

HANK'S

LUNCH & DINNER

APPETIZERS

- FRIED ZUCCHINI 11

smoked paprika aioli
- BRUSSELS SPROUTS 11

balsamic, peppers
- KALE CHIPS 10

toasted pine nuts, tomato, parmesan, balsamic
- HUMMUS & PITA 11

fried cauliflower, feta
- ARTICHOKE HEARTS & KALE DIP 13

parmesan, crème fraîche, baguette
- JALAPEÑO CHEDDAR SAUSAGE 12

pickles, grain mustard, sourdough
- GULF SHRIMP & GRITS* 15

bacon, cremini, creole butter
- MEDITERRANEAN MEATBALLS 13

tzatziki, pita
- AHI POKE* 16

avocado, cucumber, wasabi aioli, crostini
- PEI MUSSELS* 16

chorizo, white wine, escabeche, sourdough
- CHEESE BOARD 15

baguette, accoutrements
add: GF Crackers +1

EVERYDAY
HAPPY HOUR
(EVEN WEEKENDS)

3 - 6:30PM

\$6 frozen cocktails
\$6 cocktails on tap
\$6 wine on tap
\$3 off all appetizers
\$1 off beer

happy hour!

happy hour specials for dine-in and take-out

SOUPS, SALADS & BOWLS

- TOMATO BISQUE 6

crouton, goat cheese
- GARDEN & GOAT SALAD 13

super greens, goat cheese, avocado, golden beets,
candied pecans, red onion, herb vinaigrette
- BLACK KALE CAESAR* 11

avocado, parmesan, crouton
- CRISPY RICE BOWL 14

fried egg*, mint, cilantro, arugula, ginger, cucumber,
hot sauce, add crispy sausage +2
- PESTO RICE BOWL 15

brown rice, kale, avocado, feta, lemon, add poached egg* +2
- ADD TO ANY SALAD OR BOWL —

scallops* +11
wood-grilled salmon* +10
shrimp* +8
tuna poke* +6

chicken breast +6
mediterranean meatballs +6
half an avocado +2
- ENTRÉES
- WOOD-GRILLED SALMON* 19

wilted kale, white beans, sundried tomato, pesto

BRINED FRIED CHICKEN 16

hot honey

DAY BOAT SCALLOPS* 22

cavatelli, caramelized leek, parmesan, baguette

MAFALDE PASTA 16

nonna's cream bolognese, red pepper flake, baguette

CHEESEBURGER* 13

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

VEGGIE BURGER 15

feta, avocado, red onion, arugula, french fries
- BURGER MONDAYS — 1/2 OFF ALL BURGERS

wow!

WOOD-GRILLED
PORK CHOP*
24

double-cut brined chop
crispy peewee potatoes
seasonal vegetable
chimichurri

FRIDAYS
AND
SATURDAYS
AFTER 3PM
ONLY!

limited
availability

SANDWICHES

comes with your choice of —
french fries (add parmesan +1), arugula salad,
sweet potato fries (+1) or tomato bisque (+1)

AVOCADO TOAST 13

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

TURKEY GRUYERE 14

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

PARRANO GRILLED CHEESE 13

roasted tomato, caramelized onions, sourdough

HOT FRIED CHICKEN 14

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

SIDES

FRENCH FRIES — 5

SWEET POTATO
FRIES — 6

ARUGULA SALAD — 5
lemon vinaigrette

CHARRED OKRA &
TOMATO — 6

DESSERT

CHANTILLY CAKE — 10

CAST IRON
CHOCOLATE — 8

BRIOCHE DOUGHNUT
HOLES — 9
w/ dirty chai ice cream

SCOOP OF
ICE CREAM — \$3
ask server for today's flavors

drinks →

COCKTAILS

- FROZEN COCKTAILS 9
- 1: FROSÉ
Rosé, Luxardo Maraschino Liqueur, lemon
- 2: PALOMA
blanco tequila, grapefruit juice, soda, lime
- 3: SEASONAL MARGARITA
ask your server for current selection

