

Lunch



Snacks

MAC & CHEESE 10.

*2018 Mac & Cheese Fest People's Choice Award
texas cheddar, house smoked bacon*

AHI TUNA GUACAMOLE 8.

crispy corn chips, cilantro, lime, cotija

CRISPY CHICKEN WINGS 12.

habanero ginger glaze, bleu cheese, celery

SEASONAL BRUSCHETTA 11.

*whipped brie, cranberry-apple chutney, toasted pepitas
arugula*

Soups

TORTILLA SOUP 8.

*smoked chicken, avocado,
asadero cheese, pico de gallo*

Greens

add a protein to any salad: chicken 5. steak 6. gulf shrimp 7.

CHOPPED CAESAR SALAD 9.

*parmigiano-reggiano, heirloom tomato, garlic croutons,
roasted garlic caesar dressing*

KNOTTY WEDGE 10.

*baby iceberg, roasted corn, tomato, cucumber, scallion, pepitas,
queso fresco, picante ranch*

CHOPPED SALAD 13.

*house smoked chicken, avocado, bacon, cucumber, farm egg, local
cheddar, tomato, white balsamic*

Hands

*choice of chips, fries, fruit or salad;
upgrade to garden sides for additional 2.*

GRASS FED BURGER 14.

*local cheddar, smoked bacon,
house made b&b pickles, sherry aioli, brioche bun*

B.L.T.E. 12.

*smoked bacon, heirloom tomatoes, local baby lettuce, fried farm egg,
lemon aioli, sourdough*

TRIPLE THREAT GRILLED CHEESE 12.

*oaxaca, local cheddar, house pimento cheese, heirloom tomato,
toasted sourdough*

VEGGIE PITA FLAT 12.

*jalapeno hummus, arugula, shaved veg, cucumber, tomato, parmesan
snow, white balsamic vinaigrette*

BLACKENED CHICKEN SANDWICH 13.

house bacon, oxaca cheese, avocado spread, lemon aioli, ciabatta

HOUSE SMOKED TURKEY SANDWICH 13.

*white cheddar cheese, house smoked bacon, lettuce, local tomato,
garlic aioli, sourdough*

HOUSE SMOKED PULLED PORK SANDWICH 14.

tangy green chili bbq, house pickles, sweet creamy slaw

HOUSE MADE PASTRAMI 14.

oaxaca cheese, cabbage slaw, remoulade, rye bread

SHISHITO PEPPERS 6.

sea salt, lime, lemon aioli

AVOCADO TOAST 8.

everything seasoning, sunflower seeds, pistachio, pepitas

CHIPS AND LOADED QUESO 7.

salted warm tortilla chips, avocado, crispy chorizo

CILANTRO & LIME HUMMUS 8.

roasted corn pico, spiced pepitas, house made pita chips

SEASONAL SOUP 8.

discover chef's creation

SEASONAL SALAD 9.

*spinach, quinoa, dried cherries, pears, toasted walnuts,
goat cheese, pomegranate vinaigrette*

SHAVED VEGETABLE SALAD 9.

*living greens, cucumber, baby heirloom tomatoes, seasonal shaved
vegetables, white balsamic*

THE KNOTTY BURGER 16.

*grass fed beef, barbecue smoked brisket, house bacon, habanero
cheese, tabasco fried onion, poblano aioli*

Tacos 14.

HOUSE SMOKED BRISKET TACOS

pickled onion, cotija, b&b cucumber pickles

BLACKENED FISH TACOS

*warm corn tortillas, cabbage, spicy pickled carrots, avocado,
jalapeno crème fraiche*

Garden Sides 5.

CRISPY FRIED BRUSSELS

bacon, maple bourbon glaze

ROASTED WINTER HASH

turnips, butternut squash, parsnips, apples

GRILLED ASPARAGUS

lemon aioli, parmigiano-reggiano, roasted almonds

CHARRED BROCCOLI

preserved texas meyer lemons, yogurt sauce

**19% service charge will be added to parties of 6 or more*

consuming raw or undercooked meat, eggs, poultry or seafood

Increases your risk of contracting a food borne illness

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