

HANK'S
LUNCH & DINNER

APPETIZERS

FRIED ZUCCHINI	12
smoked paprika aioli	
BRUSSELS SPROUTS	12
balsamic, peppers	
HUMMUS & PITA	12
fried cauliflower, feta	
FRIED SHRIMP	16
spicy aioli, cilantro, arugula	
KALE CHIPS	10
toasted pine nuts, tomato, parmesan, balsamic	
LOX BOARD	18
herb smear, arugula, capers, onion, sourdough	
MEDITERRANEAN MEATBALLS	15
lamb, feta, walnut muhammara	
WHIPPED RICOTTA	14
eggplant tapenade, focaccia	
PEI MUSSELS*	18
white wine broth, herbs, sourdough	
MEZZA BOARD	21
whipped ricotta, hummus, eggplant tapenade, focaccia, lavash crackers	

SOUPS, SALADS & BOWLS

TOMATO BISQUE	7
lavash cracker, goat cheese	
RAINBOW SALAD	14
super greens, feta, eggplant tapenade, tomato, onion, quinoa, tahini vinaigrette	
KALE CAESAR SALAD	12
parmesan, avocado, croutons, everything bagel seasoning	
GARDEN & GOAT SALAD	14
super greens, goat cheese, avocado, golden beets, candied pecans, red onion, herb vinaigrette	
PESTO RICE BOWL	15
brown rice, kale, avocado, feta, lemon, add poached egg* +2	
CRISPY RICE BOWL	14
fried egg*, mint, cilantro, arugula, ginger, cucumber, hot sauce, add crumbled sausage +2	

ADD TO ANY SALAD OR BOWL:

salmon* +10	grilled chicken +6
pan seared shrimp* +9	crispy chicken +8
mediterranean meatball* +6	half an avocado +3
steak* +10	

BURGER MONDAYS! 1/2 ALL BURGERS | dine-in only

SIDES

FRENCH FRIES - 5	HENRI'S MAC & CHEESE - 10
SWEET POTATO FRIES - 6	ARUGULA SALAD - 6 lemon vinaigrette

ENTRÉES

PAN SEARED SALMON*	24
israeli couscous, eggplant, carrot, herb sauce	
SUMMER SHRIMP PASTA	21
spaghetti, white wine, spinach, sun-dried tomato, parmesan	
FRIED CHICKEN FINGERS	18
fries, honey mustard, bbq	
NONNA'S CREAM BOLOGNESE	20
pappardelle, red pepper flake, focaccia	
PORK SCHNITZEL	22
breaded loin, arugula, mac & cheese, mustard cream	
STEAK FRITES*	24
flank steak, chimichurri, arugula salad	

new!

PIZZA - 12" EAST COAST STYLE

FRESCA - 16	HANK'S SUPREME - 17
buffalo mozzarella, tomato, basil	pepperoni, house sausage, mozzarella, roasted garlic
BIANCA - 15	BUILD YOUR OWN - 13
white sauce, buffalo mozzarella, roasted garlic	+2 each: pepperoni, ouse sausage, prosciutto, lamb, fresh mozzarella
ARUGULA - 16	+1 each: cherry tomato, black olive, red onion, basil, roasted garlic, mushroom
LAMB - 17	ADD A DIPPING SAUCE:
white sauce, red onion, mint	ranch +1, spicy ranch +2

SANDWICHES

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	
CHEESEBURGER*	14
sharp cheddar, bibb lettuce, red onion, dijonaise, brioche bun, add bacon +2	
VEGGIE BURGER	16
feta, avocado, red onion, arugula, french fries	
PARRANO GRILLED CHEESE	14
roasted tomato, caramelized onions, sourdough	
FRIED CHICKEN	15
smoked paprika aioli, bibb lettuce, pickles, brioche bun	

DESSERT

CHANTILLY CAKE - 13	ETON MESS - 11
berries, champagne	strawberries, cream
WARM DOUGHNUT HOLES - 10	HANK'S KEY LIME - 12
ganache, whipped cream	graham cracker dust, lavender candy

