

EAST AUSTIN HOTEL

SNACKS

CHIPS AND SALSA ROJA (V/GF) 3.5

HOUSE SALT & VINEGAR CHIPS 3

GREEN CHILE

GUACAMOLE (VG/GF) 9

Pepita, Queso Fresco, Pickled Onion

GOCHUJANG QUESO (VG) 10

Green Chiles

BLISTERED SHISHITO
PEPPERS (VG/GF) 7

Flake Sea Salt, Yuzu Aioli

CRISPY BRUSSELS SPROUTS (GF) 8

Agave-Lime, Mint, Chili,
Queso Fresco, Bacon

TATER TOTS (V/GF) 5.5

*Smother them with Queso, Bacon &
Green Onion +3*

SALADS

Add Slow Roasted Salmon +8

VEGAN KALE

CAESAR SALAD (V/GF) 4/9.5

Lemon-Caper Dressing,
Almonds, Millet Croutons

MEDITERRANEAN CUCUMBER &
ROASTED TOMATO SALAD
(VG/GF) 7

Lettuce, Radishes, Olive Vinaigrette

SANDWICHES

*Served with Housemade Salt & Vinegar Chips & Pickle
Sub Tots or a Small Kale Caesar +2
Sub Gluten-Free Bread +1*

MUSHROOM KALE MELT (V) 10

Swiss, Caramelized Onions, Mustard

CREOLE FRIED

CHICKEN SANDWICH 11

Lettuce, Sweet Pickles, Remoulade,
Brioche Bun

WALLER ST. DINER BURGER 10

Ground Texas Beef, American Cheese,
Lettuce, Tomato, Pickled Red Onions,
Mayo, Brioche Bun

Make it a Double-Double +5

DESSERT

WARM BROWNIE 6

Served with Vanilla Ice Cream

V Vegan
VG Vegetarian
GF Gluten Free
DF Dairy Free

*Please Note: Some GF items may have trace
elements of gluten from processing. Please
alert your server of any allergies.*

**Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness,
especially if you have certain medical
conditions.*

Executive Chef
Rosie Gibson