

CARPENTERS
HALL

LUNCH

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11 AM - 2 PM

CRISP GEM LETTUCE SALAD 14
pickled ramp ranch, avocado,
toasted “bird seed”

SPICY CAESAR SALAD 14
collard greens, garlic crumbs,
white anchovy dressing

FENNEL & ENDIVE SALAD 15
smokey peanuts, medjool dates,
clothbound cheddar, fennel vinaigrette

ADD SALMON* 11, TROUT* 12, CHICKEN 10, STEAK* 15

HILL COUNTRY CRUDITÉ 18
assorted local vegetables,
smoked eggplant, citrus zest

AVOCADO TOAST* 18
6-minute egg, avocado, goat cheese,
house-made sourdough

SOURDOUGH WAFFLE 18
pickled fruit, rhubarb jam, brown butter
maple syrup

GREEK YOGURT PARFAIT 14
brown butter granola, dates, rhubarb

CARPENTER BREAKFAST* 23
two eggs, house-smoked bacon,
fruit, house-made sourdough toast,
breakfast potatoes

HOUSE BAGEL BREAKFAST SANDWICH 17
coffee-rubbed slab bacon, cheesy eggs,
chives, breakfast potatoes

SMOKED LOX BAGEL SANDWICH* 19
house-smoked salmon, cucumber,
crispy caper, red onion, dill,
cream cheese, everything bagel,
side salad

CARPENTER CLUB 23
smoked turkey, house-smoked bacon,
lettuce, tomato, mojo aioli, sourdough,
french fries

CHEESEBURGER* 21
two 3oz. smash patties, pickle,
white onion, smash sauce, brioche bun,
french fries

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

COFFEE

DRIP COFFEE	3.75
COLD BREW	5.50

TEA, ETC.

ICED TEA	5
HOT TEA	3.50
chamomile, mint, jasmine, oolong, earl grey, breakfast	
MATCHA	7
CHAI	6
ARNOLD PALMER	6
black tea + lemonade	
LEMONADE	5.50
SPARKLING WATER	4
rambler	
SODA	4
coca-cola, diet coke, sprite, dr pepper	
FRESH SQUEEZED JUICE	8
orange, grapefruit	

COCKTAILS

WEEKEND IN PARADISE	18
aged rum, matcha, pineapple, coconut foam	
THE GARDEN MULE	15
bell pepper sotol, chile ancho, ginger beer	
GIRLS TRIP	17
cactus vodka, cocchi americano, yuzu, melon	
THE GROVE ESPRESSO MARTINI	16
pecan infused tequila, espresso, licor 43	
PUCKER UP!	16
raspberry gin, dry curacao, lemon, elderflower	
CARPENTER MARGARITA	16
orange tequila, lime, agave	
OSO VERDE	16
mezcal, yellow chartreuse, thyme, honey	
SUNSET ON JOSEPHINE (LOW ABV)	15
cappalletti, sweet vermouth, orange	
AFTER-SUN CARE (LOW ABV)	15
aloe vera, ramazzotti rosato, grapefruit	

BAR

DRAFT BEER 16 OZ

ZILKER BREWING ICY BOYS, <u>RICE LAGER</u>	9
ALTSTADT BREWING <u>HEFEWEIZEN</u>	10
MEANWHILE BREWING SECRET BEACH, <u>IPA</u>	11
ZILKER BREWING HEAVENLY DAZE, <u>HAZY IPA</u>	10
VISTA BREWING DARK SKIES, <u>BLACK PILSNER</u>	11
PINTHOUSE MAGICAL PILZ, <u>PILSNER</u>	10
ST ELMO BREWING CARL <u>KOLSCH</u>	10

CANS

LIVE OAK <u>HEFEWEIZEN</u>	8
MODELO <u>ESPECIAL</u>	6
LONE STAR <u>TALLBOY</u>	7
INDEPENDENCE BREWING CO. <u>STASH IPA</u>	8
AUSTIN EASTCIDERS <u>DRY CIDER</u>	9

WINE BY THE GLASS

J. LASSALLE <u>PREMIER CRU BRUT CHAMPAGNE</u> nv, france	26
RAVENTOS <u>BLANC DE BLANCS BRUT</u> 2021, spain	14
AZIMUT <u>BRUT ROSAT CAVA</u> nv, spain	15
DOMAINE RIMBERT “LE PETIT COCHON BRONZE” <u>CINSAULT / SYRAH ROSÉ</u> 2024, france	16
BALEA <u>GETARIAKO TXAKOLINA</u> 2022, spain	17
LIMITED ADDITION “WHITE CRUSH” <u>SAUVIGNON BLANC / CHARDONNAY / PINOT BLANC</u> 2024, oregon	18
FOND CYPRÈS DE TOI <u>CHARDONNAY</u> 2023, france	20
KIVELSTADT CELLARS “KC LABS” <u>ZINFANDEL</u> (CHILLED) 2022, california	15
NORTH VALLEY VINEYARDS <u>PINOT NOIR</u> 2022, oregon	17
ANN PICHON <u>SYRAH / GRENACHE</u> 2021, france	16
FROG’S LEAP RUTHERFORD ESTATE <u>CABERNET SAUVIGNON</u> 2020, california	22