

FOOD

FRENCH FRIES aioli 5

ARUGULA SALAD lemon vinaigrette, red onion 5

CHOPPED KALE SALAD toasted breadcrumbs, fennel, parmesan, shallot vinaigrette 9

BAKED RICOTTA pesto, toasted pine nuts, grilled baguette 10

CHEESEBURGER* sharp cheddar, bibb lettuce, red onion, dijonnaise, french fries .. 12

VEGGIE BURGER feta, avocado, red onion, arugula, french fries 12

BRIE & BAGUETTE prosciutto, arugula, cornichon, aioli, mustard 8

ROASTED POTATOES chimichurri 5

*clink,
clink!*

COCKTAILS

COCKTAILS ON TAP 8	AVOCADO GIMLET 8
1: spicy margarita	Ford's gin, muddled avocado,
2: hanky panky tiki	Lillet Blanc, lime, olive oil
FROZEN COCKTAILS 8	BOURBON BASIL LEMONADE 7
1: frosé	1835 bourbon, basil, mint, lemon,
2: paloma	ginger
ROSE FRENCH 75 8	ROSEMARY LEMON SPRITZ 7
St. George Botanivore Gin, rose,	Tito's, Aperol, honey, lemon
berry liqueur, bubbles, lemon	
GINGER TURMERIC TONIC 9	ESPRESSO MARTINI 8
Titos, turmeric tonic, ginger, lime	Pisco, horchata
SMOKEY SHRUB 8	HOT TODDY 9
mezcal, celery, guava, lemon	whiskey, earl grey, allspice dram,
	lemon

NON-ALCOHOLIC

ICED TEA 2.50	KOMBUCHA 5
black or arnold palmer	MAINE ROOT SODA 2
TOPO CHICO 3	lemonade, cola, diet cola, ginger ale,
TUMERIC GINGER TONIC 5	doppelgänger, root beer or lemon lime

EVERYDAY

3 - 6:30pm

*happy
hour!*

1/2 off appetizers

\$1 off beer

\$5 frozen & tap cocktails + tap wine

SEE YOU ON

INSTAGRAM:

@HANK.AUSTIN

*Consuming raw or undercooked meats may increase your risk of foodborne illness.

BEER ON TAP
16 OZ / 24 OZ

**BOTTLES
& CANS**

Reissdorf Kolsh	5/7	3 Nations German Pale Ale	5
Modelo Especial	5/7	Pacifico	4
Lonestar	4/6	Rahr & Son's Blonde	5
Austin Eastciders Original Cider ..	6/8	Austin Beerworks Fire Eagle	5
Live Oak Hefeweizen	5/7	Celis Belgian White	5
Austin Beerworks Pearl Snap	5/7	Dogfish Head 90 Min IPA	7
Independence Austin Amber	6/8	Lagunitas Lil Sumpin Sumpin Ale ...	6
Oasis Metamodern IPA	6/8	Independence Convict Hill Stout	6
Austin Beerworks Seasonal	MKT	Blue Owl Sour Pale Ale	5
Rotating Seasonal	MKT	Fairweather Dry Cider	6

WINE

WINE ON TAP

GLASS / 1/2 CARAFE / CARAFE

RED: lush, bold	8/15/30
ROSÉ: light, dry	7/13/26
WHITE: mineral, lemon	7/13/26

BUBBLES

GLASS / BOTTLE

CAVA: Poema, Penedes, ES	8/32
ROSÉ: Charles de Fère, Burgundy, FR	7/28
CREMANT BRUT: Lucien Albrecht, Alsace, FR	48
SPARKLING BRUT: Mumm, Napa, CA	45

ROSÉ

PINOT NOIR: Villa Wolf, Pfalz, DE	8/32
SYRAH: Jean-Luc Colombo, Provence, FR	36

WHITE

SAUVIGNON BLANC: Dashwood, Marlborough, NZ	8/32
DRY RIESLING: Villa Wolf, Pfalz, DE	8/32
CHARDONNAY: Disruption, Columbia, WA	8/32
MUSCADET: Domaine de la Grenaudière, Loire, FR	28
SANCERRE: Patient Cottat, Loire, FR	43
CHARDONNAY: Joseph Burrier Pouilly Fuisse, Burgundy, FR	60

RED

PINOT NOIR: Alias, CA	8/32
BARBERA D' ASTI: Michele Chiarlo, Piedmont, IT	8/32
MALBEC: Masi, Mendoza, AR	8/32
CABERNET SAUVIGNON: Substance, Columbia, WN	10/40
GAMAY: Jean-Francois, Loire, FR	30
SANGIOVESE: Prodigio, Emilia-Romagna, IT	28
FRAPPATO: Centonze, Sicily, IT	36
PINOT NOIR: Domaine Chanson Bourgogne, Burgundy, FR	48
PINOT NOIR: Bethel Heights, Willamette, OR	62
GRENACHE SYRAH: Paul Jaboulet Aîné, Rhone, FR	44
GARNACHA: La Montessa, Rioja, ES	36
SUPERTUSCAN: Col d'orcin, Tuscany, IT	38
CABERNET SAUVIGNON: Sean Minor, Napa, CA	54

DESSERT WINE

TAWNY PORT: Taylor Fladgate 10 year, PT	9
SAUTERNES: Carmen de Rieussec, Bordeaux, FR	8