AUSTIN'S



SHAREABLE APPETIZERS

WINGS
Fresh, house-brined wings prepared bone-in or bone-out, seasoned and tossed in your choice of signature sauce or dry rub. Served with ranch or blue cheese, celery and carrots.

6 WINGS $12 *One Flavor* | 12 WINGS $22 *Two Flavors* | 18 WINGS $30 *Three Flavors*

Choose from: Buffalo, BBQ, Garlic Parmesan or Austin's signature sauce, Lemon Pepper dry rub, or Cajun dry rub.

GUEST FAVORITE
NACHOS (V) $13
Queso, pico de gallo, pickled jalapeños, black beans, sour cream.
Add chicken, seasoned ground beef, or steak fajita $6

CROWD FAVORITE
AUSTIN'S MEGA MOZZ $13
Giant mozzarella sticks with house marinara.

QUESADILLA (V) $12
Extra large tortilla stuffed with mixed cheese, served with sour cream, pico de gallo and house-made guacamole.
Add chicken or steak fajita $6

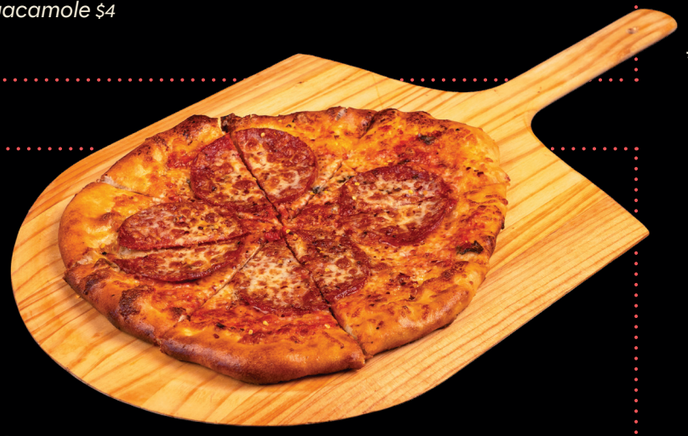
BAVARIAN PRETZELS $12
Buttered pretzel sticks served with beer cheese.

LOADED TEXAS FRIES (V) $14
Queso, mixed cheese, pickled jalapeños, and green onion.
Add bacon $2, chicken or steak fajita $6

CHIPS & QUESO (V) $8
House queso, salsa roja and tortilla chips.
Add guacamole $4

HAND-TOSSED NEAPOLITAN PIZZAS

STONE-FIRED IN OUR MARRA FORNI DOME OVEN



Add toppings $2 each, gluten-free crust $3

MARINARA (V) $16
San Marzano tomatoes, slow-roasted garlic, oregano, and olive oil — stone-fired until charred. No cheese.
Add Austin's signature cheese blend, pepperoni, or Italian sausage $2

MARGHERITA (V) $18
San Marzano tomatoes, heirloom tomatoes, fresh mozzarella, hand-torn basil, and a drizzle of olive oil — stone-fired to a char.

DIAVOLA $20
San Marzano tomatoes, Austin's signature cheese blend, soppressata, house-made Calabrian chili oil — stone-fired smoky and spicy.

TARTUFO E FUNGHI (V) $22
White sauce, mushrooms, Austin's signature cheese blend, fresh arugula, and a generous finish of truffle oil — stone-fired until golden and fragrant.

HANDHELDS
ALL SERVED WITH FRIES

Substitute for sweet potato fries, tater tots, onion rings, or side salad $3



MUST TRY!

IL CAMPIONE $17
ITALIAN HERO
Cherrywood-smoked ham, pepperoni, and soppressata with provolone, lettuce, tomato, onion, pickles, black olives, and pepperoncini, all topped with Italian dressing. Served chilled on fresh artisan bread.

HOUSE SPECIALTY BURGER



*SUNNY BURGER $15
1/3 lb patty with thick-cut bacon, cheddar cheese, sunny-side-up egg, lettuce, tomato, red onion, pickles, and Austin's burger sauce.

