



AVAILABLE SATURDAY & SUNDAY

SHAREABLES

SERVES 2

OUR SIGNATURE — BAKED FRESH DAILY

PRETZEL 14

SERVED WITH HOUSE BEER CHEESE*, MUSTARD & SALTED WHIPPED BUTTER

EXTRA DIP +2

CONTAINS WORSCHESTERSHIRE WHICH CONTAINS ANCHOVY

Smoked Salmon Board 24
 Norwegian Smoked Salmon, Capers, Pickled Onions and Carrots, Mascarpone, Rye Bread

Grazing Board 25
 Rotating Selection of Antonelli's Cheeses, The Salumeria Cured Meats, Rosemary Almonds, Apple-Raisin Chutney

Sausage Board 24
 Selection of House Sausages, Signature Pretzel, Pickles, Kraut, Roasted Peppers & Onions, House Mustard and Beer Cheese

BRUNCH

Easy Egg Sandwich 12
 Easy Bun, Vital Farms Scrambled Eggs, Cheddar, Scallion, Jalapeño Aioli*, Choice of Sausage, Bacon, Avocado
 BACON +3 VITAL FARMS EGG +2
 SMOKED SALMON +6

French Toast Bites 11
 Austin Baguette, Salted Whipped Butter, Maple Syrup, Fresh Berries

Breakfast Bowl 14
 Breakfast Potatoes, Scrambled Vital Farms Eggs (2), Charred Broccoli, Chimichurri; Choice of Cajun Chicken Sausage, Breakfast Sausage, Bacon, Avocado, Served with Easy Tiger Bread

Avocado Toast 13
 Hill Country Sourdough, Olive Oil, Lemon Garlic Mascarpone, Avocado, 'Everything' Spice, Watermelon Radish
 BACON +3 VITAL FARMS EGG +2

Pastrami Beef Hash 16
 Housemade Pastrami Hash With Potatoes, Sauerkraut, Coriander & Sunny Side Egg, Served with Easy Tiger Bread

SALAD & SIDES

The House 11
 Romaine, 'Everything' Sourdough Croutons, Cucumber, Radish, Cherry Tomatoes, Pickled Onion & Carrot, House Ranch
 HOUSE SMOKED TURKEY +4
 AVOCADO +4 BACON +3

Seasoned Waffle Fries LARGE 9
 Jalapeno Aioli*, (note contains Gluten)

Half Austin Baguette 6
 Salted Whipped Butter & Strawberry Ginger Jam

Vital Farms Eggs 4
 Two Eggs, Any Style*

Breakfast Sausage or Bacon 7

Breakfast Potatoes 6

SANDWICHES

PROUDLY SERVED ON EASY TIGER BREAD SERVED WITH SEASONED WAFFLE FRIES

Turkey BLT 16.75
 Austin Sourdough, House Smoked Turkey, Bacon, Tomato, Romaine, Arugula, Pesto Aioli*

Easy Italian 16.75
 Easy Hoagie, Capicola, Salami, Smoked Ham, Olive Spread, Provolone, Tomato, Red Onion, Iceberg Lettuce, Italian Vinaigrette

Easy Burger 16.75
 Texas Akaushi Beef, Easy Bun, Cheddar, Pickles, Lettuce, Tomato, Onion, Ketchup, Mustard
 VITAL FARMS EGG +2
 BACON +3 AVOCADO +4

PROUDLY SERVED ON EASY SAUSAGE BUN COMES WITH WAFFLE FRIES

SAUSAGES 12

Hatch Green Chili Cheddar
 Sweet & Spicy Pickles

Beyond Bratwurst PLANT BASED
 Kraut, House Mustard
 MAKE IT VEGAN WITH AN EASY HOAGIE ROLL

Classic Bratwurst
 Kraut, House Mustard

Kielbasa
 Roasted Peppers & Onions, Dijonnaise

ALL HOUSE RECIPE SAUSAGES CONTAIN PORK & MILK



DINE IN SPECIAL
 \$1 OFF A LOAF OF BREAD TO GO WHEN YOU DINE IN
BREAD TO GO

As all bread is baked in house, we cannot guarantee any offerings are 100% gluten free.



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

Contains Nuts

COFFEE & TEA

COFFEE 12 OZ 16 OZ

Drip Coffee 3.75 4.25

Cafe au Lait 3.75 4.25

Americano 4 4.5

Latte 5 6

Iced Latte 5.50

Cold Brew 5.5

Cappuccino 8 oz 4.50

OAT MILK +1 ALMOND MILK +1 ESPRESSO SHOT +1

TEA 12 OZ 16 OZ

Chai Latte 5 6

Dirty Chai Latte 5 6

Iced Tea *Hibiscus or Black* 3.75

Hot Tea 4.25
 Gao Wen (Black), Jasmine Bai Hao (Green), Grey Line (Earl Grey), Bouquet (Herbal Tisane)

SIGNATURE DRINKS 12 OZ 16 OZ

Bengal Spice Latte 5.5 6.5
 Espresso, White Chocolate, Housemade Cardamom Syrup

Mexican Mocha 5.5 6.5
 Espresso, Housemade Cinnamon Syrup, Dark Chocolate

Honey Lavender Latte 5.5 6.5
 Espresso, Housemade Lavender Syrup & Honey

Tiger Tricks Latte 6.5
 Espresso, White Chocolate, Strawberry Rose, Housemade Honey Lavender, Whipped Cream, Fruity Cereal. Iced or hot.



