

HANK'S

LUNCH & DINNER

APPETIZERS

- FRIED ZUCCHINI

smoked paprika aioli

11
- BRUSSELS SPROUTS

balsamic, peppers

12
- HUMMUS & PITA

fried cauliflower, feta

12
- ARTICHOKE HEARTS & KALE DIP

parmesan, crème fraîche, baguette

13
- HENRI'S MAC AND CHEESE

herb breadcrumbs

12
- WOOD-GRILLED STEAK SKEWERS

ginger-glazed flank steak

14
- PEI MUSSELS*.....

coconut, red curry, sourdough

18
- CHEESE BOARD

baguette, accoutrements

add: GF Crackers +1

15

SOUPS, SALADS & BOWLS

- TOMATO BISQUE

crouton, goat cheese

7
- GARDEN & GOAT SALAD

super greens, goat cheese, avocado, golden beets, candied pecans, red onion, herb vinaigrette

14
- PESTO RICE BOWL

brown rice, kale, avocado, feta, lemon, add poached egg* +2

15
- ADD TO ANY SALAD OR BOWL —

wood-grilled salmon* +10

shrimp* +9

steak* +12

chicken breast +6

half an avocado +3

SIDES

- FRENCH FRIES

5
- SWEET POTATO FRIES

5
- ARUGULA SALAD

lemon vinaigrette

6

ENTRÉES

- WOOD-GRILLED SALMON*.....

israeli couscous, squash, carrot, herb sauce

22
- GULF SHRIMP & GRITS*

bacon, cremini, creole butter

18
- MAFALDE PASTA

nonna's cream bolognese, red pepper flake, baguette

18
- CHEESEBURGER*

sharp cheddar, bibb lettuce, red onion, dijonnaise, french fries, add: bacon +2

14
- VEGGIE BURGER

feta, avocado, red onion, arugula, french fries

16

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

poached egg*, feta, cilantro, sprouts, lemon, sourdough

14
- TURKEY GRUYERE

avocado, red onion, arugula, aioli, grain mustard, toasted sourdough

16
- PARRANO GRILLED CHEESE

roasted tomato, caramelized onions, sourdough

14
- HOT FRIED CHICKEN

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

15

DESSERT

- CHANTILLY CAKE

12
- POT DE CREME

11
- SEASONAL GALETTE

w/ brown butter ice cream

12
- SCOOP OF ICE CREAM.....

ask server for today's flavors

4

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	
Austin Still bourbon, Hye rum, pineapple, lime	
THE WHALE & THE BUTTERFLY	
Gray Whale Gin, honey lavender, butterfly pea flower, lemon	12
GINGER TURMERIC	
Tito's, turmeric, ginger, lime	9
IBERIAN G&T	
Ford's Gin, Fever Tree tonic, thyme, raspberry, lemon	9
THE DIRTY CHAI	
Still Austin bourbon, chai, cashew milk	12
BOURBON BASIL LEMONADE	
Four Roses, basil, mint, lemon, ginger	10
EL DIABLO	12
Union Mezcal, Bundaberg ginger beer, cassis, lime	
QUEEN B MARGARITA	14
Lalo Blanco tequila, Cointreau, lime	
HIGH FASHIONED	18
Still Austin Musician Cask Strength bourbon, demerara simple, bitters	

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

happy hour specials for dine-in and take-out

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
Left Hand Milk Stout	8

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	10/40
CREMANT BRUT: Faire la Fete, Languedoc, FR	13/49
CREMANT BRUT: Lucien Albrecht, Alsace, FR	54

ROSÉ	
GRENACHE: The Pale Rose, Provence, FR	12/44
SYRAH: Daou, Paso Robles, CA	12/45

WHITE	
SAUVIGNON BLANC: Nautilus, Marlborough, NZ	11/42
SAUVIGNON BLANC: Three Brooms, Marlborough, NZ	14/54
ARNEIS: Vietti, Roero, IT	13/50
CHARDONNAY: The Calling Dutton Ranch, Sonoma, CA	14/54
CHARDONNAY: Burgess, Russian River, CA	18/72

RED	
PINOT NOIR: Pozzan, Carneros, CA	12/46
PINOT NOIR: Davis Bynum, Russian River, CA	15/60
MALBEC: Andeluna Cellars, Mendoza, AR	11/40
CABERNET SAUVIGNON: Harvey & Harriet, Paso Robles, CA	12/47
CABERNET SAUVIGNON: 1847, Napa, CA	16/60
BARBERA D'ASTI: Marchesi Incisa della Rochetta, Piedmont, IT	11/40
SUPER TUSCAN: Antinori Il Bruciato, Bulgheri, IT	17/64
CABERNET SAUVIGNON: Stags' Leap, Napa, CA	85

WINE TUESDAYS — 1/2 OFF ALL BOTTLES

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.