

APPETIZERS

- FRIED ZUCCHINI 10
smoked paprika aioli
- BRUSSELS SPROUTS 10
balsamic, peppers
- WOOD-GRILLED ARTICHOKE 15
caper remoulade
- KALE CHIPS 10
toasted pine nuts, tomato, parmesan, balsamic
- HUMMUS & PITA 11
fried cauliflower, feta
- BAKED RICOTTA 12
pesto, toasted pine nuts, baguette
- JALAPEÑO CHEDDAR SAUSAGE 12
pickles, grain mustard, sourdough
- GULF SHRIMP & GRITS 15
bacon, cremini, creole butter
- MEDITERRANEAN MEATBALLS 12
tzatziki, pita
- PAN-FRIED SALMON CAKES 14
caper remoulade
- PEI MUSSELS* 16
chorizo, white wine, escabeche, sourdough
- CHEESE BOARD 15
baguette, accoutrements, add GF crackers +1

EVERYDAY
HAPPY HOUR
(EVEN WEEKENDS)

3 - 6:30PM

\$6 frozen cocktails
\$6 cocktails on tap
\$6 wine on tap
\$3 off all appetizers
\$1 off beer

happy hour!

happy hour specials for dine-in *and* take-out

SOUPS, SALADS & BOWLS

- TOMATO BISQUE 6
crouton, goat cheese
- GARDEN & GOAT SALAD 13
super greens, goat cheese, avocado, golden beets, candied pecans, red onion, herb vinaigrette
- RAINBOW SALAD 13
super greens, curry roasted cauliflower, sweet potato, avocado, pickled onion, spiced chickpea, harrisa vinaigrette
- CRISPY RICE BOWL 14
fried egg*, mint, cilantro, arugula, ginger, cucumber, hot sauce, add crispy sausage +2
- PESTO RICE BOWL 14
brown rice, kale, avocado, feta, lemon, add poached egg* +2
- ADD TO ANY SALAD OR BOWL — chicken breast +5
wood-grilled salmon* +8 shrimp* +6
mediterranean meatballs +5 scallops +9
half an avocado +2

ENTRÉES

- WOOD-GRILLED SALMON* 18
forbidden rice, seasonal veg, turmeric yogurt
- BRINED FRIED CHICKEN 15
hot honey
- DAY BOAT SCALLOPS* 19
cavatelli, caramelized leek, parmesan, baguette
- MAFALDE PASTA 15
nonna's cream bolognese, red pepper flake, baguette
- CHEESEBURGER* 13
sharp cheddar, bibb lettuce, red onion, dijonnaise, french fries, add: bacon +2
- VEGGIE BURGER 15
feta, avocado, red onion, arugula, french fries

new!

WOOD-GRILLED
PORK CHOP*
22

double-cut brined chop
crispy peewee potatoes
seasonal vegetable
chimichurri

FRIDAYS
AND
SATURDAYS
AFTER 3PM
ONLY!

limited
availability

BURGER MONDAYS

1/2 OFF ALL BURGERS

for dine-in *and* take-out

SANDWICHES

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

- AVOCADO TOAST 13
poached egg*, feta, cilantro, sprouts, lemon, sourdough
- PARRANO GRILLED CHEESE 13
roasted tomato, caramelized onions, sourdough
- SPICY FRIED CHICKEN 13
blue cheese, hot honey, bibb lettuce, pickles, brioche bun

SIDES

- FRENCH FRIES — 5
- SWEET POTATO FRIES — 6
- ARUGULA SALAD — 5
lemon vinaigrette
- GRILLED ASPARAGUS — 8
lemon, breadcrumbs

DESSERT

- CHANTILLY CAKE — 10
- CAST IRON CHOCOLATE — 8
- BRIOCHE DOUGHNUT HOLES — 9
w/ dirty chai ice cream
- SCOOP OF ICE CREAM — \$3
ask server for today's flavors

drinks →

COCKTAILS

FROZEN COCKTAILS	9
1: FROSE	
Rosé, Luxardo Maraschino Liqueur, lemon	
2: PALOMA	
blanco tequila, grapefruit juice, soda, lime	
3: MARGARITA	
blanco tequila, lime, agave	
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	
ROSE FRENCH 75	9
St. George Gin, crème de mure, rose water, bubbles, lemon	
BEE'S KNEES	9
Aviation Gin, Italicus, honey, lemon	
GINGER TURMERIC TONIC	9
Tito's, turmeric tonic, ginger, lime	
SMOKEY SHRUB	9
mezcal, crème de mure, celery, lemon	
BOURBON BASIL LEMONADE	9
Four Roses, basil, mint, lemon, ginger	
ROSEMARY LEMON SPRITZ	9
Tito's, Aperol, honey, lemon	
QUEEN B MARGARITA	12
Casamigos Blanco, Cointreau, lime	

**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: Monteviejo Festivo, 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
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
Michelob Ultra	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
Long Drink	5
Odell Rupture Fresh Grind Ale	6

**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.