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HOUSE COFFEE

Texas Coffee Traders' locally roasted blend of Brazilian, Ethiopian & Sidamo beans

| | |
|--|-------------------------|
| Regular | 12oz. 2.5 / 20oz. 3.25 |
| Cold Brewed | 16oz. 3 |
| Cafe au Lait | 12oz. 3 / 20oz. 4 |
| Double Espresso | 2.5 |
| Americano | 12oz. 3 / 20oz. 4 |
| Cappuccino | 3.5 |
| Macchiato | 3.25 |
| Mocha | 12oz. 4.25 / 20oz. 4.95 |
| Iced Mocha | 4.25 |
| Latte | 12oz. 4 / 20oz. 4.75 |
| Iced Latte | 4 |
| Add a Shot of Espresso | 1 |
| Add a Flavored Syrup <i>Vanilla, Caramel, Seasonal</i> | .50 |
| Retail Beans | 13 / lb. |

CHAI TEA

Pacific Chai

| | |
|--|-------------------------|
| Chai Latte | 12oz. 4.25 / 20oz. 4.95 |
| Iced Chai Latte | 16oz. 4.25 |
| Dirty Chai Latte w/ Espresso | 12oz. 5 / 20oz. 5.95 |
| Iced Dirty Chai Latte w/ Espresso | 16oz. 5 |

HOT TEA

Mighty Leaf

| | |
|--|------|
| Verbena Mint, Chamomile Citrus, | 3.25 |
| Chocolate Orange Truffle, Kyoto Rice, | |
| Irish Breakfast, Organic Earl Grey, | |
| Organic Dragonwell, Tulsi Rose | |

ICED TEA

Mighty Leaf

| | |
|------------------------------------|-----|
| Organic Sunburst Green Tea, | 2.5 |
| Ceylon Yalta Black Tea | |

WATER

| | |
|-----------------------|------|
| Acqua Panna | 4.25 |
| San Pellegrino | 4 |
| Topo Chico | 2 |

JUICE

| | |
|-------------------------------|-----|
| Orange Juice, Lemonade | 3.5 |
|-------------------------------|-----|

SODA

| | |
|---|------|
| Maine Root Ginger Brew | 3.75 |
| Maine Root Root Beer | 3.75 |
| Mexican Coke | 3.5 |
| Coke, Diet Coke, Sprite, Dr Pepper | 1.5 |

BREADS

| | |
|--------------------------|------|
| Baguette | 2.75 |
| Sourdough Boule | 4 |
| Levain Boule | 4.5 |
| Levain Batard | 4 |
| Walnut Levain | 5.5 |
| Miche | 8.95 |
| Rye Batard | 4 |
| Semolina Batard | 3.75 |
| Nine-Grain Batard | 4 |
| Nine-Grain Stick | 1.5 |
| Ciabatta | 4 |
| Pane Italiano | 3.5 |
| Pane alle Olive | 6 |

EASY START \$5

Monday - Friday, 7 am to 11 am

Small Coffee & Any Pastry

Bake Shop only

PASTRIES

| | |
|--|----------------------|
| Croissant | 2.75 |
| Cinnamon Knot | 3 |
| Pain au Chocolat | 3.5 |
| Almond Croissant | 3.25 |
| Fruit Danish | 3.50 |
| Danish Snail | 3 |
| Danish Krans | piece 3.75/ whole 18 |
| Tiger Claw <i>Spiced Pecan Filling</i> | 3.25 |

COOKIES

| | |
|------------------------|------|
| Bengal Spice | 3 |
| Chocolate Chunk | 3 |
| Ginger Diamond | 1.75 |

E. SIXTH STREET
No.
709
AUSTIN, TEXAS
78701
512-614-4972



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PRETZELS & ACCOMPANIMENTS

| | |
|--------------------------------|-------------------|
| Pretzel | sm 2.50 / lg 4.50 |
| Housemade Beer Cheese | sm 2.50 / lg 4.50 |
| Housemade Mustard | .50 |
| Yellow or Dijon Mustard | .25 |
| Salted Whipped Butter | .50 |

SNACKS

| | |
|---|----|
| Housemade Chex Mix | 4 |
| Housemade Beef Jerky | 7 |
| Half Baguette & Butter | 2 |
| Snack Board | 13 |
| 2 Small Pretzels, Large Beer Cheese, House Mustard, Chex Mix, Beef Jerky | |
| Antonelli's Cheese Plate | 14 |
| Hand selected by the Antonellis. Served w/ breads, accompaniments & seasonal terrine. | |
| Smoked Gouda | 2 |

