



BEER GARDEN SNACKS

HOT PRETZEL Beer Queso & Horseradish Mustard	10	BRISKET & CHEDDAR CIGARS White BBQ Sauce, Escabeche	11
PICNIC DEVILED EGGS Crispy Bacon, Escabeche	9	POTATO & SAUERKRAUT PIEROGIS Taleggio, Horseradish Sour Cream, Chili Crunch	16
BAKED COD & POTATO DIP Garlic Rye Chips & Baguette Crackers	13	HOT HONEY BAKED BOURSIN DIP Grilled Hill Country Sourdough & Crudit�	13
SMOKED SALMON & LATKES Sour Cream, Smoked Trout Roe, Chives	16	SMOKED & GLAZED WINGS Spicy Maple Glaze, White BBQ Sauce	14

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SOUPS & SALADS

BEER GARDEN SALAD Little Gem, Avocado, Cherry Tomatoes, Red Rock Cheddar, Pickled Shallots, Green Goddess Dressing, Sourdough Croutons	16	CHICKEN & DUMPLING SOUP Milk Bread Dumplings, Jalape�o, Herbs	8
NAPA CABBAGE & SNAP PEA SALAD Pea Tendrils, Toasted Seeds, Fried Shallots, Herbs, Champagne Vinaigrette ADD Grilled Chicken +6	14	WINTER SQUASH BISQUE Coconut Milk, Crispy Sage, Spiced Pepitas, Pull-Apart Roll	8
		ARUGULA SIDE SALAD Radish, Pickled Shallot, Dill, Lemon Vinaigrette	6

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SMOKEHOUSE & SPECIALTIES

BRISKET PASTRAMI Milk Bread, Sauerkraut, Bavarian Mustard	19	ST. LOUIS RIBS Apple Schnapps Glaze, Kielbasa Braised Kraut, Pull Apart Roll	24
TURKEY BREAST Milk Bread, Escabeche, Horseradish Mustard & White BBQ	16	SCHNITZEL Choice of Pork or Chicken served with Dill Caper Aioli, Arugula, Radish	19
SAUSAGE LINK Choice Of Kielbasa, Jalape�o-Cheddar or Bratwurst, with Horseradish Mustard, Jalape�o Pickle Relish & a New England Roll	13	FISH & CHIPS Beer Battered Atlantic Cod, Dill Caper Aioli	25
MAKE IT A SMOKEHOUSE MEAL Choice of Side + House Salad	+10	SMOKEHOUSE SAMPLER Brisket Pastrami, Smoked Turkey, Bratwurst & Kielbasa with Sauerkraut, Pickles, Horseradish Mustard, White BBQ & Hill Country Sourdough	46

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SANDWICHES SERVED WITH A DILL PICKLE

THE GUS FRUH Avocado, Tomato, Cucumber, Sprouts, White Cheddar, Spicy Carrot Aioli, Austin Sourdough	14	SERIOUS GRILLED CHEESE Butterk�se, Gruy�re, Aged Gouda, Austin Sourdough ADD Griddled Tomato or Black Pepper Bacon +4	16
CHOPPED CHICKEN SALAD Yogurt Dill Chicken Salad, Cucumber, Tomato, Arugula, Sambal, Herbs, Milk Bread	15	PORK SCHNITZEL MELT Gruy�re & Provolone, Horseradish Mustard, Dill Pickle, Black Pepper Aioli, Austin Sourdough	16
HOUSE SMOKED TURKEY Tomato, Sprouts, Pickled Shallot, Aged Cheddar, Mayonnaise, Dill Mustard, Hill Country Sourdough	16	TEXAS WAGYU BURGER Bacon, American Cheese, Pickled Jalape�o, Horseradish 1000 Island Dressing, Sesame Bun	17
BLT Arugula Pesto, Pickled Shallot, House Aioli, Toasted Austin Sourdough	16	TEXAS REUBEN Brisket Pastrami, Gruy�re, Dill Mustard, Sauerkraut, Toasted Hill Country Sourdough	20
CRISPY CHICKEN SANDWICH Dill Caper Aioli, Escabeche, Arugula, Sesame Bun	16	DELI PASTRAMI 3/4 lb Brisket Pastrami, Yellow Mustard, Hill Country Sourdough	29

