

# BRUNCH

CARPENTERS HALL  
FRIDAY - SUNDAY 9AM - 2PM

VEGETARIAN    VEGAN  
 GLUTEN FREE    CONTAINS NUTS

## EASE IN

CHIPS & DIP <input type="checkbox"/>	13
crème fraîche onion dip, house chips	
GREEK YOGURT PARFAIT <input checked="" type="checkbox"/> <input type="checkbox"/>	13
blackberry-lavender jam, gluten-free maple granola	
COLD SMOKED SALMON* <input type="checkbox"/>	24
smoked salmon, salt bagel, dill cucumber, crispy caper, red onion, cream cheese	
HILL COUNTRY CRUDITÉ <input type="checkbox"/> <input checked="" type="checkbox"/>	18
seasonal vegetables, smoked eggplant dip, chardonnay vinegar, citrus zest	
CRISP GEM LETTUCE SALAD <input type="checkbox"/> <input checked="" type="checkbox"/>	14
pickled onion ranch, avocado, toasted "bird seed"	
ADD salmon* 11, chicken* 10, steak* 15	
SPICY CAESAR SALAD <input type="checkbox"/>	14
collard greens, garlic crumbs, white anchovy dressing	
ADD salmon* 11, chicken* 10, steak* 15	
SMASHED CUCUMBER & WATERMELON SALAD <input type="checkbox"/> <input checked="" type="checkbox"/>	14
shaved radish, dill, crispy chickpeas, feta, smoked labneh vinaigrette	
AVOCADO TOAST* <input type="checkbox"/> <input type="checkbox"/>	18
6-minute egg, avocado, feta cheese, grilled sourdough, fennel peanut dukkah	

## STRONG START

BACON BREAKFAST SANDWICH <input type="checkbox"/>	17
bacon, cheesy eggs, chipotle aioli, breakfast potatoes	
CHEESEBURGER* <input type="checkbox"/>	21
two 3 oz. smash patties, pickle, white onion, smash sauce, brioche bun, fries	
CARPENTER CLUB <input type="checkbox"/>	23
smoked turkey, crispy bacon, lettuce, tomato, mojo aioli, sourdough, fries	
STEAK & EGGS* <input type="checkbox"/>	38
waygu skirt steak, sunny side up eggs, charred green chimichurri, crispy rustic potatoes	
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RISE & SHINE	
CRAB CAKE BENEDICT* <input type="checkbox"/>	32
jumbo lump crab cake, croissant, poached eggs, harissa hollandaise, green salad	
SOURDOUGH WAFFLE <input type="checkbox"/>	18
candied pecan butter, brûléed banana, spiced maple syrup	
CROISSANT BREAD PUDDING FRENCH TOAST <input type="checkbox"/>	18
lemon creme anglaise, marscarpone whipped cream, raspberries	
CHILAQUILES VERDES* <input type="checkbox"/>	18
two over easy eggs, avocado crema, cotija, pickled red onion, jalapeño, cilantro ADD pulled pork* 6	
CARPENTER BREAKFAST* <input type="checkbox"/>	23
two eggs, bacon, grilled sourdough, breakfast potatoes	

## ON THE SIDE

AVOCADO <input type="checkbox"/> <input checked="" type="checkbox"/>	6
BACON <input checked="" type="checkbox"/>	7
BREAKFAST POTATOES <input type="checkbox"/>	7
CRISPY HALL FRIES <input type="checkbox"/>	7
SMOKED SALMON* <input checked="" type="checkbox"/>	14

## SWEET TREATS

BANANAS FOSTER CREAM PIE <input type="checkbox"/>	12
salted caramel, banana, rum-vanilla bean mousse, whipped cream, walnut streusel	
"SIGNATURE CARPENTERS HALL" CARROT CAKE <input type="checkbox"/>	10
classic frosting, orange zest	
"THE BEST" CHOCOLATE CAKE <input type="checkbox"/>	12
espresso, hazelnut layer cake	
MAKE IT A LA MODE <input type="checkbox"/>	+5



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

Please note 20% service charge will be added to all parties of 6 or more.