ARTISAN SANDWICHES

All meats are prepared in house

| | |
|--|-------------------|
| Pastrami | half 8 / whole 14 |
| Rye, Kraut, Swiss, Easy Island Dressing | |
| Corned Beef | half 8 / whole 14 |
| Rye, Mustard | |
| Smoked Turkey Breast | half 8 / whole 14 |
| Pain au Levain, Avocado, Chimichurri, Radish, Roasted Jalapeño Aioli | |
| Roast Beef | half 8 / whole 14 |
| Sourdough, Sour Cream Horseradish | |
| Italian Beef | 10 |
| Ciabatta, Provolone, Spicy Pickled Vegetables, Aioli | |
| House-Smoked Salmon Spread | 10 |
| Nine-Grain Roll, Cucumber, Cream Cheese, Dill, Capers | |
| Muffuletta | 10 |
| Sesame Roll, Salami, Mortadella, Smoked Ham, Provolone, Olive Spread | |
| Sweet Potato & Swiss | 9 |
| Nine-Grain Roll, Kale, Onion, Roasted Red Pepper | |

EASY LUNCH \$9

Monday - Friday, 11 am to 4 pm

**Muffuletta, Half Turkey or
Half Roast Beef Sandwich, One Side*
& Drip Coffee or Iced Tea**

* Sauerkraut, Potato Salad or Cucumber & Tomato Salad

ADD A HALF PINT OF A SELECT LOCAL CRAFT BEER FOR \$3

GRILLED MEATS

| | |
|---|----|
| Beef Sirloin* with Chimichurri | 12 |
| Pork Ribs with Texas Beer Glaze, Pepper Relish | 12 |
| Chicken Thighs* with Onion, Orange, Tamarind, Fresh Herb Salad | 12 |
| Kielbasa with Griddled Onion, House Mustard | 9 |

We will do our best to accommodate special dietary needs, but cannot guarantee the absence of trace amounts of nuts, wheat, shellfish, eggs or milk. Please inform your server of any food allergies.

20% service charge included for parties of 12 or more

***Consuming raw or undercooked eggs or meat may increase your risk of foodborne illness**

EASY BOARDS

| | |
|--|----|
| German | 16 |
| Pretzel, Bratwurst, Kraut, Beer Cheese, Potato Salad, House Mustard | |
| New Yorker | 18 |
| Pretzel, Rye, Pastrami, Corned Beef, Kraut, House Mustard | |
| Texas Hill Country | 20 |
| Pain au Levain, Venison Cheddar Hot Link, Quail & Duck Pâté, Wild Boar Summer Sausage, Local Cheese, Seasonal Accoutrement | |
| Smoked Pork | 20 |
| Rye Roll with Salted Butter, Pork Rillettes, Kielbasa, Smoked Ribs, Braised Red Cabbage, Düsseldorf Mustard | |

HOUSEMADE SAUSAGE

All sausages contain pork except Vegetarian

| | |
|-------------------------|---|
| Link | 8 |
| With Pretzel Bun | 9 |

Garlic Sausage

Beef, Garlic with Bourbon-Bacon Relish, House Mustard

Classic Bratwurst

Pork, Veal with House Mustard, Kraut

Herbed Lamb

Lamb, Shallots with Red Wine-Soaked Cherries, Düsseldorf Mustard

Entewurst

Duck, Preserved Lemon with Lemon-Pickled Fennel, Düsseldorf Mustard

Knackwurst

Pork, Veal, Beef, Smoke with Düsseldorf Mustard, Braised Red Cabbage

Cajun Chicken

Chicken, Pork, Red Bell Pepper with Creole Cream Cheese, Chow Chow Relish

Vegetarian

Beets, Lentils, Mushrooms, Bread Crumbs, Flax Seeds, Pumpkin Seeds, with Rajas

Venison Cheddar Hot Link

Venison, Jalapeños with Sweet & Spicy Pickles

ADD-ONS

| | |
|--|-------------|
| Cup of Soup | 5 |
| Housemade, Seasonal | |
| Sauerkraut | 2 |
| Green Cabbage, Salt | |
| Potato Salad | 2 |
| Pickle, Onion, Celery, Mayo, Dill | |
| Cucumber & Tomato Salad | 4 |
| Red Onion, Dill, Vinegar, Agave | |
| Red Beans & Rice | 6 |
| Andouille, Smoked Ham, Trinity | |
| Grilled Seasonal Vegetable | 4 |
| Spinach Salad | sm 5 / lg 8 |
| Apples, Butternut Squash, Dried Cranberries, Smoked Pecans, Orange Vinaigrette | |

Our produce is sourced from G&S Orchards, Broken Arrow Ranch, Animal Farm, Johnson's Backyard Garden, Bella Verde, Lightsey Farms, Springdale Farms, Michael Ortiz, Verstuylt Farms & Martinez Farms.