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SIDES

EASY TIGER BREAD & BUTTER Hill Country Sourdough, Mini Baguette or Pull-Apart Rolls	5
MARINATED CUCUMBERS Chili Crunch, Celery, Basil, Lemon-Shoyu Vinaigrette	6
FRENCH FRIES	7
GERMAN POTATO SALAD Red Potato, Celery, Red Onion, Mustard Vinaigrette	6
BAKED MAC & CHEESE White Cheddar, Parmesan, Bread Crumbs	7
SEARED GREEN BEANS Garlic, Shallot, Fresh Horseradish	6

EASY LUNCH \$16
MON-FRI 11AM-2PM
  TURKEY SANDWICH, BLT OR CHOPPED CHICKEN SALAD & CHOICE OF SIDE

1-35 FRONTAGE RD
No. 6406
AUSTIN, TEXAS 78752



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ALL DAY BAKESHOP

UNTIL THEY'RE GONE

CHOCOLATE CHIP COOKIE	5
DOUBLE FUDGE BROWNIE	6
MEYER LEMON BAR	5
LEMON TEA CAKE	5
BANANA TEA CAKE	5
SEASONAL TART BY THE SLICE	6

CRAFT BEERS ON TAP

16oz/35oz

ST. ELMO BREWING CARL KOLSCH	7/14
ZILKER PRIMOS MEXICAN LAGER	7/14
ABW FLAVOR COUNTRY PALE ALE	8/16
MEANWHILE SECRET BEACH WEST COAST IPA	8/16
512 PECAN PORTER NITRO PORTER	8/16
PINTHOUSE ELECTRIC JELLYFISH NEW ENGLAND IPA	9/18
PAULANER OKTOBERFEST MARZEN	8/16
AYINGER WEISSE HEFEWEIZEN	9/18
SCHNEIDER AVENTINUS WHEAT DOPPELBOCK	11/22
ALSTADT BREWING HEFEWEIZEN HEFEWEIZEN	8/16
HACKER MUNCHNER GOLD HELLES LAGER	8/16
WARSTEINER DUNKEL DUNKEL	9/18
SHACKSBURY BAD BOY (12oz can) DRY CIDER	9

HAPPY HOUR

MON-FRI 4PM-6PM

REVERSE HAPPY HOUR
8PM-9PM

1/2 OFF

PINTS, GLASSES OF WINE, COFFEE,
WINGS, HOT HONEY BOURSIN,
SAUSAGE ROLL & CIGARS

COCKTAILS

LAVENDER LEMONADE Tito's, Lavender, Lemon, Soda	12
EASY OLD FASHIONED Bourbon, Demerara, Angostura Bitters	12
TIGERITA Aguasol Blanco Tequila, Grand Marnier, Lime, Mango, Tajin Rim	15
SCHATZI'S SPRITZ Strawberry, Peach, Lime, Passion Fruit, Sparkling Wine	11
EASY SHANDY Hefeweizen, Lemon, Peychaud's Bitters	8
GIN BASIL SMASH Ford's, Lemon, Basil, Celery Bitters	12
WHOA MULE! Bourbon, Lime, Ginger Beer, Underberg Float	13

DESNUDO
FROZEN COFFEE

\$15

Slane Whiskey, Espresso, Bailey's,
Cold Brew Coffee, Ice Cream

WINE

CAVA	12/48
GRUNER	12/48
ROSÉ	12/48
AUSTRIAN RED	12/48

MOCKTAILS

ALEPPO PALOMA Ritual NA Tequila, Grapefruit, Lime, Aleppo Salt	9
APERITIF SPRITZ Giffard Aperitif, Orange, Soda	9

COFFEE BY DESNUDO

Sourced in Colombia, Roasted in ATX

HOUSE DRIP COFFEE	4.5
COLD BREW	6
ESPRESSO	4
CAPPUCCINO	5
LATTE	6
MATCHA LATTE	7
BAVARIAN LATTE	7
HOUSEMADE SYRUPS +1 Lavender, Mocha, Vanilla	

BEVERAGES

NA LAVENDER LEMONADE	5.5
BEST DAY NA BEER Kolsch, Hazy IPA or Mexican Lager	6
ACQUA PANNA / PELLEGRINO	4.5
CIAO SPARKLING WATER Cherry or Lime	4