

HANK'S

LUNCH & DINNER

APPETIZERS

- FRIED ZUCCHINI

11

smoked paprika aioli
- BRUSSELS SPROUTS

12

balsamic, peppers
- KALE CHIPS

10

toasted pine nuts, tomato, parmesan, balsamic
- HUMMUS & PITA

12

fried cauliflower, feta
- ARTICHOKE HEARTS & KALE DIP

13

parmesan, crème fraîche, baguette
- SOBA NOODLE SALAD

10

peanut dressing, bell pepper, carrot, cucumber,
mint, cilantro, add: tuna poke* +8
- MEDITERRANEAN MEATBALLS

13

tzatziki, pita
- AHI POKE*

16

avocado, cucumber, wasabi aioli, crostini
- PEI MUSSELS*

18

chorizo, white wine, escabeche, sourdough
- CHEESE BOARD

15

baguette, accoutrements
add: GF Crackers +1

EVERYDAY
HAPPY HOUR
(EVEN WEEKENDS)
3 - 6:30PM

\$7 frozen cocktails
\$7 cocktails on tap
\$7 wine on tap
\$3 off all appetizers
\$1 off beer

happy hour specials for dine-in and take-out

happy!
hour

SOUPS, SALADS & BOWLS

- TOMATO BISQUE

7

crouton, goat cheese
- GARDEN & GOAT SALAD

14

super greens, goat cheese, avocado, golden beets,
candied pecans, red onion, herb vinaigrette
- BLACK KALE CAESAR*

13

avocado, parmesan, crouton
- CRISPY RICE BOWL

14

fried egg*, mint, cilantro, arugula, ginger, cucumber,
hot sauce, add crumbled sausage +2
- PESTO RICE BOWL

15

brown rice, kale, avocado, feta, lemon, add poached egg* +2
- ADD TO ANY SALAD OR BOWL —

wood-grilled salmon* +10

shrimp* +9

tuna poke* +8

chicken breast +6

mediterranean meatballs +8

half an avocado +3

ENTRÉES

- WOOD-GRILLED SALMON*

22

wilted kale, white beans, sundried tomato, pesto
- BRINED FRIED CHICKEN

16

hot honey
- GULF SHRIMP & GRITS*

18

bacon, cremini, creole butter
- MAFALDE PASTA

18

nonna's cream bolognese, red pepper flake, baguette
- CHEESEBURGER*

14

sharp cheddar, bibb lettuce, red onion, dijonaise, french
fries, add: bacon +2
- VEGGIE BURGER

16

feta, avocado, red onion, arugula, french fries

BURGER MONDAYS — 1/2 OFF ALL BURGERS

wow!

PORK SCHNITZEL*

22

breaded loin
arugula
parrano mac n cheese
mustard cream

MONDAY
THRU
THURSDAY

limited
availability

SANDWICHES

comes with your choice of —
french fries (add parmesan +1), arugula salad (+1),
sweet potato fries (+1) or tomato bisque (+2)

- AVOCADO TOAST

14

poached egg*, feta, cilantro, sprouts, lemon, sourdough
- TURKEY GRUYERE

16

avocado, red onion, arugula, aioli, grain mustard,
toasted sourdough
- PARRANO GRILLED CHEESE

