

FOOD

FRENCH FRIES & AIOLI 5

BRAISED MEATBALLS tomato sauce, parmesan, grilled sourdough10

FRIED ZUCCHINI smoked paprika aioli 8

BAKED RICOTTA pesto, toasted pine nuts, baguette 10

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

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

SPICY FRIED CHICKEN SANDWICH blue cheese, honey, bibb lettuce, french fries 12

CHANTILLY CAKE 8

COCKTAILS

COCKTAILS ON TAP 9	AVOCADO GIMLET 9
1: spicy margarita	Ford's Gin, muddled avocado,
2: hanky panky tiki	Lillet Blanc, lime, olive oil
FROZEN COCKTAILS 9	BOURBON BASIL LEMONADE 9
1: frosé	1835 Bourbon, basil, mint, lemon,
2: paloma	ginger
ROSE FRENCH 75 9	ROSEMARY LEMON SPRITZ 9
St. George Botanivore Gin, rose	Tito's, Aperol, honey, lemon
water, bubbles, lemon	
GINGER TURMERIC TONIC 9	QUEEN B MARGARITA 12
Titos, turmeric tonic, ginger, lime	Casamigos Blanco, Cointreau,
	lime juice
SMOKEY SHRUB 9	
mezcal, celery, lemon	

NON-ALCOHOLIC

ICED TEA 3	BUDDHA'S BREW KOMBUCHA ... 5
black or arnold palmer	hops or pineapple
RICHARD'S SPARKLING WATER ... 3	MAINE ROOT SODA 3
GLOW JUICE 5	lemonade, cola, diet cola, ginger ale,
turmeric, ginger, lemon	doppelgänger, root beer or lemon lime

LATE NIGHT
HAPPY HOUR

*happy
hour!*

FRI & SAT, 10PM 'TIL 12AM

\$1 off beer

\$5 frozen & tap cocktails + \$5 tap wine

SEE YOU ON
INSTAGRAM:

@HANKS.AUSTIN

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

BEER ON TAP
16OZ / 24OZ

**BOTTLES
& CANS**

Modelo Especial	5/7	Pacifico	4
Austin Eastciders Cider	6/8	Lonestar	4
Live Oak Hefeweizen	5/7	Austin Beerworks Fire Eagle	5
Austin Beerworks Pearl Snap	5/7	Celis Belgian White	5
Thirsty Goat Amber	6/8	Dogfish Head 90 Min IPA	7
Oasis Metamodern IPA	6/8	Lagunitas Lil Sumpin Sumpin Ale	6
Austin Beerworks Flavor Country PA	5/7	Blue Owl Sour Pale Ale	7
Lone Pint Rotator	MKT	Argus Cider	6
Rotating Seasonals	MKT	Odell Rupture Fresh Grind Ale	6

*clink,
clink!*

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	52
SPARKLING BRUT: Mumm, Napa, CA	49

ROSÉ

PINOT NOIR: Villa Wolf, Pfalz, DE	8/32
SYRAH: Jean-Luc Colombo, Provence, FR	40

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	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	8/32
MALBEC: Masi, Mendoza, AR	8/32
CABERNET SAUVIGNON: Substance, Columbia, WN	10/40
GAMAY: Jean-Francois, Loire, FR	34
SANGIOVESE: Prodigio, Emilia-Romagna, IT	32
FRAPPATO: Centonze, Sicily, IT	40
PINOT NOIR: Domaine Chanson Bourgogne, Burgundy, FR	52
PINOT NOIR: Bethel Heights, Willamette, OR	66
GRENACHE SYRAH: Paul Jaboulet Aîné, Rhone, FR	48
GARNACHA: La Montessa, Rioja, ES	40
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