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## WINE BY THE GLASS

<u>J. LASSALLE PREMIER CRU BRUT CHAMPAGNE</u> nv, france	26
<u>RAVENTOS BLANC DE BLANC BRUT</u> 2023, spain	14
<u>AZIMUT BRUT ROSAT CAVA</u> nv, spain	15
<u>BALEA GETARIAKO TXAKOLINA</u> 2022, spain	16
<u>MINER VIOGNIER</u> 2022, california	18
<u>CASA JULIA SAUVIGNON BLANC</u> 2024, chile	14
<u>CELLAR FRISACH "L'ABRUNET" ROSAT</u> 2024, spain	16
<u>LA FETE DU ROSE "ST. TROPEZ"</u> 2023, france	15
<u>ANN PICHON SYRAH / GRENACHE</u> 2021, france	16
<u>NORTH VALLEY VINEYARDS PINOT NOIR</u> 2022, oregon	17

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## SODA & JUICE

<u>RAMBLER SPARKLING WATER</u>	4
<u>SODA</u> coca-cola, diet coke, sprite, dr pepper	4
<u>FRESH SQUEEZED JUICE</u> orange, grapefruit	8
<u>LEMONADE</u>	5

## HOUSE COCKTAILS

<u>MIMOSA</u> fresh orange or grapefruit, pineapple juice	13   68
<u>ROTATING FROZEN</u> ask your server all about it!	12
<u>CARPENTER MIMOSA</u> strawberry aperol, orange	14
<u>LADYBIRD CARAJILLO</u> licor 43, mezcal, espresso, orange blossom, rosemary	15
<u>BLOODY MARY</u> house bloody mix, vodka, lemon, salt	16
<u>OSO VERDE</u> mezcal, yellow chartreuse, thyme, honey	16
<u>BELL PEPPER REFRESHER</u> vodka, bell pepper, lemon, mint, honey, basil	16
<u>THE GROVE ESPRESSO MARTINI</u> pecan infused tequila, espresso, licor 43	16
<u>CARPENTER MARGARITA</u> orange tequila, lime, agave	16

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## HOUSE MOCKTAILS

<u>HER NAME WAS CLAUDIA</u> blood orange, rosemary, prickly pear	12
<u>NAH-GRONI</u> n/a aperitif, yuzu, cranberry	13
<u>JUST SAY YES (6MG HEMP-DERIVED THC + 2MG CBD)</u> pamos signature, cucumber, jaleleño, lime	17

## BEER

<u>DRAFT BEER 16 OZ</u>	
<u>ZILKER BREWING ICY BOYS RICE LAGER</u>	9
<u>VACANCY BREWING CARPENTER CLASSIC LAGER</u>	10
<u>ALTSTADT BREWING VIENNA RED LAGER</u>	10
<u>ZILKER BREWING HEAVENLY DAZE HAZY IPA</u>	10
<u>PINTHOUSE MAGICAL PILZ PILSNER</u>	10
<u>MEANWHILE BREWING SECRET BEACH AMERICAN IPA</u>	11
<u>CANNED BEER</u>	
<u>MODELO ESPECIAL</u>	6
<u>LONE STAR TALLBOY</u>	7
<u>LIVE OAK HEFEWEIZEN</u>	8
<u>INDEPENDENCE BREWING CO. STASH IPA</u>	8
<u>AUSTIN EASTCIDERS ORIGINAL DRY CIDER</u>	9
<u>ATHLETIC BREWING RUN WILD IPA</u>	8
<u>ATHLETIC BREWING ATHLETICA</u>	8

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## COFFEE & TEA

<u>DRIP COFFEE</u>	5
<u>COLD BREW</u>	7
<u>ESPRESSO</u>	4
<u>LATTE</u>	7
<u>ICED TEA</u>	5
<u>HOT TEA</u> chamomile, mint, jasmine, peach oolong, earl grey, breakfast	4
<u>MATCHA LATTE</u>	7
<u>CHAI LATTE</u>	6
<u>ARNOLD PALMER</u> iced tea + lemonade	6