

SMALL PLATES



PORK BELLY BANH MI LETTUCE CUPS \$16

House-made pork belly, chili lime Asian slaw, pickled onions, sliced jalapeños, fresh cilantro, chili mayo.

CRISPY BRUSSELS SPROUTS (V) \$7

Red peppers, Asian vinaigrette.

FRIED DILL PICKLES (V) \$7

Hand breaded crispy fried pickle chips, green chili ranch.

MAC & CHEESE \$8

Pork green chili carnitas, mac & cheese, pico de gallo.

GINGER CHICKEN POTSTICKERS \$8

Arugula, Sriracha, Asian glaze, cilantro.

ADOBO CHICKEN NACHOS \$17 MARINATED STEAK NACHOS* \$19

Adobo chicken (or marinated steak tenderloin), tortilla chips, cheese, pico de gallo, fresh jalapeños, cilantro crema, guac.

WOK CHARRED SPICY EDAMAME (V) \$7

Hot chilis, garlic, jalapeños, kosher salt.

WINGS



XIANGXIANG CRISPY DUCK WINGS \$13

4 large drumsticks, hoisin glaze, Asian peanut slaw.

SRIRACHA BUFFALO WINGS \$13

Sriracha buffalo sauce, celery & carrots; your choice of blue cheese or green chili ranch.

HONEY BBQ WINGS \$13

Tom's sweet & smokey honey BBQ, mustard slaw.

NASHVILLE HOT WINGS \$13

Sweet and spicy cayenne seasoning, celery & carrots; your choice of blue cheese or green chili ranch.

TACOS

CHOICE OF CORN TORTILLAS, FLOUR TORTILLAS OR LETTUCE CUPS
ADD SKILLET STREET CORN +\$5

ADOBO CHICKEN \$14 MARINATED STEAK* \$16

Chargrilled Adobo chicken or marinated steak tenderloin, guac, pico de gallo, cilantro, queso fresco, pickled onions, cilantro crema, lime & orange.



BUTTER-POACHED LOBSTER & SHRIMP \$20

Lobster & shrimp, shredded cabbage, pico de gallo, chipotle aioli, queso fresco, pickled onions, cilantro crema, lime & orange.

PORK BELLY BANH MI \$16

House-made pork belly, chili lime Asian slaw, pickled onions, Sliced jalapeños, cilantro, chili mayo.

BAJA FISH \$16

Crispy cornmeal dusted whitefish, guac, pico de gallo, cilantro, crunchy cabbage, marinated red onions, lime & orange.

SANDWICHES

TOTS, GARLIC FRIES, OR SWEET POTATO FRIES INCLUDED
LOADED FRIES OR TOTS +\$2

CARNITAS CUBAN \$15

Authentic carnitas, pit-smoked ham, Swiss cheese, yellow mustard, pickled onions, kosher dill, butter-toasted sourdough.

PRIME RIB PHILLY CHEESESTEAK DIP \$22

“Philly” style shaved prime rib, havarti, horseradish cream, butter-toasted brioche roll, beef demi-glaze.

BLT LOBSTER ROLL \$25.5

Cracked lobster, chopped celery, green onions, fresh lemon, mayo, Applewood smoked bacon, butter lettuce, roma tomatoes, butter-toasted brioche roll.

AUSTIN BLUES PULLED PORK BBQ \$15

Pit-smoked pulled pork, BBQ sauce, Granny Smith apple, mustard slaw, butter-toasted brioche roll.

CHICKEN CLUB \$15

Roasted chicken, Applewood smoked bacon, fresh sliced avocado, cheddar cheese, mayo, butter lettuce, sliced tomatoes, brioche bun.

SLIDERS

TOTS, GARLIC FRIES, OR SWEET POTATO FRIES INCLUDED
LOADED FRIES OR TOTS +\$2

SRIRACHA BUFFALO CHICKEN \$15.5

Crispy chicken breast, Sriracha buffalo sauce, blue cheese dressing, sliced celery.

ALL AMERICAN CHEESEBURGER* \$14

Angus beef, melted American cheese, ketchup, mustard, pickles.

