



AVAILABLE SATURDAY & SUNDAY 8AM-3PM

SHAREABLES

OUR SIGNATURE — BAKED FRESH DAILY

PRETZEL 14

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

EXTRA DIP +2

CONTAINS WORSCHESTERSHIRE WHICH CONTAINS ANCHOVY

Half Austin Baguette 6
Salted Whipped Butter & Strawberry Ginger Jam

Crispy Brussels Sprouts 12
Honey, Lemon, Almonds 🥜

Seasoned Waffle Fries LARGE 9
With Jalapeño Aioli*. Note: Contains Gluten

Grazing Board SERVES 2 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*

SOUP & SALADS

PROUDLY SERVED WITH EASY TIGER BREAD

Tomato Bisque 8
Finished with Cream & Basil

The House 12
Romaine, 'Everything' Sourdough Croutons, Cucumber, Radish, Cherry Tomatoes, Pickled Onion & Carrot, House Ranch

Asparagus & Little Gem Lettuce Salad 14
Piquillo Peppers, Fennel, Toasted Sunflower Seeds, Parmesan, Basil Vinaigrette

HOUSE SMOKED TURKEY +4
AVOCADO +4 BACON +3

SANDWICHES

PROUDLY SERVED ON EASY TIGER BREAD
SERVED WITH WAFFLE FRIES

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

Prosciutto Baguette 15.75
Austin Baguette, Prosciutto, Manchego, Butter, Arugula, Dijonnaise*, Lemon-Honey 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

SAUSAGES 12

SERVED WITH WAFFLE FRIES

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

For parties of 8 or more,
a 20% gratuity will be automatically
applied to your check.

🥜 Contains Nuts

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.



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 5.5 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

Espresso, White Chocolate,
Housemade Cardamom Syrup

Mexican Mocha 5.5 6

Espresso, Housemade Cinnamon
Syrup, Dark Chocolate

Honey Lavender Latte 5.5 6

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.

BRUNCH

Avocado Toast 14
Hill Country Sourdough, Olive Oil, Lemon
Garlic Mascarpone, Avocado, 'Everything'
spice, Watermelon Radish
BACON +3 VITAL FARMS EGG +2 SMOKED
SALMON +6

Easy Egg Sandwich 12
Easy Bun, Vital Farms Scrambled Eggs,
Cheddar, Scallion, Jalapeño Aioli*;
Choice of Sausage, Bacon, Avocado

French Toast Bites 12
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

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

Vital Farms Eggs 4
Two Eggs, Any Style*

Breakfast Sausage or Bacon 7

Breakfast Potatoes 6

BRUNCH DRINKS

Mimosa 9
Segura Viudas Cava, Fresh Orange Juice

Bloody Mary 10
Sobieski Vodka, Bloody Revolution Mix,
Chili-Lime Tiger Stripe Rim

PLEASE ASK YOUR SERVER FOR A
FULL **BAKE SHOP MENU** INCLUDING
OUR SIGNATURE SOURDOUGH,
RYE AND MORE.



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%

Beerburg Pale Ale \$6
 Pale Ale 5.2%

Fairweather Cider Smell the Van \$7
 (8oz) Dry Cider with Gin Botanicals – 5.5%

Meanwhile Pilsner \$7
 Pilsner – 4.8%

Saint Arnold Fancy Lawnmower \$7
 Kolsch – 4.9%

Austin Beerworks Pearlsnap \$7
 German Style Pilsner – 5.3%

Zilker Icy Boys \$7
 Japanese Rice Lager – 4.6%

Pinthouse Burro's Breakfast \$8
 Mexican Lager – 5.6%

Bishop Cider Apple Pineapple \$7
 Pineapple Cider – 5%

HOPPY

Pinthouse Pizza Electric Jellyfish \$8
 Hazy IPA - 6.5%

Meanwhile Secret Beach \$8
 San Diego Style IPA – 6.2%

Dogfish Head 90 Minute IPA \$8
 (8 oz) Imperial IPA – 9%

Stone Brewing Tangerine Express \$7
 Hazy IPA – 6.7%

Shiner Tex Hex Bruja's Brew IPA \$7
 Hazy IPA – 7%

Sierra Nevada Hazy Little Thing \$7
 Hazy IPA – 5.5%

Bell's Two Hearted Ale \$7
 American-style IPA – 7%

Lagunitas Lil Sumpin \$7
 Malted IPA – 7.5%

Austin Beerworks Flavor Country \$7
 Hoppy Pale Ale – 5.9%

Saint Arnold Art Car IPA \$7
 American IPA – 5%

Zilker Heavenly Daze \$8
 Hazy IPA – 6.8%

MALTY

Brooklyn Lager \$6
 Amber Lager – 5.3%

Beerburg Red Ale \$7
 Red Ale – 5%

Odell 90 Schilling \$8
 Amber Ale - 5%

DARK & ROASTY

(512) Brewing Pecan Porter Nitro \$8
 Pecan Porter Nitro - 6.8%

Left Hand Brewing Galactic Cowboy Nitro \$8
 Imperial Stout – 9%

SOUR & FUNKY

Blue Owl Brewing Spirit Animal \$8
 Sour Pale Ale – 5.1%

Odell Brewing Sippin' Pretty \$7
 Fruited Sour – 4.5%

WHEAT

Avery White Rascal \$7
 Belgian Style White Ale 5.6%

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

Bear King Monkey Bridge \$8
 Hefeweizen 5.9%

CAN BEER

ANXO Cidery District Dry \$9
 Dry Cider – 6.9%

Brazos Valley Brewing Two-Step (12oz can) \$6
 German Pilsner – 5.3%

Deschutes Brewery Fresh Squeezed IPA (12oz can) \$6.5
 IPA – 6.4%

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

Real Ale Brewing Fresh Kicks (12oz can) \$3
 Hazy IPA – 4.5%

Lone River Beverage Ranch Water (12oz can) \$9
 Hard Seltzer – 4%

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