WINE

SPARKLING

Segura Viudas Brut Cava GLASS BOTTLE
Citrus, Tropical Fruits & Floral 9 36

WHITE

Broadbent Vinho Verde GLASS BOTTLE
Zippy, Tart Green Apple, White Peach, Melon 9 36

Grooner Grüner Veltliner 10 40
Fresh, Dry, Green Apples & Citrus

Farmstead Napa Valley Chardonnay 12 48
Meyer Lemon, Orange Zest, Hints of Crème Brûlée

ROSÉ

Bieler Père et Fils 'Sabine' Rosé GLASS BOTTLE
Fresh Red Fruits, Peach Orange & Nectarines 10 40

Dandy Rosé "A winemaker's love letter to Austin" 15 60
Jasmine, Cranberry, Lemon Zest & Peaches

RED

Storm Point Red Blend GLASS BOTTLE
Red Fruit, Orange Zest & Chai 9 36

Hedges Family Estate CMS Cabernet 12 48
Black Cherry, Raspberry, Warm Mulling Spices

FULL BAR AVAILABLE

COCKTAILS

Easy Old Fashioned 11
Buffalo Trace Bourbon, Demerara Syrup, Angostura Bitters, Filthy Cherry

Lavender Lemonade 12
Tito's Handmade Vodka, Lemon, Lavender Syrup, Sparkling Water

Tiger Water 12
Lunazul Blanco Tequila, Lime, Basil Jalapeño Syrup, Sparkling Water

Tigerita 15
Susto Mezcal, Grand Marnier, Lime, Mango, Chili-Lime Tiger Stripe Rim

The Fizz 12
Still Austin Gin, Ramazzotti Aperitivo Rosato, Strawberry Puree, Sparkling Wine, Sparkling Water

CRISP & CLEAN

St. Elmo Brewing Carl \$7
Kolsch – 4.6%

Stone Brewing Buenaveza \$6
Mexican Lager – 4.7%

Great Divide Brewing Wild Raspberry Ale \$7
Fruity Ale – 4.8%

Dogfish Head Mandarin Crush \$6
(8oz) Fruit Beer – 6%

Real Ale Hans \$6
German Pilsner – 5.3%

Fairweather Smell The Van \$7
Dry Cider – 5.5%

HOPPY

Zilker/Pinthouse Pizza New Tradition \$6
(8oz) Hoppy Beer – 7%

Real Ale Brewing Swiftly \$6
American Pale Ale – 5.2%

Pinthouse Pizza Brewing Electric Jellyfish \$8
Hazy IPA – 6.5%

Spindletop Brewing Houston Haze \$6
(8oz) Hazy IPA – 7%

MALTY

Vista Brewing Dark Skies \$8
Schwarzbier – 4.9%

Ommegang Brewing 3 Philosophers \$10
Quadruple – 9.7%

Brooklyn Lager \$6
Amber Lager – 5.3%

SOUR & FUNKY

Untitled Art Brewing Lychee Sherbet \$8
(8oz) Berliner-Weisse – 4.5%

Sierra Nevada Wild Little Thing \$7
Slightly Sour Ale – 7%

WHEAT

Real Ale Cosmic Prairie \$6
Wheat Ale -Pineapple – 5.7%

DARK & ROASTY

Real Ale Shere Khan \$8
Salted Pecan Imperial Stout 9%

CAN BEER

Austin Beerworks -Fire Eagle \$6
(12 oz can) IPA – 6%

Lone Star Brewing Lone Star \$3
(16 oz can) Lager – 4.7%

Blue Owl "BOB'S" Fine Pilsner \$7
(12 oz can) Pilsner – 4.5%

Live Oak Brewing Hefeweizen \$7
(12 oz can) Hefeweizen – 5.3%

Real Ale Brewing Fireman's #4 \$9.5
(19.2 oz can) Blonde – 5.2%

Dogfish Head Brewing Seaquench \$9.5
(19.2 oz can) Session Sour – 4.9%

Brooklyn Brewing Pulp Art \$9.5
(19.2 oz can) Hazy IPA – 6.7%

LARGE FORMAT

Maine Brewing Peeper \$16
(500ml bottle) Pale Ale – 5.5%

Jester King Brewery Mr. Mingo \$35
(750ml bottle) Hibiscus Saison Brewed with Tahitian Vanilla & Raspberries – 6.6%

Real Ale Brewing Magnum Trux \$35
(500ml bottle) Barrel Aged Sour Quad with Black Cherries – 10.3%

512 Brewing Whiskey Barrel Aged Double Pecan Porter \$35
(750ml bottle) BA Double Porter – 9.5%

Texas Keeper Grafter Rose \$35
(750ml bottle) 8.8%

SPECIAL PRIDE COCKTAILS

Gay Old Time 13
Susto Mezcal, Simple Syrup, Orange Bitters

Amelia Earhart 13
Still Austin Gin, Aperol, Nonino, Lemon

Miss Beatrice Sparkling 13
Tito's Vodka, Aperol, Lavender, Cava





HAPPY HOUR

WEEKDAYS 4:30-6:30 PM
ALL DAY MONDAYS

SNACKS

Sausages	5
Large Pretzel	10
Grazing Board	15

*Rotating Selection of Antonelli's Cheeses,
The Salumeria Cured Meats, Rosemary
Almonds 🍯, Apple-Raisin Chutney*

DRINKS

Select Glasses of Wine	5
Select Local Beers	5
Lavender Lemonade	5
Old Fashioned	5