

# 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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