HONEY BBQ CHICKEN \$15.5

Crispy honey BBQ dipped chicken, mustard slaw, pickle slice.

PRIME RIB \$19

Slow roasted & shaved prime rib, beef-rosemary demi-glaze, natural havarti cheese, crispy haystack onions.



PIZZA

GLUTEN FREE CRUST +\$2

PEPPERONI \$14

House-made tomato sauce and Asadero cheese, topped with loads of pepperoni.

TOM'S LOADED \$15.5

House-made tomato sauce, pepperoni, smoked ham & bacon, red bell peppers, red onions, herb-roasted mushrooms, Asadero cheese.



BBQ CHICKEN \$15.5

Kansas City BBQ sauce, chargrilled chicken, Asadero, cheddar jack, romano, and parmesan cheeses, red onions, cilantro; add sliced jalapenos for a kick.

SALADS

AVOCADO SHRIMP \$16

Roasted & chilled shrimp, baby spinach, chopped hard-boiled egg, tomatoes, cucumbers, avocado, fried capers, remoulade dressing.

URBAN CHOPPED \$15

Romaine, baby kale, cabbage, bacon, ham, grilled chicken, edamame, cucumbers, tomatoes, goat cheese, green chili ranch, rosemary flatbread.

GINGER CHICKEN POT STICKER \$15

Romaine, baby kale, shredded cabbage, carrots, cucumbers, Sriracha, Asian glaze, Thai peanut sauce.



ROMAINE KALE GRILLED CHICKEN CAESAR \$14

Romaine & baby kale lettuce blend, shaved parmesan, Caesar dressing, lemon.

ENTREES



PICKLE BRINED CRISPY CHICKEN* \$18.5

Pickle brined, batter-fried original crispy or Nashville hot chicken, remoulade, green chili ranch sauce; comes with one side.

LOBSTER & SHRIMP MAC & CHEESE \$22

Rich, creamy mac & cheese with butter-poached lobster & shrimp.

**LOW COUNTRY SHRIMP & GRITS \$22
ADD 3 MORE JUMBO SHRIMP +\$5**

Jumbo grilled shrimp with cajun spices, creamy cheddar grits.

CRISPY CHICKEN & CORNBREAD PANCAKE \$16

Sweet cornbread pancake, batter-fried original crispy or Nashville hot chicken, salted caramel butter, maple syrup.

**TOM'S "BIG & STICKY" RIB RACK
HALF \$22 | WHOLE \$38**

Hardwood smoked St. Louis ribs, double sauced, House-made BBQ sauce; comes with one side.

BIG @\$\$ EGG ROLL \$16

Adobo chicken, rice, shredded and seasoned vegetables, peanut sauce, cilantro, lime, green onions, Asian glaze; comes with one side.

TOM'S BUTCHER SHOP

COMES WITH ONE SIDE

NY STRIP* \$33

12 oz. thick-cut New York strip, perfectly seasoned and chargrilled to order.



CHIMICHURRI STEAK TENDERLOIN* \$28

Argentinian style marinated steak tenderloin, chargrilled, topped with chimichurri sauce.

FILET MIGNON* \$35

Lean and tender center-cut filet, seared on the outside, succulent on the inside.

SIDES

À LA CARTE \$4

Cheddar Grits, Tots, Garlic Fries, Sweet Potato Fries, Romaine Kale Side Salad

PREMIUM SIDES

UPGRADE +\$2 | À LA CARTE \$6

Mac & Cheese, Brussels Sprouts, Skillet Street Corn

LOADED FRIES OR TOTS \$6

Applewood Bacon, Cheddar, Chives

SMOTHER YOUR STEAK +\$3

Sautéed Mushrooms, Sautéed Onions, or Both

KICK IT UP A NOTCH

Top your steak with:
Grilled Shrimp +\$5
Half Rack of Ribs +\$8

BURGERS

TOTS, GARLIC FRIES, OR SWEET POTATO FRIES INCLUDED | LOADED FRIES OR TOTS +\$2
DOUBLE DOWN (2X THE BEEF, 2X THE CHEESE) +\$5

THE LBJ BURGER* \$16.5

Angus beef, American cheese, fried egg, crispy onions, lettuce, Applewood smoked bacon, jalapeños, BBQ sauce.

