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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 <i>Vanilla, Caramel, Seasonal</i>	.50
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 <i>Nine-Grain, Raisins, Pecans</i>	1.5
Tiger Claw <i>Spiced Pecan Filling</i>	3.25

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, ABW Pearl-Snap 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.	

HOT 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	
Italian Beef	10
Ciabatta, Provolone, Spicy Pickled Vegetables, Aioli	

COLD SANDWICHES

All meats are prepared in house

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	
Vegetarian	half 8 / whole 14
Toasted Rye, Avocado, Kale, Pebre Salsa	
House-Smoked Salmon Spread	10
Nine-Grain Roll, Cucumber, Cream Cheese, Dill, Capers	
Muffuletta	10
Sesame Roll, Salami, Mortadella, Smoked Ham, Provolone, Olive Spread	

EASY LUNCH \$9

Monday - Friday, 11 am to 4 pm

Choice of Sandwich, Side & Drink

- ◆ Muffuletta or Half Turkey, Roast Beef or Vegetarian
- ◆ Sauerkraut, Potato Salad, Black-Eyed Peas 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

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 Rilette, Local Cheese, Seasonal Accoutrement	
Mardi Gras	18
Cajun Chicken Sausage with Accoutrement, Petite Muffuletta, Andouille, Duck & Tasso Terrine	

HOUSEMADE SAUSAGE

All sausages contain pork except Vegetarian

Link	8
With Pretzel Bun	9
Garlic Sausage	
Beef, Garlic topped with Bourbon-Bacon Relish, House Mustard	
Classic Bratwurst	
Pork, Veal topped with House Mustard, Kraut	
Turkey Boudin Blanc	
Smoked Turkey, Scallion, Sage, Thyme topped with Fennel & Apricot Slaw	

Cajun Chicken

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

Venison Cheddar Hot Link

Venison, Jalapeños topped with Sweet & Spicy Pickles

Lamb Merguez

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

Vegetarian

Beets, Lentils, Mushrooms, Bread Crumbs, Flax Seeds, Pumpkin Seeds topped with Mushroom Ragu

ADD-ONS

Sauerkraut	2
Green Cabbage, Salt	
Potato Salad	2
Pickle, Onion, Celery, Mayo, Dill	
Black-Eyed Peas	5
Tomato, Ginger, Garlic, Onion, Fresno Chile	
Cucumber & Tomato Salad	4
Red Onion, Dill, Vinegar, Agave	
Grilled Vegetable	5
Ask your server about the daily offering	
Kale & Kohlrabi Salad	sm 6 / lg 9
Apple, Tarragon Vinaigrette	
Braised Mustard Greens with Bacon	4

SEASONAL CHARCUTERIE

Pastrami or Corned Beef	¼ lb. 6
Wild Boar Rilette	5
Duck Galantine	5

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.

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

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



WHISKEY

BOURBON

Basil Hayden's	9
Bookers	14
Eagle Rare 10yr	8
Buffalo Trace	7
Rock Hill Farms	13
Wild Turkey Master's Keep	25
Maker's Mark	8
Weller 12yr	9
Willet Family 8yr	12
Sonoma Bourbon	13
E.H. Taylor Four Grain	12
Noah's Mill	12

RYE

Angels Envy	12
Templeton	8
Kooper Family Rye	8
Whistle Pig Farmstock	16
Sazerac 6yr	6
Wild Turkey 101 Rye	7

IRISH

Jameson	7.5
Tullamore Dew	7
Knappogue	10
Redbreast 12 Yr	13

SHOT BOARD

Mellow Corn	3
Elijah Craig 12 Yr	6
Old Overholt	5
Famous Grouse	4
Powers	5
Iwai	8
Add Lone Star Tall Boy	2

JAPANESE

Suntory Toki	10
Fukano Sherry Cask	14
Hakushu 12 yr	15
Hibiki 17yr	35

TEXAS

Herman Marshall Rye	7
Ranger Creek .44 Rye	12
Garrison Brothers	10
Balcones Baby Blue	10
Balcones True Blue	16

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

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

#WHISKEYWEDNESDAY

ALL SPECIALTY WHISKEY COCKTAILS

JUST \$5 FROM 4:30 - CLOSE

SPECIALTY COCKTAILS

Rosalita <i>Cimarrón Tequila, Aperol, Lime, Orange Bitters</i>	8	Japanese Whiskey Highball <i>Suntory Toki, Topo Chico, Orange Zest</i>	10
Cool As A Cuke <i>Old Highborn Gin, Cucumber, Lemon Juice</i>	9	Bourbon Toddy <i>Maker's Mark, Black Tea, honey, Clove, Lemon</i>	8
Easy 76 <i>Vodka, Lemon Juice, Sparkling Wine; served up</i>	8	Sazerac <i>Bulleit Rye, Peychaud's Bitters, Absinthe, Lemon</i>	10
Easy Shandy <i>Sierra Nevada Kellerweis, Lemon Juice, Bitters</i>	5	SEASONAL SPECIAL: Caught Left Handed <i>Left Hand Milk Stout, Ezra Brooks Bourbon, Luxadro Maraschino Liqueur, Orange Bitters</i>	8
Harris Tweed <i>Dewar's White Label Scotch, Lime Juice, Rosemary, Ginger Beer, Angostura Bitters</i>	10		