- COCKTAILS ON TAP 9
- 1: SPICY MARGARITA
blanco tequila, Ancho Reyes Verde Liqueur, agave, lime
- 2: HANKY PANKY TIKI
Barbancourt Dark Rum, Meyer’s Dark Rum, Velvet
Falernum, pineapple, orgeat, lime

- THE WHALE & THE BUTTERFLY 11
- Gray Whale Gin, Honey lavender, butterfly pea flower, lemon

- GINGER TURMERIC 9
- Tito’s, turmeric, ginger, lime

- IBERIAN G&T 9
- Ford’s Gin, Fever Tree tonic, thyme, raspberry, lemon

- LALO’S RANCH WATER 9
- Lalo blanco tequila, lime, Richard’s Rainwater

- BOURBON BASIL LEMONADE 9
- Four Roses, basil, mint, lemon, ginger

- ROSEMARY LEMON SPRITZ 9
- Tito’s, Aperol, honey, lemon

- SMOKEY GUAVA 9
- Union Mezcal, Cointreau, guava, lime

- QUEEN B MARGARITA 12
- Casamigos Blanco, Cointreau, lime

BARREL AGED COCKTAILS	OLD FASHIONED – 12 Russell’s 10-yr Bourbon, Gran Marnier
	NEGRONI – 12 Ford’s Gin, Campari

BEER ON TAP

- 16 OZ / 24 OZ
- Estrella Jalisco 5/7
- Austin Eastciders Cider 6/8
- Live Oak Hefeweizen 5/7
- Austin Beerworks Pearl Snap 5/7
- Thirsty Goat Amber 6/8
- Austin Beerworks Flavor Country Pale Ale 5/7
- Lone Pint Yellow Rose 6/8
- Rotating Seasonals MARKET

BOTTLES & CANS

- Lonestar 4
- Estrella Jalisco 4
- Michelob Ultra 4
- Austin Beerworks Fire Eagle 5
- Celis Belgian White 5
- Dogfish Head 90 Min IPA 7
- Lagunitas Lil Sumpin Sumpin Ale 6
- Blue Owl Sour Pale Ale 7
- Odell Rupture Fresh Grind Ale 6

WINE

- WINE ON TAP GLASS / 1/2 CARAFE / CARAFE
- RED: lush, bold 9/15/30
- ROSÉ: light, dry 8/13/26
- WHITE: mineral, lemon 8/13/26

- BUBBLES GLASS / BOTTLE
- PROSECCO ROSE: La Marca, Veneto, IT 9/32
- CREMANT BRUT: Faire la Fete, Languedoc, FR 13/44
- SPARKLING BRUT: Domaine Carneros, California 64
- CREMANT ROSE: Lucien Albrecht, Alsace, FR 54

- ROSÉ
- SANGIOVESE: Alexander Valley Vinyards, Sonoma, CA 11/36
- GRENACHE: Daou, Paso Robles, CA 13/52
- SYRAH: Fleur De Mer, Provence, FR 48

- WHITE
- SAUVIGNON BLANC: Nautilus, Marlborough, NZ 11/42
- VOIGNER: Pine Ridge Vineyards, California 9/36
- DRY RIESLING: Trefethen, California 14/56
- CHARDONNAY: Burgess, Russian River, CA 16/64
- SANCERRE: Langlois-Chateau, Loire, FR 64
- CHARDONNAY: Bouchard Pouilly-Fuisse,Burgundy, FR 60

- RED
- PINOT NOIR: Davis Bynum, Russian River, CA 14/52
- MALBEC: Clos de los Siete, Mendoza, AR 11/40
- NEBIOLLO: Damiliano, Piedmont, IT 15/54
- CABERNET SAUVIGNON: Serial, Paso Robles, CA 12/43
- CHIANTI: Frescobaldi Nipozzano Reserve, Tuscany, IT 40
- PINOT NOIR: EnRoute, Russian River, CA 68
- RED BLEND: Burgess Topography, Napa, CA 62
- CABERNET SAUVIGNON: Mount Veeder, Napa, CA 77

WINE TUESDAYS — 1/2 OFF ALL BOTTLES

clink,
clink

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.