BACON AVOCADO* \$15.5

Angus beef, Applewood smoked bacon, avocado, cheddar cheese, mayo, butter lettuce, sliced tomatoes.

ALL AMERICAN* \$14

Angus beef, American cheese, mustard, ketchup, pickles.

BBQ BACON JALAPEÑO* \$15.5

Applewood smoked bacon, chipotle mayo, honey BBQ, grilled jalapeños, cheddar cheese.

TOM'S SIGNATURE DOUBLE* \$19

Two chargrilled Angus beef patties, two slices of American cheese, lettuce, sliced tomatoes, onions, mustard, ketchup.



DESSERT

**PINEAPPLE
UPSIDE DOWN CAKE \$8.5**

Buttery cake, caramelized brown sugar, pineapple, mango, caramel sauce.

COLOSSAL CHEESECAKE \$8.5

Rich, creamy New York style cheesecake, graham cracker crust drizzled with raspberry coulis.

**CAMPFIRE BROWNIE +
COOKIE + S'MORES \$9.5**

Oven-baked skillet with brownie batter in one half and chocolate chip cookie dough in the other, topped with toasted marshmallows, salted caramel sauce and chocolate sauce, side of graham crackers.



BEVERAGES

| | | | |
|------------------------------------|--------|--------------------------------|--------|
| Soft Drinks | \$3.75 | Hot Tea | \$3.75 |
| Red Bull Energy Drinks | \$7 | Iced Tea (herbal lemon, black) | \$3.75 |
| Espresso, Cappuccino, Latte, Mocha | \$4.5 | Juice | \$4.75 |
| Coffee | \$3.75 | Sparkling Water | \$5 |
| | | Bottled Water | \$5 |

DRAFTS

LARGE (22oz) +\$3 | TOM'S BIG @\$ \$ BEER (40oz) +\$10 | FILL A BIG @\$ \$ BEER & KEEP THE MUG \$40
BREWERY TOUR: ANY 4 DRAFTS (32oz TOTAL) \$18

| | | | | | | | | | | | |
|-------|--------------------------------------------------------|-------|--------------------|------------------------------------------------------------------|-------|--------------------|-----------------------------------------------------------|-------|----------|-------------------------------------------------------------------|-------|
| LIGHT | Bud Light 4.2% St. Louis, MO | \$6.5 | Tom's FAVORITES | Blue Moon Belgian White 5.4% Golden, CO | \$8 | Tom's FAVORITES | BUDWEISER COPPER LAGER 6.4% St. Louis, MO | \$7 | DRK | Ballast Point Grapefruit Sculpin IPA 7% San Diego, CA | \$10 |
| | Coors Light 4.2% Golden, CO | \$6.5 | | Saint Archer Blonde Ale 4.8% San Diego, CA | \$8 | | Angel City IPA 6.1% Los Angeles, CA | \$8.5 | | Guinness Stout 4.2% Ireland | \$8.5 |
| | Heineken 5% Netherlands | \$8.5 | | Firestone Walker 805 Blonde Ale 4.7% Paso Robles, CA | \$8 | | Lagunitas IPA 6.2% Petaluma, CA | \$9 | SEASONAL | TOM'S TAP Rotating local craft brew | \$9 |
| | Miller Lite 4.2% Milwaukee, WI | \$6.5 | MALT | Pyramid Hefe 5.2% Seattle, WA | \$8 | | Stone Brewing IPA 6.9% Escondido, CA | \$9 | | Samuel Adams Boston, MA | \$8 |
| | Stella Artois Belgian Pilsner 5.2% Belgium | \$9.5 | | Modelo Especial 4.3% Mexico | \$8.5 | | Golden Road Wolf Pup IPA 4.5% Los Angeles, CA | \$8.5 | | El Segundo El Segundo, CA | \$9 |
| | Angel City Pilsner 5.6 Los Angeles, CA | \$8 | | Samuel Adams Boston Lager 5% Boston, MA | \$8 | | Elysian Spacedust IPA 8.2% Seattle, WA | \$9 | CIDER | Angry Orchard Crisp Apple Cider 5% Walden, NY (GF) | \$8 |
| HOPPY | Dos Equis Lager 4.2% Mexico | \$8 | Tom's FAVORITES | | | Tom's FAVORITES | Figueroa Mtn. Mosaic 5.5% Buellton, CA | \$8 | | | |

