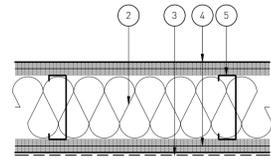
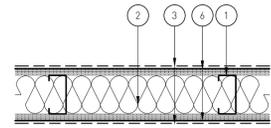


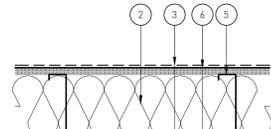
Partition Types



Partition Type A



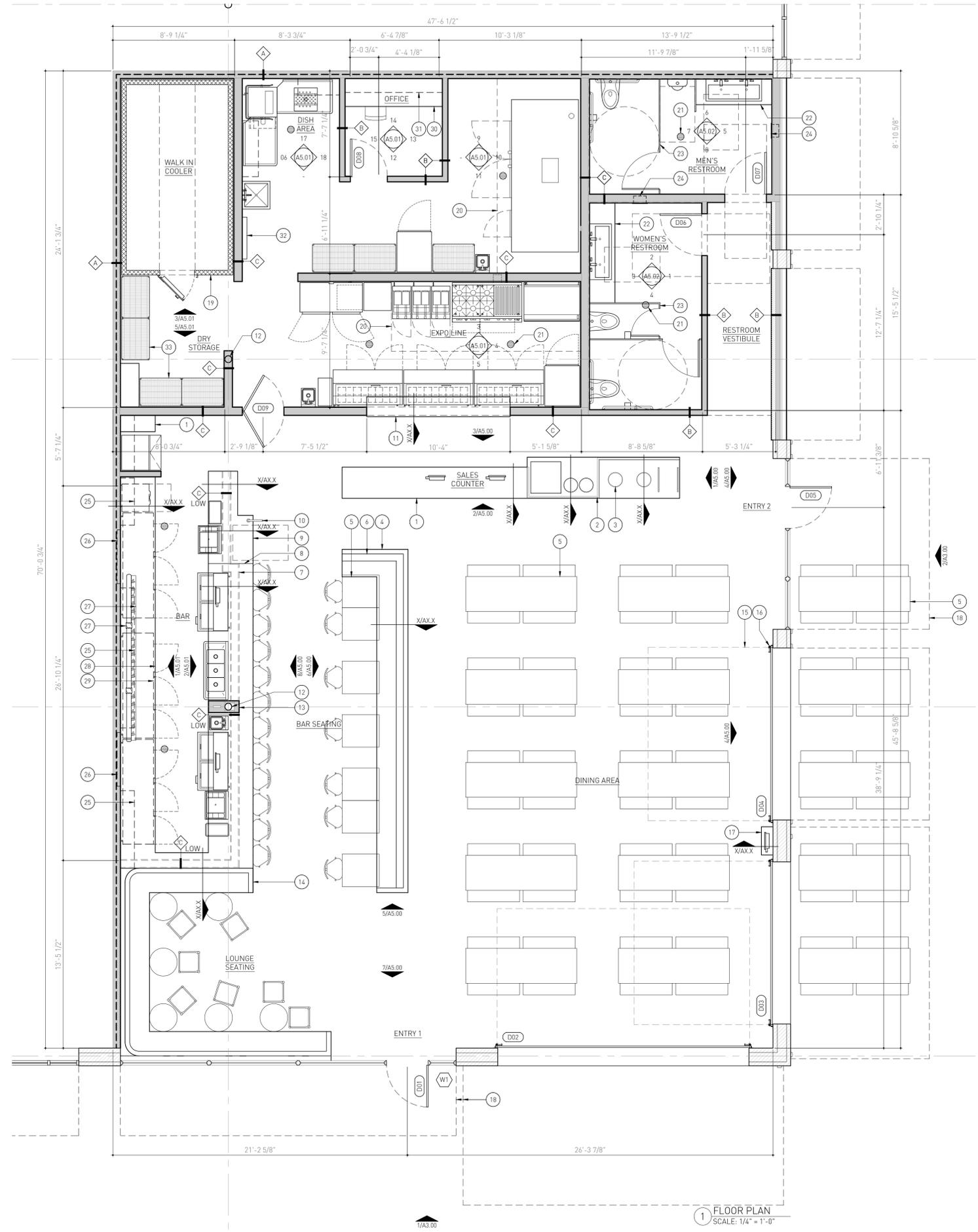
Partition Type B



Partition Type C

Partition Type Keynotes:

1. 3-5/8" metal stud at 16" O.C.
2. Sound batt insulation to fill entire wall cavity.
3. Wall finish, reference Finish Schedule for more information.
4. Two layers of Type 'X' Gypsum Board to meet 2 Hr. Fire Rated wall requirements.
5. 6" metal stud at 16" O.C.
6. 5/8" interior sheathing. In non-wet areas use gypsum board. In wet-locations using a tile wall finish use Hardiebacker Cement Board, Durock or equivalent. In all other wet locations use Moisture Resistant Gypsum Board.



