLISTERED SUGAR SNAP PEAS – 6 bacon, mint, sofrito

DESSERT

CHANTILLY CAKE – 10
CAST IRON CHOCOLATE – 8
CRÈME BRÛLÉE – 9
BRIOCHE DOUGHNUT HOLES – 9 w/ dirty chai ice cream
SCOOP OF ICE CREAM – \$3

drinks →

COCKTAILS

COCKTAILS ON TAP	9
1: SPICY MARGARITA	
blanco tequila, Ancho Reyes Verde Liqueur, agave, lime	
2: HANKY PANKY TIKI	
Barbancourt Dark Rum, Meyer's Dark Rum, Velvet Falernum, pineapple, orgeat, lime	
FROZEN COCKTAILS	9
1: FROSÉ	
Rosé, Luxardo Maraschino Liqueur, lemon	
2: PALOMA	
blanco tequila, grapefruit juice, soda, lime	
ROSE FRENCH 75	9
St. George Botanivore Gin, rose water, bubbles, lemon	
GINGER TURMERIC TONIC	9
Titos, turmeric tonic, ginger, lime	
SMOKEY SHRUB	9
mezcal, celery, lemon	
AVOCADO GIMLET	9
Ford's Gin, muddled avocado, Lillet Blanc, lime, olive oil	
BOURBON BASIL LEMONADE	9
1835 Bourbon, basil, mint, lemon, ginger	
ROSEMARY LEMON SPRITZ	9
Tito's, Aperol, honey, lemon	
QUEEN B MARGARITA	12
Casamigos Blanco, Cointreau, lime juice	
PIÑA COLADA	12
cream of coconut, pineapple	
add: Meyers's Dark Rum floater +2, strawberry lava +1	

**BARREL
AGED
COCKTAILS**

OLD FASHIONED - 12
Russell's 10-yr Bourbon, Gran Marnier
NEGRONI - 12
Ford's Gin, Compari

NON-ALCOHOLIC DRINKS

COFFEE	
house coffee	3
cold brew	3.25
mint cold brew	5
espresso	3
café au lait	4
americano	4
macchiato	4
cappuccino	4
latte	4.50
iced latte	4.50
12 OZ BAG OF HANK'S COFFEE	12
organic, whole beans roasted in Austin	
CHAI TEA	
chai latte	5
iced chai latte	5
dirty chai latte w/ espresso	5.50
iced dirty chai latte w/ espresso	5.50
ICED TEA or ARNOLD PALMER	3
HOT TEA green, earl grey or chamomile	3
MAINE ROOT SODA	3
lemonade, cola, diet cola, doppelgänger, ginger ale, root beer or lemon lime	
GLOW JUICE turmeric, ginger, lemon	5
RICHARD'S SPARKLING RAINWATER	3

WINE

WINE ON TAP	GLASS / 1/2 CARAFE / CARAFE
RED: lush, bold	9/15/30
ROSÉ: light, dry	8/13/26
WHITE: mineral, lemon	8/13/26
BUBBLES	GLASS / BOTTLE
CAVA: Poema, Penedes, ES	9/32
ROSÉ: Charles de Fère, Burgundy, FR	8/28
CREMANT BRUT: Lucien Albrecht, Alsace, FR	52
SPARKLING BRUT: Mumm, Napa, CA	49
ROSÉ	
PINOT NOIR: Villa Wolf, Pfalz, DE	9/32
SYRAH: Jean-Luc Colombo, Provence, FR	40
WHITE	
SAUVIGNON BLANC: Wither Hills, Marlborough, NZ	9/32
DRY RIESLING: Villa Wolf, Pfalz, DE	9/32
CHARDONNAY: Disruption, Columbia, WA	9/32
MUSCADET: Domaine de la Grenaudière, Loire, FR	32
SANCERRE: Patient Cottat, Loire, FR	47
CHARDONNAY: Jean Paul & Druin, Chablis, Burgundy, FR ..	64
RED	
PINOT NOIR: Higher Ground, Monterey, CA	10/40
BARBERA D' ASTI: Michele Chiarlo, Piedmont, IT	9/32
MALBEC: Masi, Mendoza, AR	9/32
CABERNET SAUVIGNON: Substance, Columbia, WN	10/40
PINOT NOIR: Domaine Chanson Bourgogne, Burgundy, FR ..	52
PINOT NOIR: Bethel Heights, Willamette, OR	66
SUPERTUSCAN: Col D'Orcia, Tuscany, IT	42
CABERNET SAUVIGNON: Sean Minor, Napa, CA	58
DESSERT WINE	
TAWNY PORT: Taylor Fladgate 10 year, PT	9
SAUTERNES: Carmen de Rieussec, Bordeaux, FR	8

WINE TUESDAYS - 1/2 OFF ALL BOTTLES

*clink,
clink!*

BEER ON TAP

	16 OZ / 24 OZ
Modelo Especial	5/7
St. Arnolds Lawnmower Kolsch	5/7
Austin Eastciders Cider	6/8
Live Oak Hefeweizen	5/7
Austin Beerworks Pearl Snap	5/7
Thirsty Goat Amber	6/8
Austin Beerworks Flavor Country Pale Ale	5/7
Lone Pint Rotator	MARKET
Rotating Seasonals	MARKET

BOTTLES & CANS

Pacifico	4
Lonestar	4
Austin Beerworks Fire Eagle	5
Celis Belgian White	5
Dogfish Head 90 Min IPA	7
Lagunitas Lil Sumpin Sumpin Ale	6
Blue Owl Sour Pale Ale	7
Argus Cider	6
Odell Rupture Fresh Grind Ale	6

**SEE YOU ON INSTAGRAM
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*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.