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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

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	2.50
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 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.

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
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, Quail & Bacon Rilette, Wild Boar Summer Sausage, Local Cheese, Seasonal Accoutrement	
Texas Beef Board	20
Pain au Levain, Garlic Sausage, Jalapeño Summer Sausage, Texas Truffles, Beef Jerky	

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, Spring Onion Relish, 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

Venison Cheddar Hot Link

Venison, Jalapeños with Sweet & Spicy Pickles

Vegetarian

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

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	5
Heirloom Tomato Salad	sm 6 / lg 9
Fresh Mint, Basil, Shallots, Lemon, & Olive Oil	

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

Basil Hayden's	9
Old Medley 12yr	12
Sonoma County No. 2	13
Maker's Mark	8
Abraham Bowman	18
Blanton's	15
Elmer T. Lee Single Barrel	10
Hudson Baby Bourbon	10
Buffalo Trace	7
Willet Family 8yr	12
Henry Mckenna 10yr	8
Noah's Mill	12
Eagle Rare 10yr	8

RYE

Angel's Envy Rye	12
Basil Hayden's Rye	12
Thomas H. Handy	18
Bulleit	6
Templeton	8
Koopers Family Reserve	8
Sazerac 6yr	6
Hudson's Manhattan 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	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

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
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	Lefthand Polestar Pilsner (5.5%)	5
no. 2	Alpine Truck Trail Pale Ale (5.5%)	7
no. 3	Deschutes Swivelhead India Red Ale (6.5%)	7
no. 4	Dogfish Head Seaquench Ale Session Sour (4.9%)	7
no. 5	Austin Beerworks Pearlsnap Pilsner (5.3%)	5
no. 6	Bells Amber Ale American Amber (5.8%)	6
no. 7	ABW Einhorn Berlinerweisse (3.5%)	6
no. 8	Firestone Walker Union Jack IPA (7%)	7
no. 9	St. Elmo Carl Kolsch (4.6%)	5
no. 10	Sierra Nevada Kellerweis Hefeweizen (4.8%)	5
no. 11	Stone Tangerine Express Fruit IPA (6.7%)	6
no. 12	Founders PC Pils Hoppy Pilsner (5.5%)	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	Brooklyn Sorachi Ace Saison (7.2%)	6
no. 16	Victory Summer Love Golden Ale (5.2%)	6
no. 17	Avery Maharaja Imperial IPA (10.2%)	8
no. 18	Odell Drumroll American Pale Ale (5.3%)	5
no. 19	Real Ale AXIS IPA (7%)	5
no. 20	Austin Eastciders Original Dry Cider Cider (5%)	6
no. 21	Brooklyn Lager Amber Lager (5.2%)	5
no. 22	Community Mosaic IPA (8.6%)	7
no. 23	Lefthand Milkstout Nitro Stout (6%)	5
no. 24	Founders Sumatra Nitro Brown (6.8%)	9
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)	
Jester King Le Petite Prince	18
Farmhouse Table Beer (2.9%; 750ml)	
Jester King Simple Means	30
Farmhouse Altbier with Smoked Malt (5.6%; 750ml)	
Odell Dark Theory	35
Black Cherry Sour aged in Oak (7.5%; 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 Grafter Rose	35
Rose Cider (8.1%; 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

Bengoetxe Spanish White	10
<i>Spain, 2015</i>	
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	7
<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>	

20% gratuity included for parties of 12 or more