1 FLOOR PLAN
SCALE: 1/4" = 1'-0"

Floor Plan General Notes:

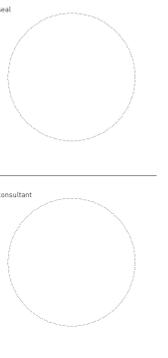
- A. The dimensions on this sheet are to face of stud and/or masonry, centerline of column/beam, and face of awning.
- B. GC to field verify all dimensions prior to construction and/or installation of any equipment, accessories, etc. If a discrepancy is identified, please notify NolanStudio immediately.
- C. GC to provide portable fire extinguishers as required by local code.
- D. Refer to appropriate sheet and/or schedule for additional information/detail regarding items shown herein.
- E. Keynotes located on this sheet are for this sheet only.
- F. Do not scale the drawings. If a specific dimension is not given, contact NolanStudio for clarification.
- G. Refer to Sheet AD.01 - General Conditions for additional information associated with, but not limited to: submittals, shop drawings, samples, cutting and patching, coordination and staging, protection of work.
- H. Install all products per manufacturer's recommendations.

Wall Legend

- existing wall to remain
- new metal stud framed wall, U.O.N.
- existing wall
- walk-in cooler
- low wall below counter

Floor Plan Keynotes:

1. Built-in base cabinet and countertop, reference Finish Plan and Millwork Details for more information.
2. Screen wall mounted to top of cabinet, reference Millwork Details for more information.
3. Stainless steel gronnet, reference Millwork Details for more information.
4. Board-formed concrete bench back, reference Interior Elevations for more information.
5. Furniture, Owner supplied - Contractor Installed.
6. Wood banquette top, reference Millwork Details for more information.
7. Dashed line indicates wall below bar, provide adequate support for cantilevered bar top, reference Millwork Details for more information.
8. Line indicates change in bar height, reference Interior Elevations and Millwork Details for more information.
9. Bar top, reference Finish Plan and Schedule for more information.
10. Bar-mounted stainless steel bar rail divider, 2" outside diameter.
11. Pass-thru countertop, reference Millwork Details for more information.
12. Existing steel column.
13. Steel column surround, reference Finish Plan for more information. Notch countertop as needed to sit flush against wall finish.
14. Board-formed concrete end cap, reference Interior Elevations for more information.
15. Line of overhead garage door track above, reference Manufacturer Specifications for more information.
16. Overhead garage door track mounted to wall per manufacturer specifications.
17. Custom POS cabinet, reference Millwork Details for more information.
18. Existing awning above.
19. Walk-in cooler, reference Equipment Schedule for more information.
20. Dashed line indicates vent hood above, reference MEP drawings for more information.
21. Floor drain, reference MEP drawings for more information.
22. Wall-mounted countertop, provide in-wall blocking for support brackets.
23. Toilet partitions as specified.
24. Recessed napkin dispenser and trash can, reference Plumbing Equipment Schedule for more information.
25. Custom wall-mounted display shelving, reference Interior Elevations for more information.
26. Recessed TV niche, coordinate with Owner and Interior Designer for TV specifications and niche dimensions.
27. Drip tray inset into countertop, coordinate with owner-provided custom tap fabricator.
28. Back-bar countertop, reference Finish Plan for more information.
29. Under-bar equipment, reference Equipment Schedule for more information.
30. Desktop, reference Finish Plan & Schedule for more information.
31. Wall-mounted shelving above, provide in-wall blocking for support.
32. Electrical Panels and gear, reference MEP drawings for more information.
33. Owner provided contractor installed shelving unit.



Industry

All from Scratch:

Lots of veggies & low-key healthy.

Fair Price:

No "Austin Tax" here.

Real Wage included:

20% added to all checks, Kitchen shares the wealth.

