

# EAST AUSTIN HOTEL

## SNACKS

CHIPS AND SALSA ROJA (V) 4

BLISTERED SHISHITO PEPPERS (VG) 7  
Flake Sea Salt, Yuzu Aioli

CRISPY BRUSSELS SPROUTS 9  
Agave Lime, Chili, Mint,  
Bacon, Queso Fresco, Scallions

CHIPS & GUACAMOLE (VG) 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\* (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, Croutons

WALLER WEDGE (GF) 7/14  
Tomato, Bleu Cheese, Pickled Onion, Smoked Bacon,  
House Bleu Cheese Dressing

MEDITERRANEAN SALAD (V/GF) 5/10  
Cucumber, 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  
Greek Dressing, 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*

## SWEETS

CHEESECAKE (VG) 8  
Seasonal Chef Selection

CHOCOLATE TORTE CAKE (GF) 8  
Raspberry Coulis

## 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

AVOCADO TOAST (VG) 8  
Poached Egg, Sourdough, Pico de Gallo,  
Queso fresco, Cilantro

BAGEL & SMOKED SALMON BOARD\* 16  
Pickled Vegetables, 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  
Cheesy Potato Cake topped with a Poached Egg,  
Guacamole, Queso Fresco, and Pico de Gallo

STEAK & EGGS\* (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 Sauce, Toasted Garlic Croutons

ROOT BEER GLAZED  
PORK BELLY (GF/DF) 30  
Seasoned Basmati Rice, Seasonal Vegetable,  
Shakshuka Eggs

EAST AUSTIN STEAK FRITES\* 32  
10 oz Sirloin with Quinoa and Arugula Salad, Parmesan  
Truffle Fries, and a Red Wine Reduction

## SIDES

PARMESAN TRUFFLE FRIES OR TOTS (VG) 7  
FRIES OR TOTS (VG) 5  
Ketchup or Smoked Tomato Aioli

SEASONED BREAKFAST POTATOES (VG) 5  
2 EGGS OR EGG WHITES YOUR WAY 5

TOAST (VG) 3  
Sourdough or Multigrain with Butter & Jam

BACON (GF) 3  
PORK BREAKFAST SAUSAGE PATTY 4

VEGAN SAUSAGE PATTY 5  
TURKEY BACON 4

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.

James Wilson Executive Chef  
Jessie Kelly Sous Chef