

Brunch Menu

Sat & Sun 10 - 3

FRENCHETZEL 10

Skewered Pretzel French Toast topped with Candied Walnuts and Powdered Sugar, served with a side of Pure Maple Syrup, Honey Butter, and Fresh Seasonal Fruit

SOUTHWEST EGGS BENEDICT 11.5

*Two Jalapeno Cornbread Squares, topped with Chorizo, two Organic Poached Eggs, Pesto Hollandaise, and Arugula served with Grilled Red Pepper and Onion House Potatoes or Fresh Seasonal Fruit

SCRAMBLE 11

*Bacon, Brat, Steak, or Chorizo, Scrambled with three Organic Eggs, over Grilled Red Pepper and Onion House Potatoes, topped with shredded White Cheddar and Avocado, served with a side of Raw Salsa

CHICKEN AND WAFFLE SLIDERS 10.5

Breaded Chicken Strips stacked between Mini Waffles with Honey Butter, Powdered Sugar and Pure Maple Syrup

BLUEBERRY PANCAKES 8.5

Three Blueberry Pancakes topped with Fresh Strawberries and Powdered Sugar, served with a side of Pure Maple Syrup and Honey Butter

AVOCADO TOAST 9.5

*Toasted French Bread, topped with Avocado, Tomatoes, two Organic Fried Eggs, Arugula, drizzled with Pesto Romesco Sauce, served with a side of House Potatoes or Fresh Seasonal Fruit

BRUNCH TACOS 8

*Any Combination of 2 Tacos: Bacon, Brat, Steak, Chorizo, or Black Beans with Eggs, Potatoes and Shredded White Cheddar, topped with Fresh Avocado Jalapeno Aioli, served with a side of Raw Salsa

SIMPLE 9

*Two Organic Eggs any style, two slices of Bacon, Grilled Red Pepper and Onion House Potatoes, served with a side of Fresh Seasonal Fruit

Brunch ala Carte

Sat & Sun 10 - 3

TWO APPLE SMOKED BACON STRIPS - 2

***TWO ORGANIC EGGS ANY STYLE - 2.75**

TWO SLICES WHITE TOAST - 2

HOUSE POTATOES

(Red Peppers and Onions) - 3

TWO MINI PANCAKES - 3

TWO MINI WAFFLES - 3.5

FRESH SEASONAL FRUIT - 2.75

Kids of all Ages

KIERAN'S BURGER - 6.5

Beef or Chicken and White Cheddar Cheese

EVERYONE'S GRILLED CHEESE - 5

White Cheddar & Buttered French Bread.

COLE'S CHICKEN STRIPS - 6

House Breaded or Grilled

The above are served with Fries, Grapes or Carrots.

BELLA'S CHARCUTERIE JR. - 7

Pretzel, Ham, White Cheddar, Pickles, Carrots, Apples, Grapes, Cheese Sauce

DYLAN'S TACOS - 5

Ground Beef, Monterey Jack, Lettuce, Tomato, Corn or Flour Tortilla

Ice Cream

Half Pint - 6

Sandwich - 7

From our friends at Lick Honest



The Ultimate
By the Oz.
Beer Tasting
Experience

Open Daily
Lunch & Dinner

(512) 366-5007

**10601 Ranch Road 2222
Suite H
Austin, Texas 78730**

~ All our Beef comes from local 44 Farms. 100% USDA Certified All-Natural Black Angus Beef with no Hormones, no Antibiotics, Sustainably and Humanely Raised.

~ Our Challah Buns are All-Natural, USDA Organic, non-GMO.

~ We use Local Distributors who Source from Local Farmers Utilizing Sustainable Agriculture and Ranching Methods.