CANS & BOTTLE

| | | | | | | | | | | | |
|-------|------------------------------------------|-----|-------|-----------------------------------------------------------|-------|------|------------------------------------------------------|-------|------|-----------------------------------------------------------|-------|
| LIGHT | Bud Light 4.2% St. Louis, MO | \$6 | LIGHT | Corona Light 4% Mexico | \$7 | MISC | Michelob Ultra 4.2% St. Louis, MO | \$6 | MISC | Not Your Father's Root Beer 5.9% Wauconda, IL | \$7.5 |
| | Budweiser 5% St. Louis, MO | \$6 | | Sol 4.5% Mexico | \$6 | | Dos Equis Lager 4.2% Mexico | \$7 | | Crispin Hard Cider 5% Colfax, CO (GF) | \$7 |
| | Coors 5% Golden, CO | \$6 | | Heineken 5% Netherlands | \$7 | | Arrogant Bastard 7.2% Escondido, CA | \$8 | | Red Bridge 4% St. Louis, MO (GF) | \$7 |
| | Coors Light 4.2% Golden, CO | \$6 | | Miller Lite 4.2% Milwaukee, WI | \$6 | | Dogfish Head 90 Minute IPA 9% Milton, DE | \$8.5 | | St. Pauli Girl .5% Germany (NA) | \$6 |
| | Corona Extra 4.5% Mexico | \$7 | | Pabst Blue Ribbon 5% Milwaukee, WI (24oz can) | \$7.5 | | | | | | |

WINE

6OZ | 9OZ | BOTTLE

| | | | | | | | | | | | | |
|-------|--------------------------------------------|------|------|-----------------------------------|------------------------------------------------------------------|------|------|-----------------|-------------------------------------------------------|------|------|------|
| WHITE | J Cuvee 20 Brut Russian River | \$67 | RED | Erath Pinot Noir Oregon | \$13 | \$19 | \$41 | COLUMBIA WINERY | Columbia Winery Merlot Columbia Valley, WA | \$11 | \$16 | \$35 |
| | La Marca Prosecco Italy | \$11 | \$16 | \$35 | Carmel Road Pinot Noir Monterey | \$12 | \$18 | \$39 | Story Point Cabernet Sauvignon California | \$10 | \$15 | \$32 |
| | Rosehaven Rosé California | \$10 | \$15 | \$32 | Red Diamond Malbec Mendoza, Argentina | \$9 | \$13 | \$29 | Louis Martini Cabernet Sauvignon California | \$14 | \$21 | \$44 |
| | Mirassou Moscato California | \$9 | \$13 | \$29 | 14 Hands Red Blend Columbia Valley, CA | \$9 | \$13 | \$29 | Joel Gott 815 Cabernet Sauvignon California | \$12 | \$18 | \$39 |
| | J Vinyards Pinot Gris California | \$12 | \$18 | \$39 | Charles & Charles Red Blend (Cab/Syrah) Washington | \$11 | \$16 | \$35 | | | | |
| | Ecco Domani Pinot Grigio Italy | \$9 | \$13 | \$29 | | | | | | | | |