WHISKEY

BOURBON

| | |
|-------------------------------|----|
| Old Grand-Dad 114 | 4 |
| Basil Hayden's | 9 |
| Blantons | 12 |
| Maker's Mark | 8 |
| Weller 12 yr | 8 |
| Medley Brothers | 7 |
| Hudson Baby Bourbon | 10 |
| Buffalo Trace | 6 |
| Orphan Barrel Forged Oak 15yr | 12 |
| Eagle Rare 10 Yr | 8 |
| Stagg Jr | 12 |

RYE

| | |
|-----------------------------------|----|
| Old Potrero | 8 |
| Thomas H. Handy | 18 |
| Bookers Limited Edition | 35 |
| Bulleit | 6 |
| Templeton | 8 |
| Koopers Family Reserve | 8 |
| High West Midwinter's Nights Dram | 16 |

IRISH

| | |
|-----------------|----|
| Jameson | 6 |
| Tullamore Dew | 7 |
| Knappogue | 10 |
| Redbreast 12 Yr | 12 |

SHOT BOARD

| | |
|-------------------------------|---|
| Mellow Corn | 3 |
| Elijah Craig 12 Yr | 6 |
| Rittenhouse Rye | 5 |
| Famous Grouse | 4 |
| Powers | 5 |
| Iwai | 8 |
| Add Lone Star Tall Boy or PBR | 2 |

JAPANESE

| | |
|-------------------|----|
| Suntory Toki | 12 |
| Hakushu 12 yr | 15 |
| Nikka Coffey Malt | 15 |

TEXAS

| | |
|------------------------------|----|
| Herman Marshall Rye | 7 |
| Ranger Creek .44 Rye | 12 |
| Garrison Brothers | 10 |
| Garrison Single Barrel #3649 | 16 |
| Balcones Baby Blue | 10 |
| Balcones Single Malt | 12 |

SCOTCH

| | |
|---------------------------------------|----|
| Auchentoshan 12 Yr - Lowlands | 8 |
| Monkey Shoulder | 6 |
| Balvenie Caribbean Cask 14 | 12 |
| Glenlivet Founders Reserve - Speyside | 7 |
| Springbank 15 Yr - Campbeltown | 12 |
| Lagavulin 16 Yr - Islay | 15 |

OUTLYING WHISKEY

| | |
|----------------------|----|
| Jack Daniel's | 6 |
| Low Gap #2 | 10 |
| Hudson New York Corn | 12 |
| Swifts Singe Malt | 9 |

HAPPY HOUR

Weekdays | 4:30 pm - 6:30 pm

PROVISIONS

- \$3 Sausage Link
- \$3 Small Pretzel & Beer Cheese
- \$3 off Antonelli's Cheese Plate

LIBATIONS

- \$3 Old Fashioned + Manhattan
- \$3 Easy 76
- \$3 Select Local Draft Beers

SPECIALTY COCKTAILS

| | |
|---|---|
| Rosalita 7 <i>Cimarrón Tequila, Aperol, Lime, Orange Bitters</i> | Harris Tweed 10 <i>Dewar's White Label Scotch, Lime Juice, Rosemary, Ginger Beer, Angostura Bitters</i> |
| Cool As A Cuke 9 <i>Old Highborn Gin, Cucumber, Lemon Juice</i> | Boulevardier 10 <i>Old Overholt Rye, Campari, Sweet Vermouth</i> |
| Kentucky Porter 10 <i>Jim Beam, Ginger Liqueur, Deschutes Black Butte Porter, Bitters</i> | Mint Julep 9 <i>Buffalo Trace Bourbon, Mint</i> |
| Easy 76 7 <i>Vodka, Lemon Juice, Sparkling Wine; served up</i> | Electric Lemonade 9 <i>Powers Irish Whiskey, Lemon, Ginger Beer</i> |