~ Our Chickens are Happy, Cage-Free, Raised without Antibiotics, Gluten, or Hormones

44Farms.com
TribecaOven.com
iLikeLick.com

oztaphouse.com

Bites

BRAT - 12.5

Bratwurst, Ale Soaked Sauerkraut, Whole Grain Mustard, Beer Cheese Sauce, Pretzel Bun

*STREET TACOS - 8.5 / 11.5

Any Combination of 2 or 3 Tacos: Grilled Steak, Chicken, Shrimp, Fried Avocado. Topped with Monterey Jack Cheese, Pickled Red Onion, Cabbage, Cilantro, Avocado Jalapeño Aioli, Corn or Flour Tortilla

WINGS - 12

Eight BBQ or Buffalo. Served with Carrots and Celery

CHARCUTERIE PRETZEL - 18.5

Fun for Two!

Prosciutto, Genoa Salami, Cherry Smoked Ham, White Cheddar Cheese, Crumbled Blue Cheese, Smoked Gouda, Peppadew Peppers, Grapes, Dried Black Mission Figs, Apple Slices, Whole Grain Mustard, Beer Cheese Sauce

DIP - 11.5

Beer Cheese Sauce, Raw Salsa, House Made Hummus, Avocado Jalapeño Dip, White Corn and Flour Tortilla Chips

FRIED PICKLES - 6.5

Beer Battered Pickle Chips served with Ranch

Chopped Salads

Choice of Half or Full

Chopped Vegetarian Patty Available Upon Request

BBQ CHICKEN - 8.5 / 13.5

Mixed Greens, Romaine, Black Beans, Roasted Corn, Monterey Jack, Tomato, Tortilla Strips, Carrots, Scallions, Cilantro, Ranch

*STEAK - 8.5 / 13.5

Romaine, Arugula, Red and Green Cabbage, Blue Cheese, Red Onion, Peppadew Peppers, Cilantro, Avocado Jalapeño Dressing

*SHRIMP - 8.5 / 13.5

Mixed Greens, Romaine, Red and Green Cabbage, Carrots, Cucumber, Pickled Red Onion, Avocado Jalapeño Dressing

FRIED AVOCADO - 7.5 / 12.5

Mixed Greens, Romaine, Applewood Bacon, Red Onion, Tomato, Berry Compote, White Cheddar, Dijon Balsamic Dressing

CHICKEN CAESAR - 8 / 13

Romaine, Shredded Parmesan, Jalapeño Cornbread Croutons, Caesar Dressing

HOMEMADE DRESSINGS

Ranch, Blue Cheese, Avocado Jalapeño Dressing, Dijon Balsamic, Creamy House Vinaigrette, Italian, Caesar

Burgers

Vegetarian Patty and Gluten Free Bun available upon request. Includes Hand-Cut Fries, Sweet Potato Fries, Onion Rings, or Side Salad

*OZ. HOUSE - 11.5

Angus Beef, White Cheddar, Onions, Romaine, Tomato, Kosher Dill Pickle, House Sauce

*BLUE - 13

Angus Beef, Apple Wood Smoked Bacon, Blue Cheese, Maple Bourbon Grilled Onions, Butter Lettuce, Tomato

*UBër - 12.5

Angus Beef, White Cheddar, Ale Soaked Sauerkraut, Grilled Onions, Roasted Apples, Caraway & Fennel Aioli

*BRIE & BERRY - 12.5

Angus Beef, Brie, Berry Compote, Butter Lettuce, Balsamic Dijon Aioli

*CHICKEN ROMESCO - 13

Grilled Chicken Breast, Apple Wood Smoked Bacon, Smoked Gouda, Grilled Onions, Romaine, Romesco Pesto

*GULF SHRIMP - 13

Hand Pressed Shrimp Patty, Avocado Jalapeño Aioli, Cabbage Slaw, Tomato

Sides

Fries - 3.5

Sweet Potato Fries - 4

House Beer Battered

Onion Rings - 4

Pretzel - 4.5

Cheese Sauce

Side Salad - 4

Romaine, Tomato, Cucumber, Carrot, Monterey Jack

Add On's \$1.50

*Bacon, *Fried Egg, Avocado, Grilled Jalapeno

*The consumption of raw undercooked seafood, shellfish and eggs may increase your risk of food borne illness