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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, Tulsi Rose	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

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 2.50 / lg 4.50
Housemade Beer Cheese	sm 2.50 / lg 4.50
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
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	
Roasted Red Pepper & Goat Cheese	9
Ciabatta, Local Greens, Pickled Red Onion, Cucumber	

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, Braised Red Cabbage, 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 Bacon Fat 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.

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 & Bacon Rilette, Wild Boar Summer Sausage, Local Cheese, Seasonal Accompaniment	
Spring Board	20
Pain au Levain, Herbed Lamb Sausage, Rabbit Terrine, Herbed Queso Blanco, Asparagus Mushroom Leek Salad	

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

Sauerkraut	2
Green Cabbage, Salt	
Braised Red Cabbage	2
Pastrami, Apple, Onion, Fennel	
Potato Salad	2
Pickle, Onion, Celery, Mayo, Dill	
Cucumber & Tomato Salad	4
Red Onion, Dill, Vinegar, Agave	
Kale & Pastrami	6
Onion, Jalapeno, Lemon, Fennel	
Grilled Seasonal Vegetable	4
Spring Vegetable Salad	sm 6 / lg 9
Zucchini, Asparagus, Onion, Basil, Lemon 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.

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
Maker's Mark	8
Maker's Mark American Pharoah	17
Blanton's	15
Medley Brothers	7
Jefferson's Pritchard Reserve	20
Hudson Baby Bourbon	10
Buffalo Trace	6
Willet Family 8yr	12
Noah's Mill	12
Eagle Rare 10yr	8

RYE

Angel's Envy Rye	12
Old Potrero	8
Thomas H. Handy	18
Bulleit	7
Templeton	8
Koopers Family Reserve	8
Sazerac 6yr	6

IRISH

Jameson	6
Tullamore Dew	7
Knappogue	10
Redbreast 12 Yr Cask Strength	15

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
Nikka Coffey Grain	15
Hibiki Harmony	16

TEXAS

Ironroot Promethean	12
Herman Marshall Rye	7
Ranger Creek .44 Rye	12
Garrison Brothers	10
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	16
Laphroaig 10 Yr - Islay	12

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 + Easy Shandy

\$3 Select Local Draft Beers

SPECIALTY COCKTAILS

Rosalita 8 <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>	Southern Belle 10 <i>Old Overholt Rye, Dimmi, Lemon, Bitters</i>
Jacked Ginger 10 <i>Old Highborn Gin, Firestone Walker Union Jack, Canton Ginger Liqueur, Lemon</i>	Mint Julep 10 <i>Buffalo Trace Bourbon, Mint</i>
Easy 76 8 <i>Vodka, Lemon Juice, Sparkling Wine; served up</i>	Electric Lemonade 10 <i>Powers Irish Whiskey, Lemon, Ginger Beer</i>
Easy Shandy 5 <i>Sierra Nevada Kellerwies, Lemon Juice, Bitters</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	Austin Beerworks Heisenberg Kristalweizen (4.8%)	6
no. 3	Deschutes Black Butte American Porter (5.2%)	6
no. 4	Dogfish Head Seaquench Ale Session Sour (4.9%)	7
no. 5	Brooklyn Sorachi Ace Farmhouse Ale (7.2%)	6
no. 6	Ballast Point Cali Amber Amber (5.5%)	6
no. 7	Bells Oberon American Wheat Ale (5.8%)	6
no. 8	Firestone Walker Union Jack IPA (7%)	6.5
no. 9	Founders All Day Session IPA (4.7%)	5
no. 10	Sierra Nevada Kellerweis Hefeweizen (4.8%)	5
no. 11	Stone Tangerine Express Fruit IPA (6.7%)	6
no. 12	Ballast Point Manta Ray Double IPA (8.4%)	8
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	Victory Summer Love Tart Wheat Ale (5.2%)	5
no. 17	Stone Encore Belgian Strong Ale (7.5%)	9
no. 18	Oskar Blues Dale's Pale Ale (6.5%)	4.5
no. 19	Alesmith San Diego Pale Ale .394 Pale Ale (6%)	7
no. 20	Austin Eastciders Original Dry Cider Cider (5%)	4.5
no. 21	Brooklyn Lager Amber Lager (5.2%)	6.5
no. 22	Community Mosaic IPA (8.6%)	6
no. 23	Great Divide Velvet Yeti American Stout (5%)	6
no. 24	Left Hand Hardwired Coffee Nitro Porter (6%)	5.5
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

Dogfish Head Red & White	30
Oak Aged Imperial Wit with Grape Must (10%; 750ml)	
Lagunitas 2014 Cappuccino Stout	20
Coffee Stout (9.2%; 22oz)	
Lefthand 2014 Smoke Jumper	30
Smoked Imperial Porter (8.8%; 22oz)	
Sierra Nevada 2015 Barrel Aged Bigfoot	40
American Barleywine (11.9%; 750ml)	
Texas Keeper Grafter Blanc	30
Small Batch Cider (9%; 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
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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

Mulderbosch Rosé	7
<i>South Africa, 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>Remolinos Vineyard, Mendoza, Argentina, 2013</i>	