

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, house sausage, prosciutto, lamb, fresh mozzarella
ARUGULA - 16	+1 each: roasted garlic, red onion, tapenade, basil, mint, gruyere
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, dijonnaise, 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: FROSÉ
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

- IBERIAN GIN & TONIC** 11
Dripping Springs gin, Fever Tree mediterranean, thyme, raspberry, lemon

- LALO'S RANCH WATER** 11
Lalo blanco, lime, Richard's Rainwater

- BOURBON BASIL LEMONADE** 13
Maker's Mark, basil, mint, ginger, lemon

- EL DIABLO** 12
Union mezcal, Bundaberg ginger beer, cassis, lime

- QUEEN B MARGARITA** 15
Casamigos anejo, Cointreau, lime

- HIGH FASHIONED** 18
Still Austin Cask Strength bourbon, demerara simple, bitters

**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!

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

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

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 RESERVE: Pierre Sparr, Alsace, FR 12/48

ROSÉ

- GRENACHE: The Pale Rose, Provence, FR 12/44
- PINOT NOIR: Elouan, OR 13/48
- SYRAH: Peyrassol, Provence, FR 14/52

WHITE

- SAUVIGNON BLANC: Sandy Cove, Marlborough, NZ 11/42
- SAUVIGNON BLANC: Three Brooms, Marlborough, NZ 15/54
- SAUVIGNON BLANC: J. de Villebois, Pouilly-Fume, FR 13/50
- CHARDONNAY: Banshee, Sonoma County, CA 11/44
- CHARDONNAY: Albert Bichot, Macon-Villages, FR 13/52

RED

- PINOT NOIR: Hahn, California 10/40
- PINOT NOIR: Essence, Oregon 12/48
- MALBEC: Andeluna Cellars, Mendoza, AR 11/40
- CABERNET SAUVIGNON: DAOU, Paso Robles, CA 12/48
- BARBERA D'ASTI: Marchesi Incisa della Rochetta, Piedmont, IT 11/40
- PINOT NOIR, Colene Clemens, Chehalem Mountains, OR 60
- CABERNET SAUVIGNON: Stags' Leap, Napa, CA 85

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

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

**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.