

# EAST AUSTIN HOTEL

## SNACKS

- CHIPS AND SALSA ROJA (V/GF) 4**
- BLISTERED SHISHITO PEPPERS (VG/GF) 7**  
Flake Sea Salt, Yuzu Aioli
- CRISPY BRUSSELS SPROUTS (GF) 9**  
Agave Lime, Chili, Mint,  
Bacon, Queso Fresco, Scallions
- GREEN CHILE GUACAMOLE (VG/GF) 9**  
Pepita, Queso Fresco, Pickled Onions
- GOCHUJANG QUESO (VG) 10**  
Green Chiles, Scallions
- SMOTHERED TATER TOTS (GF) 10**  
Queso, Bacon & Green Onion
- CITRUS CEVICHE 13\* (GF/DF)**  
Seasonal Fish, Shrimp, Cilantro, Onion, Jalapeño,  
Ginger, Lemon, Lime, Chipotle Corn Chips
- MEZZE, CHEESE & MEAT PLATTER 18**  
Three Cheeses, Three Meats, Hummus, Pita,  
Pickled Vegetables, Nuts, Mustard & Jam

## SALADS

*Add Avocado, Bacon, or Egg +3*  
*Grilled Chicken +6*  
*Salmon +9*  
*Add 4 oz. Steak +12*

- VEGAN KALE CAESAR SALAD (V/GF) 5/10**  
Lemon-Caper Dressing, Almonds, Millet Croutons
- WALLER WEDGE (GF) 7/14**  
Roasted Tomato, Bleu Cheese, Pickled Onion,  
Smoked Bacon, House Bleu Cheese Dressing
- MEDITERRANEAN SALAD (V/GF) 5/10**  
Cucumber, Roasted Tomato, Lettuce,  
Radishes, Olive Vinaigrette
- QUINOA TABBOULEH SALAD (V/GF) 6/13**  
Arugula, Cucumber, Mint, Parsley,  
Tomato, Lemon Vinaigrette
- CHOPPED SALAD (GF) 8/14**  
Hard Boiled Egg, Tomato, Cucumber,  
Green Onion, Bacon, Cheddar, Bleu Cheese,  
Jalapeño Ranch
- GREEK SALAD (GF/VG) 8/14**  
Lemon Herb Vinaigrette, Tomato,  
Red Onion, Cucumber, Feta, Olives

## SANDWICHES

*Served with Housemade Salt & Vinegar Chips and Pickles*  
*Sub Tots, Fries, or a Small Caesar +3*  
*Sub Gluten-Free Bread +1*  
*Add Avocado, Bacon, or Egg +3*

- GRILLED CHICKEN 12**  
Lettuce, Tomato, Mayo, Brioche Bun
- MUSHROOM KALE MELT (VG) 14**  
Dijon, Caramelized Onions, Swiss Cheese
- CREOLE FRIED CHICKEN 12**  
Lettuce, Sweet Pickles, Remoulade, Brioche Bun
- WALLER ST. DINER BURGER\* 14**  
Ground Texas Beef, American Cheese, Lettuce,  
Tomato, Pickled Onion, Mayo, Brioche Bun  
*Make it a Double +6*

## BRUNCH

AVAILABLE 9AM-4PM

*Add Guacamole, Queso, or Bacon to Any Taco +3*  
*Extra Pico, Shishitos, or Salsa +1*  
*All Tacos Served on Flour Tortillas w/Salsa, Pico & Shishito*

- POTATO, EGG & CHEESE TACO\* (VG) 4**
- BACON, EGG & CHEESE TACO\* 4**
- STEAK, EGG & CHEESE TACO\* 5**
- MIGAS TACO\* (VG) 4**  
Egg, Onion, Tomato, Tortilla Strips, Jalapeño
- CHILLED PEACH COBBLER**
- OVERNIGHT OATS (V/GF) 7**  
Peach Compote, Vanilla, Oat Milk, Agave Nectar
- STEEL CUT OATMEAL (VG) 7**  
Pecan Raisin Compote, Butter, Oat Milk
- BAGEL & SMOKED SALMON BOARD\* 16**  
Red Onion, Boiled Egg, Capers,  
Tomato, Cream Cheese
- WALLER STREET BREAKFAST 14**  
Scrambled Eggs, Bacon, Avocado, Roasted  
Tomatoes, Potatoes, Sourdough Toast

## FRENCH TOAST (VG) 12

Rose Honey Mascarpone,  
Apricot Compote, Pistachios

## QUESO BENEDICT\* (VG) 16

Deep Fried Poached Egg, Cheesy Potato Cakes,  
Guacamole, Pico, Queso Fresco

## STEAK & EGGS\* (GF/DF) 24

6oz. Shoulder Tender, Herb Spiced Roasted  
Potatoes, Sunny Side Up Eggs, Citrus Salad

## ENTRÉES

AVAILABLE AFTER 4PM

## HERB SEARED SALMON\* (DF) 27

Orange Apricot Farro, Lemon Vinaigrette, Arugula,  
Watermelon Radish, Orange Gastrique

## SHRIMP & PARMESAN TRUFFLE GRITS (GF) 26

Cajun Creole, Toasted Garlic Croutons

## ROOT BEER GLAZED PORK BELLY (GF/DF) 30

Seasoned Basmati Rice, Grilled Asparagus,  
Shakshuka Eggs

## EAST AUSTIN STEAK FRITES\* (GF) 32

Quinoa Arugula topped with Sirloin Red Wine  
Reduction, Parmesan Truffle Fries

## SIDES

- PARMESAN TRUFFLE FRIES (VG) 7**
- FRIES (VG) OR TOTS (VG/GF) 5**  
Ketchup or Smoked Tomato Aioli
- BREAKFAST POTATOES (VG/GF) 5**  
Caramelized Onions, Garlic Butter

## TOAST (VG) 3

Sourdough or Multigrain with Butter & Jam

## BACON (GF) 3

## SWEETS

- CHEESECAKE (VG) 8**  
Seasonal Chef Selection

- GOURMET SUGAR COOKIE (VG) 5**  
Brown Butter Caramel Glaze

James Wilson Executive Chef  
Jack Austin Sous Chef

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.

V Vegan  
VG Vegetarian  
GF Gluten Free  
DF Dairy Free