#WHISKEYWEDNESDAY

ALL SPECIALTY WHISKEY COCKTAILS JUST \$5 FROM 4:30 - CLOSE



@EASYTIGERATX



/EASYTIGERATX





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DRAFT BEERS

| | | |
|--------|---|-----|
| no. 1 | Avery White Rascal Witbier (5.6%) | 5.5 |
| no. 2 | Deschutes Pacific Wonderland Pale Lager (5.5%) | 5 |
| no. 3 | Deschutes Black Butte American Porter (5.2%) | 6 |
| no. 4 | Firestone Walker DBA ESB (5.7%) | 6 |
| no. 5 | Dogfish Head 90 Minute Imperial IPA (9%) | 8 |
| no. 6 | Ballast Point Cali Amber Amber (5.5%) | 6 |
| no. 7 | Brooklyn Chocolate Stout Imperial Stout (10%) | 7 |
| no. 8 | Austin Beerworks Pearlsnap Pilsner (5.3%) | 5 |
| no. 9 | Founders All Day Session IPA (4.7%) | 5 |
| no. 10 | Austin Beerworks Midnight Swordfight BA Stout (12% 1/2 pint) | 8 |
| no. 11 | Austin Beerworks Warmonger American Pale Ale (5.1%) | 5 |
| no. 12 | Lone Pint Whalalalooza Apple Ale (6.3%) | 6 |
| no. 13 | Blue Owl Spirit Animal Sour Pale Ale (5.5%) | 6 |
| no. 14 | Real Ale Firemans #4 Blonde Ale (5.1%) | 5 |
| no. 15 | Boulevard Tank 7 Saison (8.5%) | 8 |
| no. 16 | Sierra Nevada Kellerweis Hefeweizen (5.2%) | 5 |
| no. 17 | Elysian Space Dust IPA (8.2%) | 5.5 |
| no. 18 | Oskar Blues Dales Pale Ale (6.5%) | 4.5 |
| no. 19 | Alesmith IPA American IPA (7.25%) | 7 |
| no. 20 | Austin Eastciders Original Dry Cider Cider (5%) | 5.5 |
| no. 21 | Brooklyn Lager Amber Lager (5.2%) | 4.5 |
| no. 22 | Community Mosaic Single Hopped IPA (8.6%) | 6.5 |
| no. 23 | Firestone Walker Velvet Merlin Oatmeal Nitro Stout (5.5%) | 7 |
| no. 24 | 512 Pecan Porter Nitro Porter (6.8%) | 6 |
| no. 25 | | |
| no. 26 | | |
| no. 27 | | |
| no. 28 | | |
| no. 29 | | |
| no. 30 | | |
| no. 31 | | |
| no. 32 | | |
| no. 33 | | |

LIMITED AMERICAN CRAFT BEERS

Please ask your server or see the board for current selections.

WINES

By the glass

SPARKLING

| | |
|-----------------------|---|
| Poema, Cava | 7 |
| <i>Penedes, Spain</i> | |

WHITE

| | |
|---------------------------------------|---|
| Riff Pinot Grigio | 6 |
| <i>Italy, 2015</i> | |
| Rudi Mosel Riesling | 6 |
| <i>Rheinhessen, Germany, 2014</i> | |
| Spy Valley Easy Tiger Sauvignon Blanc | 8 |
| <i>Marlborough, New Zealand, 2016</i> | |
| Errazuriz Max Chardonnay | 8 |
| <i>Aconcagua, Chile, 2015</i> | |

ROSÉ

| | |
|---------------------------|---|
| Badenhorst Rosé | 7 |
| <i>South Africa, 2015</i> | |

RED

| | |
|---|---|
| Becker Estate Pinot Noir | 9 |
| <i>Pfalz, Germany, 2012</i> | |
| Chateau St Michelle Indian Wells Merlot | 8 |
| <i>Washington, United States, 2014</i> | |
| Oxford Landing Shiraz | 6 |
| <i>South Australia, 2014</i> | |
| Altos Las Hormigas Malbec | 7 |
| <i>Mendoza, Argentina, 2015</i> | |
| Decero Cabernet Sauvignon | 8 |
| <i>Remolinos Vineyard, Mendoza, Argentina, 2013</i> | |

RARE BOTTLES

| | |
|---|----|
| Brooklyn Black Ops 2016 | 40 |
| Bourbon Barrel-Aged Stout (11.6%; 750ml) | |
| Jester King 2015 Hibernial Dichotomous | 35 |
| Farmhouse ale with beets, orange, and thyme (5%; 750mL) | |
| Lefthand 2014 Smoke Jumper | 30 |
| Smoked Imperial Porter (8.8%; 22oz) | |
| Sierra Nevada 2015 Barrel Aged Bigfoot | 40 |
| American Barleywine (11.9%; 750ml) | |
| Sierra Nevada Ovila | 40 |
| Barrel-Aged Dubbel (7.5%; 750ml) | |

CANS

| | |
|---|---|
| Lone Star Tall Boy Lager (4.72%) | 3 |
| PBR Lager (4.74%) | 3 |

NON-ALCOHOLIC BEER

| | |
|-----------------------------------|---|
| St. Pauli N.A. (.5%; 12oz) | 5 |
|-----------------------------------|---|

MUG CLUB \$ **45**
Please ask your server for details.