14

roasted tomato, caramelized onions, sourdough
- HOT FRIED CHICKEN

15

smoked paprika aioli, bibb lettuce, pickles, hot sauce,
brioche bun

SIDES

- FRENCH FRIES — 5

SWEET POTATO
FRIES — 6

ARUGULA SALAD — 6

lemon vinaigrette

MAC N CHEESE — 10

DESSERT

- CHANTILLY CAKE — 12

POT DE CREME — 11

SEASONAL GALETTE — 12

w/ brown butter ice cream

SCOOP OF
ICE CREAM — 4

ask server for today's flavors

drinks

COCKTAILS

FROZEN COCKTAILS	10
1: FROSÉ	
Rosé, Luxardo Maraschino Liqueur, lemon	
2: PALOMA	
blanco tequila, grapefruit juice, soda, lime	
3: NEGRONI	
Still Austin gin, campari, sweet vermouth, orange	
COCKTAILS ON TAP	10
1: SPICY MARGARITA	
blanco tequila, poblano liqueur, agave, lime	
2: HANKY PANKY TIKI	
Hye Spiced Rum, Hye Dark Rum, Velvet Falernum, pineapple, orgeat, lime	
THE WHALE & THE BUTTERFLY	12
Gray Whale Gin, honey lavender, butterfly pea flower, lemon	
GINGER TURMERIC	9
Tito’s, turmeric, ginger, lime	
IBERIAN G&T	9
Ford’s Gin, Fever Tree tonic, thyme, raspberry, lemon	
LALO’S RANCH WATER	10
Lalo blanco tequila, lime, Richard’s Rainwater	
BOURBON BASIL LEMONADE	10
Four Roses, basil, mint, lemon, ginger	
PINK TRUMPET PUNCH	10
Still Austin gin, passion fruit, lemon	
EL DIABLO	12
Union Mezcal, Bundaberg ginger beer, cassis, lime	
QUEEN B MARGARITA	14
Casamigos Blanco, Cointreau, lime	
HIGH FASHIONED	18
Still Austin Musician Cask Strength bourbon, demerara simple, bitters	

BARREL AGED COCKTAILS	OLD FASHIONED – 14 Russell’s 10-yr Bourbon, Gran Marnier	NEGRONI – 14 Ford’s Gin, Campari
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BEER ON TAP

	16 OZ / 24 OZ
Estrella Jalisco	5/7
Austin Eastciders Cider	7/9
Live Oak Hefeweizen	6/8
Austin Beerworks Pearl Snap	5/7
Austin Amber	6/8
Austin Beerworks Flavor Country Pale Ale	5/7
Lone Pint Yellow Rose	7/9
Rotating Seasonals	MARKET

BOTTLES & CANS

Lonestar	4
Estrella Jalisco	5
Austin Beerworks Fire Eagle	6
Karbach Love Street Citrus	6
Odell Sippin Pretty Sour	6

WINE

WINE ON TAP	GLASS / 1/2 CARAFE / CARAFE
RED: lush, bold	10/16/32
ROSÉ: light, dry	10/16/32
WHITE: mineral, lemon	10/16/32

BUBBLES	GLASS / BOTTLE
PROSECCO ROSE: La Marca, Veneto, IT	9/32
CREMANT BRUT: Faire la Fete, Languedoc, FR	13/49
SPARKLING BRUT: Domaine Carneros, California	64
CREMANT ROSE: Lucien Albrecht, Alsace, FR	54

ROSÉ	
GRENACHE: The Pale Rose, Provence, FR	12/44
SYRAH: ‘Alie’ Rose IGT, Tuscany, IT	14/56
GRENACHE: Daou, Paso Robles, CA	13/52
SYRAH: Fleur De Mer, Provence, FR	48

WHITE	
SAUVIGNON BLANC: Nautilus, Marlborough, NZ	11/42
VERDEJO: Marques De Riscal, Castillo Y Leon, SP	9/36
CHARDONNAY: Muergey-Croses, Burgunday, FR	14/56
CHARDONNAY: Burgess, Russian River, CA	17/68
GAVI: La Scolca ‘Black Label’, Piedmont, IT	18/72
SANCERRE: Langlois-Chateau, Loire, FR	64
CHARDONNAY: Bouchard Pouilly-Fuisse, Burgundy, FR	60

RED	
PINOT NOIR: Davis Bynum, Russian River, CA	14/52
MALBEC: Andeluna Cellars, Mendoza, AR	11/40
CABERNET SAUVIGNON: Serial, Paso Robles, CA	12/43
PINOT NOIR: EnRoute, Russian River, CA	68
CABERNET SAUVIGNON: Mount Veeder, Napa, CA	77

WINE TUESDAYS — 1/2 OFF ALL BOTTLES

clink,
clink

NON-ALCOHOLIC DRINKS

COFFEE			
house coffee	3	matcha	5.50
cold brew	3.25	iced matcha	5.50
mint cold brew	5	mocha	5
espresso	3	iced mocha	5
café au lait	4	extra shot of espresso	1
americano	4	add flavored syrup	1
macchiato	4	sub to oat or almond milk	.75
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

LET HANK’S CATER YOUR NEXT EVENT!
HANKSAUSTIN.COM FOR MORE INFO.

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