COCKTAILS

TOM'S SIZE +\$9

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|--------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|--------------------|---------------------------------------------------------------------------------------------------------|--------|---------|----------------------------------------------------------------------------------------------------------------------------|--------|------------------|---------------------------------------------------------------------------------------------------------------|--------|
| Tom's FAVORITES | Long Island Hard Tea New Amsterdam Vodka & Gin, Blue Chair Bay White Rum, Familia Camarena Tequila, citrus sour, splash of Coke, topped with Kraken Spiced Rum | \$11.5 | Tom's FAVORITES | Mule Kick New Amsterdam Vodka, house-made ginger brew | \$10.5 | RUM | Blackbeard Captain Morgan Spiced Rum, house-made blackberry, ginger ale, fresh blackberries | \$12.5 | SAN | Beergria Blue Moon, Angry Orchard Cider, Agave Nectar, Angostura Bitters | \$11.5 |
| | Tom's Backyard Lemonade Sailor Jerry Spiced Rum & lemonade, splash of cranberry | \$10.5 | | Jerry's Mai Tai Sailor Jerry Spiced Rum, orange juice, pineapple juice, lime juice, grenadine | \$10.5 | | Love Drunk Punch RumHaven Coconut Water Rum, pineapple juice, splash of soda 95 calories (LC) | \$11 | | "Horny" Marg Hornitos Plata Tequila, simple syrup, lime juice, salty rim | \$12.5 |
| | Mojo-jito Blue Chair Bay White Rum, mojito simple syrup, fresh lime juice, mint leaves, topped with a splash of soda | \$10.5 | | Cocomojito RumHaven Coconut Water Rum, lemonade, soda water, mint leaves 120 calories (LC) | \$11 | | Whiskey Business Jack Daniels whiskey, St. Germain, prickly pear juice, cranberry juice | \$11.5 | TEQUILA | Urban Marg Familia Camarena Tequila, simple syrup, lime juice, salt rim | \$10.5 |
| Tom's FAVORITES | Gin & Juice Muddled strawberry & cucumber, Hendricks Gin, St. Germain, sweet & sour, splash of soda | \$11.5 | Tom's FAVORITES | | | WHISKEY | Green TEAser Shot Jameson, Peach Schnapps, sweet & sour mix | \$9.5 | | Cactus Ass Kick Herradura Tequila, hibiscus syrup, prickly pear, lemonade | \$12.5 |
| | Tom's Cup New Amsterdam Gin, Pimm's, strawberry puree, ginger beer, simple syrup, lemon juice, cucumber, mint | \$11.5 | | Tom's Collins Bacardi rum, cucumber, mint, lemon sour | \$11.5 | | Sangria Rojo Red wine, brandy, peach schnapps, Chambord, peach puree, orange juice, cranberry juice, apple juice | \$11.5 | BRUNCH COCKTAILS | Urban Bloody Mary New Amsterdam Vodka & house-made bloody mary mix | \$11.5 |
| | Grapefruit Drop Martini Deep Eddy Grapefruit Vodka, simple syrup, splash of grapefruit juice, sugared rim | \$12.5 | | Darker & Stormier Kraken Black Spiced Rum & house-made ginger brew | \$12.5 | | | | | Bacon Bourbon Mary Bacon Jim Beam bourbon whiskey, house-made bloody mary mix, cream cheese schmear | \$12.5 |
| VODKA | Peach Cosmo Three Olives Vodka, peach liqueur, Mirassou moscato, sweet & sour | \$12.5 | Tom's FAVORITES | Hollywood Cooler Blue Chair Bay White Rum, OJ, pineapple juice, cream of coconut, acai liquor | \$11.5 | SANGRIA | | | | M'Lady Mimosa La Marca prosecco & orange juice | \$8.5 |
| | | | | | | | | | | Bottomless Mimosa Sparkling wine & orange juice | \$18 |

ASK YOUR SERVER ABOUT TOM'S SECRET STASH!

(GF) = Gluten Free | (NA) - Non-Alcoholic | (LC) Low Calorie

tom's urban
DRINK. EAT. SCREEN.

ANYTHING THAT POURS 1/2 OFF

2PM-5PM

MON
-FRI

10-CLOSE

SUN
-THU

\$5 BITES

LOADED TOTS · MAC & CHEESE · FRIED PICKLES · BRUSSELS SPROUTS
GINGER CHICKEN POTSTICKERS · CHARRED EDAMAME

\$10 WINGS

SRIRACHA BUFFALO · HONEY BBQ · NASHVILLE HOT

\$10 SLIDERS

SRIRACHA BUFFALO · HONEY BBQ · ALL AMERICAN