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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	.50
<i>Vanilla, Caramel, Seasonal</i>	
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, Chocolate Orange Truffle, Kyoto Rice, Irish Breakfast, Organic Earl Grey, Organic Dragonwell, Jasmine	3.25
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ICED TEA

Mighty Leaf

Organic Sunburst Green Tea, Ceylon Yalta Black Tea	2.5
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WATER

Acqua Panna	4.25
San Pellegrino	4
Topo Chico	2

JUICE

Orange Juice, Lemonade	3.5
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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
Ciabatta	4
Pane Italiano	3.5
Pane alle Olive	6
Whole Wheat Oat	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
Pain Suisse	2.5
Almond Croissant	3.25
Fruit Danish	3.50
Danish Snail	3
Danish Krans	piece 3.75/ whole 18
Breakfast Stick	1.5
<i>Nine-Grain, Raisins, Pecans</i>	
Tiger Claw	3.25
<i>Spiced Pecan Filling</i>	

COOKIES

Bengal Spice	3
Chocolate Chunk	3
Ginger Cookie	1.75

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



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PRETZELS & ACCOMPANIMENTS

Pretzel	sm 2.5 / lg 4.5
Housemade Beer Cheese	sm 2.5 / lg 4.5
Housemade Mustards	.50
Brooklyn Lager Mustard, Lone Star Red Chili Mustard, Firemans #4 Green Chili Mustard, Düsseldorf Mustard	
Salted Whipped Butter	.50

SNACKS

Housemade Chex Mix	4
Housemade Beef Jerky	7
Half Baguette & Butter	2
Antonelli's Deer Creek Cheddar	3
Snack Board	13
2 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.	

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 Sandwich	9
Toasted Sesame Roll, Provolone, Dressed Greens with Apple, Spiced Pear Butter	

EASY LUNCH \$9

Monday - Friday, 11 am to 4 pm

Choice of Sandwich, Side & Drink

- ◆ Muffuletta, Half Turkey or Half Roast Beef
- ◆ Sauerkraut, Potato Salad, Borracho Beans or Cucumber & Tomato Salad
- ◆ Drip Coffee or Iced Tea

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

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.

EASY BOARDS

German	16
2 Pretzels, 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, Duck Galantine, Wild Boar Rillettes, Local Cheese, Seasonal Accompaniment	
Oktoberfest Board	20
Rye, Bratwurst, Bierwurst, Corned Beef, House Pickles, Caraway Kraut with Pastrami, 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

Turkey Boudin Blanc

Smoked Turkey, Scallion, Sage, Thyme with Fennel & Apricot Slaw

Cajun Chicken

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

Venison Cheddar Hot Link

Venison, Jalapeños with Sweet & Spicy Pickles

Lamb Merguez

Capra Lamb, Red Wine, Red Bell Pepper, Cilantro with Spiced Yogurt Sauce

Vegetarian

Beets, Lentils, Mushrooms, Bread Crumbs, Flax Seeds, Pumpkin Seeds with Tomato Relish

ADD-ONS

Sauerkraut	2
Green Cabbage, Salt	
Caraway Kraut with Pastrami	4
Potato Salad	2
Pickle, Onion, Celery, Mayo, Dill	
Borracho Beans	5
Black Beans, Housemade Bacon, Jalapeños, Brooklyn Lager	
Cucumber & Tomato Salad	4
Red Onion, Dill, Vinegar, Agave	
Grilled Sweet Potatoes	5
Pepito-Cilantro Pesto	
Roasted Cauliflower & Chickpea Salad	sm 6 / lg 9
Mixed Greens, Cauliflower, Chickpeas, Shallot Vinaigrette	

SEASONAL CHARCUTERIE

Pastrami or Corned Beef	¼ lb. 6
Housemade Summer Sausage	4
Wild Boar Rillettes	5
Duck Galantine	5

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.

20% service charge included for parties of 12 or more

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



WHISKEY

BOURBON

Basil Hayden's	9
Medley's Private Stock 10 Yr	12
Sonoma County No. 2	13
Maker's Mark	8
George T. Stagg	18
Jefferson's Ocean	20
Elmer T. Lee Single Barrel	10
Weller 12yr	9
Michter's Single Barrel 10yr	20
Buffalo Trace	7
Willet Family 8yr	12
Henry Mckenna 10yr	8
Noah's Mill	12
Eagle Rare 10yr	8

RYE

Bulleit	6
Templeton	8
Koopers Family Reserve	8
Whistle Pig Farmstock	16
Sazerac 6yr	6
Hudson's Manhattan Rye	10
High West Double Rye	10

IRISH

Jameson	6
Tullamore Dew	7
Knappogue	10
Redbreast 12 Yr	13

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	10
Nikka Coffey Grain	15
Hibiki Harmony	16

TEXAS

Ironroot Promethean	12
Herman Marshall Rye	7
Ben Milam Single Barrel	12
Ranger Creek .44 Rye	12
Garrison Brothers	10
Balcones Baby Blue	10

