

HANK'S
LUNCH & DINNER

APPETIZERS

FRIED ZUCCHINI	12
smoked paprika aioli	
BRUSSELS SPROUTS	12
balsamic, peppers	
HUMMUS & PITA	12
fried cauliflower, feta	
FRIED SHRIMP	17
white remoulade, slaw	
FETA TOAST	12
cherry tomato, olive oil, herbs	
LOX BOARD	18
herb smear, arugula, capers, onion, sourdough	
ROASTED MEATBALLS	15
ricotta, red sauce	
WHIPPED RICOTTA	14
tomato checca, focaccia	
PEI MUSSELS*	18
white wine broth, herbs, sourdough	
MEZZA BOARD	21
whipped ricotta, hummus, crispy cauliflower, focaccia, lavash crackers	

SOUPS, SALADS & BOWLS

TOMATO BISQUE	7
lavash cracker, goat cheese	
LITTLE GEM CAESAR SALAD	15
parmesan, croutons	
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* +12	grilled chicken +6
pan-seared shrimp* +7	crispy chicken +8
meatball* +7	half an avocado +3
steak* +10	

SIDES

FRENCH FRIES - 5	ROASTED ASPARAGUS - 10
SWEET POTATO FRIES - 6	ARUGULA SALAD - 6 lemon vinaigrette

DESSERT

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

ENTRÉES

PAN SEARED SALMON*	24
farro, pea puree	
BUCATINI PASTA	15
asparagus, mushrooms, white wine sauce add shrimp +7	
FISH & CHIPS	18
tartar, malt vinegar	
NONNA'S CREAM BOLOGNESE	20
pappardelle, red pepper flake, focaccia	
PORK SCHNITZEL	20
breaded loin, arugula, asparagus, lemon caper sauce	
STEAK FRITES*	24
butcher's cut, chimichurri, arugula salad	

new!

PIZZA - 12" EAST COAST STYLE

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

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

SANDWICHES

your choice of - french fries (add parmesan +1), arugula salad (+1), sweet potato fries (+1) or tomato bisque (+2)

AVOCADO TOAST	14
tomato, basil, herbs, sourdough, arugula salad	
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
slaw, cilantro lime crema, hot sauce, brioche bun	
CHICKEN CEASAR WRAP	16
(jalapeno ranch for dipping!)	

drinks →

COCKTAILS

FROZEN COCKTAILS	11
1: FROSE	
Rosé, Luxardo Maraschino Liqueur, lemon	
2: PALOMA	
blanco tequila, grapefruit juice, soda, lime	
3: SEASONAL	
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
400 Conejos, 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	
BEAN & BUTTER ESPRESSO MARTINI	14
brown butter-washed Webber Ranch, house cold brew, 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

happy hour specials for dine-in and take-out

happy hour!

BEER ON TAP

16 OZ / 24 OZ

Estrella Jalisco	6/8
St. Elmo's West Coast IPA	7/9
Austin Beerworks Pearl Snap	5/7
Austin Amber	6/8
Pinthouse Electric Jellyfish	9/11
Rotating Cider	7/9
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: Biancavigna DOCG, Veneto, IT	11/44
CREMANT ROSE: Pierre Sparr, Alsace, FR	12/48
CREMANT BRUT: Faire la Fete, Languedoc, FR	13/52

ROSE	
GRENACHE: The Pale Rose, Provence, FR	12/48
NEBIOLLO: Idlewild "Flora & Fauna", North Coast, CA	13/52

WHITE	
CHENIN BLANC: Dom Alain Robert, Vouvray, FR	11/44
SAUVIGNON BLANC: Daou, Paso Robles, CA	10/40
SAUVIGNON BLANC: Sandy Cove, Marlborough, NZ	12/48
SAUVIGNON BLANC: Smith and Shaw, Adelaide Hills, NZ	15/60
VERMINTINO: Pala Soprasole, Sardegna, IT	12/48
CHARDONNAY: Chalk Hill, Russian River Valley, CA	11/44
CHARDONNAY: Lingua Franca AVNI, Willamette Valley, OR	16/64

RED	
RED BLEND: Ferrari Carano Siena, Sonoma, CA	14/56
BORDEAUX: Chateaux La Rame, Bordeaux, FR	14/56
PINOT NOIR: Banshee, Santa Barbara, CA	11/44
PINOT NOIR: Lioco, Mendocino, CA	
TEMPRANILLO: Bardos, Ribera del Duero, SP	12/48
CABERNET SAUVIGNON: Harvey & Harriet, Paso Robles, CA	13/52
CABERNET SAUVIGNON: Skyside, North Coast, CA	15/60

WINE TUESDAYS — 1/2 OFF ALL BOTTLES

clink, clink

NON-ALCOHOLIC DRINKS

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

16 OZ BAG OF HANK'S COFFEE

organic, whole beans roasted by Barrett's Coffee	19
CHAI TEA	
chai latte	5
iced chai latte	5
dirty chai latte w/ espresso	6
iced dirty chai latte w/ espresso	6

ICED TEA or ARNOLD PALMER

HOT TEA green, earl grey or chamomile

MAINE ROOT SODA

lemonade, cola, diet cola, doppelgänger, ginger ale, root beer or lemon lime

GLOW JUICE turmeric, ginger, lemon

RICHARD'S SPARKLING RAINWATER

**LET HANK'S CATER YOUR NEXT EVENT
HANKSCATERINGAUSTIN.COM**

**20% GRATUITY WILL BE ADDED
TO PARTIES OF 7 OR MORE**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.