Kitchen Open Late:

real food and real service even if it's a minute before we close

BRUNCHY DRINKS

Industry Bloody Mary

Reyka vodka, smoked tomato, our bloody mix, smoked bacon 11

OAX-MEX

spiced chocolate Oaxacan brew with Union Mezcal 11

Spritz n' Thyme

Aperol, grapefruit, thyme simple, bubbly 12

Waffle Shot

Paddy's Irish whisky, butterscotch, OJ, bacon 9

SHARE

Green Chile Queso VG

blended with smoked chilies & shrooms, cilantro, house fried chips 9,5

Pimento Beer Cheese VG

red pepper jelly, green onion, toast points, seasoned kettle chips 11

Crispy Brussels V

bourbon dijon glaze, candied pecans, green onion 9

Tatas Bravas VG

tater tots, smoked paprika, green onion, hollandaise 8

House Fried V

smoked tomatoes, jalapeno, onion, cilantro, limes 7

Texas Yogurt Parfait Vg

granola, pecans, pepitas, honey, berry compote 7

BRUNCH MAINS

(NO CUSTOM EGG ORDERS DURING PEAK HOURS)

BUNS 🍔

Chicken Biscuit

fried chicken thigh, sweet and spicy pecan sauce 11

Brisket Breakfast Sando

sliced brisket, fried egg, pimento cheese, house BBQ sauce, fried onions, brioche 13

Brisket Pastrami

Dijon, house pickles, swiss, bacon-onion jam, Texas toast, brisket jus 18

Cheeseburger Benedict

butter milk biscuit, fried egg, green onion swiss cheese, red chile hollandaise 15,5

Industry Burger

house-ground Texas Wagyu patty, bacon-onion jam, swiss, dill pickle-mayo, lettuce, brioche 15
sub smoked veggie patty \$1



Saturday
\$5 Bloody Marys

BOWLS 🍲

Breakfast Pile-up

scrambled eggs, tots, cheddar cheese, red bell pepper, brisket gravy, green onion, house hot sauce 13

Industry Bowl Vg

field greens, kale, rice, brussels, sweet potatoes, pepitas, feta, garlic cashew-honey lemon vinaigrette 15

Brunch Bowl Vg (no mods)

field greens, fried egg, sweet potato, garlic rice, seasoned tots, black beans, red pepper vinaigrette, poblano cream, green onion 15

Beef Cakes!

smoked brisket & bacon, buttermilk pancakes, blackberry compote, candied pecan syrup 18

PLATES 🍽️

The Breakfast Burrito

three scrambled eggs, smashed potatoes, black beans, chipotle aioli and choice of protein. Topped with queso & Eddie's Green Sauce 14
choose: brisket, bacon, chicken tinga

Texas Fish Fry

cornmeal fried Texas catfish, fries, house tartar sauce, chimichurri 19

Buttermilk Biscuits & Gravy

homemade buttermilk biscuits, poblano-brisket gravy, green onion 12

Buttermilk Pancakes Vg

(3) our famous pancake mix, butter, candied pecan syrup 10

Chilaquiles Vg

crispy corn tortillas, fried egg, cotija, cheddar, salsa, avo-crema, cilantro 13,5

Sunday
\$20 Bottomless
Mimosas

Get Smoked!

add brisket, bacon, diced chicken \$5 / mushrooms, avocado \$3

SIDES

Crispy Fries Vg

cotija with smoked ketchup 6

House Smoked Bacon

four slices 6

Buttermilk Biscuit

blackberry compote 5

Scrambled Eggs

three eggs 5,5

SWEETS

Pecan Pie

whipped cream 7

Homemade Brownie

warm chocolate brownie, chocolate, caramel, candied pecans 7

Banana Pudding

vanilla wafer crumble, whipped cream 7

Homemade Cheesecake

graham cracker crust, blackberry 7
Ask about our featured flavor! 9

*There is a risk associated with consuming undercooked eggs. If you have a chronic illness of the liver, stomach or blood or have immune disorder, you are at greatest risk of illness from eggs & should eat them fully cooked. If unsure of your risk, consult your physician.

Vg = Vegetarian / V = Vegan / Please limit modifications and substitutions to dietary restrictions only.

Industry

All from Scratch:

Lots of veggies & low-key healthy.

Open Late:

Always cooking until at least midnight.

Do what you want:

Order at the counter, order from QR, or just hang out.

SHARE

Green Chile Queso Vg
blended with smoked chilies & shrooms, cilantro, house fried chips 9,50

LOAD UP YOUR QUESO!
with brisket, jalapenos & avocado +4

Mac & Cheese 7 Vg
add smoked protein + 5

Crispy Brussels V
Sprouts
dijon bourbon glaze, green onion, candied pecans 9

House Fried V
Chips & Salsa
smoked tomatoes, onions, cilantro, jalapenos, lime 7



Pimento Beer Cheese VG
red pepper jelly, green onion, toast points, seasoned kettle chips 11