drinks →

COCKTAILS

- FROZEN COCKTAILS 11
 - 1: FROSE
Rosé, Luxardo Maraschino Liqueur, lemon
 - 2: PALOMA
blanco tequila, grapefruit juice, soda, lime
 - 3: MULE
Still Austin gin, ginger, lime, raspberry
- COCKTAILS ON TAP 12
 - 1: SPICY MARGARITA
blanco tequila, poblano liqueur, agave, lime
 - 2: HANKY PANKY TIKI
Still Austin bourbon, rum, pineapple, lime
- THE WHALE & THE BUTTERFLY 12
Gray Whale gin, honey lavender, butterfly pea flower, lemon
- GINGER TURMERIC 9
Tito's, turmeric, ginger, lime
- SMOKEY STRAWBERRY MARTINI 13
Union Mescal, Ancho Reyes Verde, lime, strawberry
- PASSIONFRUIT MARGARITA 12
Don Fulano Reposado, Cointreau, lime, passionfruit
- BOURBON BASIL LEMONADE 13
Maker's Mark, basil, mint, ginger, lemon
- UBE MOJITO 11
Still Austin Gin, Rumhaven Coconut Rum, lime, mint
- ORANGE CREAMSICLE 11
Weber Ranch Vodka, Cointreau, orange, cream
- SUNDAY FUNDAY 12
aperol, peach, lemon, prosecco
- HIGH FASHIONED 18
Still Austin Cask Strength bourbon, demerara simple, bitters
- ZERO-PROOF COCKTAILS 9
 - 1: THE WINDSOR PARK
orange juice, lime, strawberry, jalapeno, sparkling water
 - 2: G&P SPRITZ
grapefruit juice, peach, lemon, sparkling water
 - 3: BASIL GINGER LEMONADE
ginger beer, basil mint syrup, lemon

EVERYDAY HAPPY HOUR (EVEN WEEKENDS) 3 - 6:30PM	\$9 frozen cocktails \$9 cocktails on tap \$8 wine on tap \$3 off all appetizers \$1 off draft beer
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happy hour specials for dine-in and take-out

happy hour!

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
- Pinthouse Electric Jellyfish 9/11
- Rotating Seasonals MARKET

BOTTLES & CANS

- Lonestar 4
- Estrella Jalisco 5
- Austin Beerworks Fire Eagle 6
- Michelob Ultra 5
- Shiner Bock 6

WINE

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

- BUBBLES** GLASS / BOTTLE
- PROSECCO ROSE: La Marca, Veneto, IT 11/44
 - CAVA: Vilarnau Reserva, Catalonia, SP 12/48
 - CREMANT BRUT: Faire la Fete, Languedoc, FR 14/56

- ROSE**
- GRENACHE: The Pale Rose, Provence, FR 12/44
 - SYRAH: Pot de Vin, Pays d'Oc, FR 11/44
 - SANGIOVESE: Fattoria Vitticio, Tuscany IT 12/48

- WHITE**
- FALANGHINA, Feudi Di San Gregorio, Campagna, IT 11/42
 - SAUVIGNON BLANC, Sandy Cove, Marlborough, NZ 12/48
 - SAUVIGNON BLANC, Stoneleigh, Marlborough, NZ 13/52
 - FUME BLANC, Scattered Peaks, Napa, CA 13/52
 - CHARDONNAY, Bravium, Russian River, CA 12/48
 - CHARDONNAY, DAOU Reserv, Paso Robles, CA 15/60

- RED**
- RED BLEND: Can Blau, Monstant, SP 10/40
 - ZINFANDEL: Trentadue OPR, North Coast, CA 10/40
 - PINOT NOIR: Hahn, California 11/44
 - PINOT NOIR: Left Coast Cali Cuvee, Willamette Valley, OR 12/48
 - MERLOT: M de Megal, Haut Medoc, FR 13/52
 - CABERNET SAUVIGNON: Roth, Alexander Valley, CA 14/56
 - CABERNET SAUVIGNON: My Favorite Neighbor, Paso Robles, CA 17/68

WINE TUESDAYS — 1/2 OFF ALL BOTTLES

clink, clink

NON-ALCOHOLIC DRINKS

- COFFEE**
- | | |
|-------------------------|----------------------------------|
| house coffee 3 | matcha 5.50 |
| cold brew 3.50 | iced matcha 5.50 |
| mint cold brew 5 | mocha 5.25 |
| espresso 3.50 | iced mocha 5.25 |
| café au lait 4.50 | extra shot of espresso 1.50 |
| americano 3.50 | add flavored syrup 1 |
| macchiato 4.50 | sub to oat or almond milk 1 |
| cappuccino 4.50 | |
| latte 4.75 | |
| iced latte 4.75 | |

- 12 OZ BAG OF HANK'S COFFEE 12
- organic, whole beans roasted by Barrett's Coffee

- 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