SCOTCH

Auchentoshan 12 Yr - Lowlands	8
Monkey Shoulder	6
Balvenie Caribbean Cask 14	12
Glenlivet Founders Reserve - Speyside	7
Lagavulin 16 Yr - Islay	16
Laphroaig 10 Yr - Islay	12

OUTLYING WHISKEY

Jack Daniel's	6
Low Gap #2	10
Crown Royal	7

#WHISKEYWEDNESDAY

ALL SPECIALTY WHISKEY COCKTAILS

JUST \$5 FROM 4:30 - CLOSE

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

\$3 Easy 76

\$3 Easy Shandy

\$3 Select Local Draft Beers

SPECIALTY COCKTAILS

Rosalita	8	Harris Tweed	10
<i>Cimarrón Tequila, Aperol, Lime, Orange Bitters</i>		<i>Dewar's White Label Scotch, Lime Juice, Rosemary, Ginger Beer, Angostura Bitters</i>	
Cool As A Cuke	9	Japanese Whiskey Highball	10
<i>Old Highborn Gin, Cucumber, Lemon Juice</i>		<i>Suntory Toki, Topo Chico, Orange Zest</i>	
Hopped Ginger	10	Mint Julep	10
<i>Old Highborn Gin, Bell's Two Hearted Ale, Canton Ginger Liqueur, Lemon</i>		<i>Maker's Mark Bourbon, Mint</i>	
Easy 76	8	Electric Lemonade	10
<i>Vodka, Lemon Juice, Sparkling Wine; served up</i>		<i>Powers Irish Whiskey, Lemon, Ginger Beer</i>	
Easy Shandy	5		
<i>Sierra Nevada Kellerweis, Lemon Juice, Bitters</i>			



@EASYTIGERATX



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DRAFT BEERS

no. 1	Celis Pale Bock Bock (4.9%)	5
no. 2	Founders All Day Session IPA (4.7%)	5.5
no. 3	Coop Ale Works F5 IPA (6.8%)	6
no. 4	Strangeland Alemannia ACT (4.7%)	6
no. 5	Austin Beerworks Pearlsnap Pilsner (5.3%)	5.5
no. 6	Sierra Nevada Ryes From The Ashes Imperial Rye IPA (9%)	7
no. 7	Live Oak Heller Rauch Smoked Lager (4.4%)	6
no. 8	Ommegang Fruition Fruit Witbier (5.3%)	6.5
no. 9	St. Elmo Carl Kolsch (4.6%)	5.5
no. 10	Sierra Nevada Kellerweis Hefeweizen (4.8%)	5
no. 11	Avery Chai-High Spiced Brown Ale (5.2%)	8.5
no. 12	Bell's Two Hearted Ale IPA (7%)	6
no. 13	Blue Owl Spirit Animal Sour Pale Ale (5.5%)	6
no. 14	ABW Montecore Marzen (6%)	5.5
no. 15	Boulevard Tank 7 Saison (8.5%)	8
no. 16	Victory Festbier Marzen (5.6%)	5
no. 17	Avery Maharaja Imperial IPA (10.2%)	8
no. 18	Oskar Blues Dale's Pale Ale Pale Ale (5.6%)	5.5
no. 19	Odell Tiger Whisper Ginger Pale Ale (6.3%)	6
no. 20	Austin Eastciders Original Dry Cider Cider (5%)	6.5
no. 21	Brooklyn Lager Amber Lager (5.2%)	5
no. 22	Community Mosaic IPA (8.6%)	7
no. 23	Left Hand Milk Stout Nitro Stout (6%)	6
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.

RARE BOTTLES

Boulevard Changeling	35
Dark Sour Ale (7.3%; 750ml)	
Deschutes 2016 Scotch Barrel Abyss	30
Imperial Stout (12.3%; 22oz)	
Jester King Cerveza De Mezquite	30
Ale Brewed with Mesquite Beans (5.6%; 750ml)	
Prairie 2014 Bomb!	17
Imperial Stout (13%; 12oz)	
Sierra Nevada 2015 Barrel Aged Bigfoot	40
American Barleywine (11.9%; 750ml)	
Texas Keeper Goldrush	35
Small Batch Cider (7.5%; 750ml)	
Texas Keeper Cortland Demi-Sec	35
Cider (7.1%; 750ml)	

CANS

Real Ale Firemans #4 Tall Boy Blonde Ale (5.1%)	5.5
Lone Star Tall Boy Lager (4.72%)	3
PBR Lager (4.74%)	3
Odell Rupture Freshgrind Ale (6%)	5.5
Austin Beerworks Montecore Marzen (6%)	4

NON-ALCOHOLIC BEER

St. Pauli N.A. (.5%; 12oz)	5
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MUG CLUB \$45
Please ask your server for details.

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

Le Charmel Rosé	8
<i>Côtes de Provence, France, 2016</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>Mendoza, Argentina, 2013</i>	