Blistered Poblanos V
house tajin, lemon garlic cashew dip 9

Crispy Cotija Fries Vg
smoked ketchup 6

Industry Nachos VG
queso, black beans, tomato, romaine, jalapeno, cilantro, Eddie's green sauce 13
sub tots! (totchos) \$2
add protein \$5

Sweet Smoked Green Beans V
garlic, brown sugar, tomato, poblano, fried onion 7

MAINS

BOWLS

Industry Bowl Vg
field greens, kale, garlic rice, brussels, sweet potatoes, pepita, feta, cashew garlic dressing, honey lemon vinaigrette 14

BBQ Salad
your choice: smoked brisket, cauli or chicken tossed in BBQ sauce, kale, corn, jalapeno cream, Texas slaw, fried onions, pickles 16
Wrap it up \$1,5

Basic Salad Vg
greens, cucumber, red onion, tomato, cheddar, choice dress 9

Wings!

smoked + fried

blackberry-habanero, hot honey pecan, lemon pepper, buffalo, BBQ 12/22

BUNS

Smoked Fish Sando
house smoked Texas catfish patty, dill pickle mayo, lettuce, tomato, brioche 14

Chicken Sando
smoked & fried thigh thigh, house hot sauce, swiss, slaw, pickle, brioche 13,5
or try it grilled

Industry Burger
house-ground Texas Wagyu patty, bacon-onion jam, swiss, dill pickle-mayo, lettuce, brioche 14
sub veggie patty \$1



Roasted Veggie Sando Vg
red & green bells, avocado, garlic-cashew sauce, tomato, onion, feta, ciabatta 13,5

Pimento BLT
pimiento cheese, smoked bacon, lettuce, tomato, mayo Texas toast 14

Brisket Pastrami
Dijon, house pickles, swiss, bacon-onion jam, Texas toast, brisket jus 16

PLATES

Smoked Half Chicken
house rub, pepper/onion, garlic rice and black beans, cilantro, Eddie's green sauce, homemade corn tortillas 18,5

Industry CFC
fried chicken thigh, layered with queso, rice, beans, peppers, onions, cilantro 17

Texas Fish Fry
Cornmeal fried Texas catfish, fries, house tartar sauce, chimichurri 18

Quesadilla Vg
cheddar, sour cream, peppers/onions 12
add protein! 2,5

Grown up Tenders
two chicken thighs breaded and fried, fries, served with two sauces 17

TACOS (3)

Chicken Tinga Tacos
shredded in chipotle sauce, elote salsa, cotija, homemade corn tortillas 13

Fish Tacos
cornmeal fried Texas catfish, cabbage, jalapeno cream, flour tortillas 13,5

Brisket Tacos
house salsa, avocado crema, cilantro, fried onion, flour tortillas 13,5

Smoked Cauli Tacos Vg
avo crema, pickled red onion cilantro, chimichurri, homemade corn tortillas 13,5

Smoked Chicken Salad Wrap
romaine, poblano, corn, spicy yogurt/mayo, cilantro, house hot sauce 14

----- **Get Smoked!** add brisket, bacon, diced chicken \$5 / mushrooms, avocado \$3 -----

SWEETS

Homemade Cheesecake
graham cracker crust, blackberry 7
Ask about our featured flavor! 9

Make it a Milkshake!
Turn any of the 3 desserts to the right into a milkshake for \$10 - Make it adult with rum or whiskey for \$4!

Banana Pudding
vanilla wafer crumble, whipped cream 7

Brownie ala mode
warm chocolate chip brownie, vanilla ice cream, chocolate, caramel, candied pecans 10

Pecan Pie
whipped cream 7

SATURDAY AND SUNDAY BRUNCH 11-3

Vg = Vegetarian / V = Vegan

Please limit modifications and substitutions to dietary restrictions only.

*There is a risk associated with consuming undercooked eggs. If you have a chronic illness of the liver, stomach or blood or have immune disorder, you are at greatest risk of illness from eggs & should eat them fully cooked. If unsure of your risk, consult your physician.

20% off everything for service industry workers all the time



HOOKS

Happy Hour!