@EASYTIGERATX



/EASYTIGERATX





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DRAFT BEERS

no. 1	Celis White Witbier (5.5%)	6.5
no. 2	Odell Rupture American Pale Ale (6%)	6
no. 3	Austin Beerworks Lazer Salad Imperial IPA (9.3%)	7
no. 4	ABW Blood, Sweat and Tears Blood Orange Gose (3%)	5
no. 5	Austin Beerworks Pearlsnap Pilsner (5.3%)	5.5
no. 6	Stone Vengeful Spirit Fruit IPA (7.3%)	6.5
no. 7	Blue Owl Spirit Animal Sour Pale Ale (5.5%)	6
no. 8	Strangeland Brewing Entire Porter (6.8%)	6
no. 9	St. Elmo Carl Kolsch (4.6%)	5.5
no. 10	Sierra Nevada Kellerweis Hefeweizen (4.8%)	5.5
no. 11	Green Flash Cacow Milk Stout (6.3%)	6.5
no. 12	Bells Two Hearted Ale IPA (7%)	6
no. 13	Hi Sign Little Navigator Hazy IPA (5.7%)	7
no. 14	Avery Ellie's Brown Brown Ale (5.5%)	7
no. 15	Funkwerks Saison Saison (6.8%)	6.5
no. 16	Founders Breakfast Stout Imperial Stout (8.3%)	8
no. 17	Victory Dirtwolf Imperial IPA (8.7%)	7
no. 18	Oskar Blues Dale's Pale Ale Pale Ale (5.6%)	5.5
no. 19	St. Arnold Amber Amber Ale (5.5%)	5.5
no. 20	Austin Eastciders Original Dry Cider Cider (5%)	6.5
no. 21	Brooklyn Lager Amber Lager (5.2%)	5
no. 22	Real Ale Axis IPA (7%)	6
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.

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>	

RARE BOTTLES

Deschutes 2016 Dissident	35
<i>Barrel-Aged Ale Brewed with Cherries (10.9%; 22oz)</i>	
Goose Island 2016 Madame Rose	40
<i>Belgain Style Wild Ale (6.7%; 765ml)</i>	
Jester King Colonel Toby	30
<i>Hoppy Farmhouse Ale (3%; 750ml)</i>	
Odell 2016 Jolly Russian	20
<i>Russian Imperial Stout Aged in Rum Barrels (13.3%; 12oz)</i>	
Prairie 2014 Prairie Noir	24
<i>Imperial Stout aged in Oak Whiskey Barrels (11%; 12oz)</i>	
Sierra Nevada 2014 Barrel-Aged Narwhal	40
<i>Imperial Stout (12.9%; 750ml)</i>	
Stone Charred Xocoveza	35
<i>Cocoa & Coffee, Aged in Bourbon Barrels (9.6%; 500ml)</i>	
Texas Keeper Honey Thief	35
<i>Small Batch Cider (8.5%; 750ml)</i>	
Upland Cherry	40
<i>Barrel-Aged Fruited Sour Ale (6.1%; 750ml)</i>	

CRAFT CANS

ABW Bloodwork Orange Fruit IPA (6.3%; 12oz)	4
Dogfish Head Seaquench Session Sour (4.9%; 19.2oz)	7
Founders All Day Session IPA (4.7%; 19.2oz)	6
Real Ale Firemans #4 Tall Boy Blonde Ale (5.1%)	5.5
Sierra Nevada Pale Ale Pale Ale (5.6%; 16oz)	6
Lone Star Tall Boy Lager (4.72%; 12oz)	3

MUG CLUB \$45

Please ask your server for details.

RED

Dubost Beaujolais Villages Gamay	8
<i>Beaujolais, France 2015</i>	
Becker Estate Pinot Noir	9
<i>Pfalz, Germany, France 2014</i>	
Chateau St Michelle Indian Wells Merlot	8
<i>Washington, United States, 2014</i>	
Boxhead Shiraz	7
<i>South Australia, 2015</i>	
Altos Las Hormigas Malbec	7
<i>Mendoza, Argentina, 2015</i>	
Decero Cabernet Sauvignon	8
<i>Mendoza, Argentina, 2014</i>	

20% gratuity included for parties of 12 or more