Weekdays 3-6pm // 10:30-close

\$3,5 Tallboys // \$5 House Spirits // \$7 Wine

\$5 Chips & Salsa // \$7 Queso

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Marg Mon	Tap Tues	Whiskey Weds	Ladies Night	Fireball Friday	Bloody Sat	Funday
\$5 house margs, rocks	\$2 off all draft options	\$2 off whiskeys \$5 feature	Happy hour drinks all night	\$4 Fireball	\$5 award winning bloody Mary	\$20 Bottomless mimosas

ON TAP

DRAFT COCKTAILS

Indy Claw

Titos Vodka, lime, simple syrup, flavor of choice (mango, passion, blackberry, peach, pina) 11

Peppers @ The Falls

Tullamore Dew, Ancho Reyes, lemon, blackberry, pineapple 13

Spicy Pal

habanero infused Astral tequila, lime, grapefruit, agave 12

Industry Star

Kruto Vodka, passionfruit, prosecco, Jared's Vanilla Syrup 11,5

Nitro Espresso Martini

Ketel One, Mr. Black, simple 12

WINES 10/37

White, Red and Rose

available on tap! ask your bartender about options

Sparkling Wine

glass or bottle of bubbly 6/20

House-made Sangria!

red wine, brandy, fresh fruit juice, hibiscus syrup, luxardo cherry 10

20% off everything for service industry workers all the time

LOCAL DRAFTS (MOSTLY)

Our taps are always changing. Scan the QR to see what's new



smtx.industrytx.com/local-drafts

Make any beer a Michelada with Momo's local michelada mix.

\$3,5 Train Shots! Astral Tequila, Jim Bean Honey, Seersucker Grapefruit Gin & Sheep Dog Peanut Butter Whiskey

REGULARS

SPECIALTY COCKTAILS

River Floaty

Aviation Gin, cucumber simple, peach schnapps, mint, peach ring, soda 12

The Bourbon Professor

Brisket fat-washed Dickel Bourbon, house made pecan syrup, bitters 12

Eternal Youth

Paddy's Irish Whiskey, Montenegro Amaro, lemon, orgeat 12

Everbloom

Hornitos, lavender simple, lemon, bitters 11

Bringin Mexi Back

Rosaluna Mezcal, Gran Gala, lime, olive juice, served up 13

Millie's Marg!

Milagro Reposado, Gran Gala, Lime, Simple 11,5

On the wagon

Featured Agua Fresca 4

Real Sugar Sodas 3

Iced Tea 3

House Cold Brew 4,25

Coffee (Redbud Roasters) 3

Heineken 0,0 5

FROZEN 11

The Pre-Shift

Reyka Vodka, peaches, elderflower, bubbly

Clo-pen

Flor De Cana, amaretto, cold brew, cream, chocolate bitters

Frozen Feature!

ask your bartender for more details about our seasonal options!

HAPPY MEALS 9

"The Walking Doug"

Jim Beam Honey & Coors original

Astral Tequila & Montucky Cold Snack

Makers Mark & Miller High Life Pony

BASIC BEERS

Pacifico 5,5

Lone Star 4

Coors Original 4,5

Miller Lite 5,25

Bud Light 5,25

Coors Light 5,25

Mich Ultra 5,25

Dos XX 5,25

Guinness 7

Blue Moon 6

TALLBOYS

Outlaw Lager 4

Montucky Cold Snack 4

CANNED SELTZERS 7

High Noon Sun Sips

Pineapple or Watermelon

Long Drink

rotating flavor

TEXAS BEERS 6.5

Altstadt Kolsch

Pearl Snap Pils

Hi Sign Violet

Blueberry Blonde

Live Oak Hefeweizen

Shiner Bock 5,25

LOCAL CIDERS 6.5

Eastciders Pineapple

HOW TO ACT:

1. Open Up: Open a tab at any counter or order from QR at a table
2. Post Up: Find a spot anywhere. We'll bring everything to you.
3. Hang Out: Stay awhile and chill. Holler if you need anything.
4. Walk Out: No need to sign; just walk out. 20% Gratuity included

TEXAS ALCOHOLIC BEVERAGE COMMISSION

MB -105613694

Expires:4/10/2026

MIXED BEVERAGE PERMIT (MB)
FOOD AND BEVERAGE CERTIFICATE (FB)
LATE HOURS CERTIFICATE (LH)



INDUSTRY
110 E MARTIN LUTHER KING DR, STE 126
SAN MARCOS, TX, US, 78666

INDUSTRY RESTAURANTS LLC

A handwritten signature in black ink, appearing to be 'Tom St...', located below the permit details and above the title 'EXECUTIVE DIRECTOR'.

EXECUTIVE DIRECTOR

THIS PERMIT IS NOT TRANSFERABLE, MUST BE PUBLICLY DISPLAYED AT ALL TIMES AND USED ONLY IN PLACE OF BUSINESS INDICATED HEREON THE ACCEPTANCE HEREOF CONSTITUTES AN EXPRESS AGREEMENT TO PERMIT ANY AUTHORIZED REPRESENTATIVE OF THE COMMISSION OR ANY PEACE OFFICER TO FREELY ENTER UPON PERMITEES TO PERFORM ANY DUTY IMPOSED UPON HIM.