CHICKEN SANDWICH $17
6 oz grilled or fried chicken, lettuce, tomato, garlic aioli on a challah bun.
Add on American cheese / cheddar / provolone $1, bacon $2, avocado $2, Toss in buffalo or BBQ sauce $2

*HOUSE BURGER $18
6 oz angus beef patty, lettuce, tomato, red onions, pickles, Austin's sauce, on a challah bun.
Add on American cheese /cheddar / provolone $1, bacon $2, avocado $2

VEGGIE BURGER (V) $17
Black bean patty, lettuce, tomato, onion, grilled jalapeños, aioli on a gluten-free bun.

CAJUN PHILLY $19
Blackened chicken, andouille sausage, sautéed onions and red peppers, garlic aioli, and provolone cheese.

AUSTIN'S CLASSIC
FOOTLONG CORN DOG $13
One footlong corn dog served on a basket of tater tots and fries.

CHICKEN TENDER BASKET $16
Crispy chicken tenders served with French fries and house-made ranch.

= SPICY (V) = VEGETARIAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or other animal products may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies or dietary restrictions before ordering.

General Manager, Danielle Porter | **Culinary Manager,** Tina Liebe

DELICIOUS ENTREES



*STEAK FRITES $22
Hand-cut 8 oz steak topped with compound butter. Served with fries and chimichurri sauce.

STREET TACOS $16
POPULAR PICK

3 street tacos with seasoned ground beef on corn tortillas, topped with fresh pico de gallo and cilantro. Served with a side of salsa roja, rice, and refried black beans.
Sub for chicken or steak fajita $2

FISH & CHIPS $20
Beer-battered cod served with crispy fries, cocktail sauce, tartar sauce, and lemon wedges.

CORKSCREW PASTA & MEATBALLS $22
Corkscrew pasta, San Marzano tomato sauce, house-made meatballs, and Parmesan, topped with torn basil.

PARTY-SIZED PLATTERS

CHICKEN TENDER PLATTER $55
Choose from: Buffalo, BBQ, Garlic Parmesan or Austin's signature sauce, Lemon Pepper dry rub, or Cajun dry rub.

CHEESE QUESADILLA PLATTER (V) $45
Served with pico de gallo, sour cream and guacamole.
Add chicken or steak fajita $10

STREET TACO PLATTER $55
A platter of street tacos with choice seasoned ground beef, chicken, or steak on corn tortillas, topped with fresh pico de gallo and cilantro. Served with a side of salsa roja.

CHIPS & QUESO PLATTER (V) $25
A mountain of our famous chips, salsa, and house-made queso.

FRY & TATER TOT PLATTER (V) $45
French fries and tater tots piled high then covered in melted cheeses and green onions. Served with our ranch dipping sauce.

GARDEN-FRESH SALADS

Choice of dressing on all salads, add chicken $5, steak $8

CAESAR (V) $14
Romaine, shaved Parmesan, garlic croutons, and Caesar dressing.

THE PARK SEASONAL SALAD $17
Ask your server for details!

AUSTIN'S SIGNATURE SALAD $16
Iceberg lettuce, shredded carrots and red cabbage, heirloom cherry tomatoes, sliced cucumber, slivered red onions, cheese blend, hard boiled egg, bacon pieces, ham, and garlic croutons.



SAVE SOME ROOM FOR DESSERT

FUNNEL CAKE FRIES $12
Sweet and crispy! Dusted with cinnamon sugar and drizzled with chocolate syrup. Served with whipped cream.

KEY LIME PIE $9
Key lime custard with graham cracker crust, topped with whipped cream.

CAST IRON COOKIE $12
BEST SELLER

Warm chocolate chip cookie, vanilla ice cream, chocolate, topped with whipped cream.



DRINKS

SODA, TEA $4
Unlimited refills available.



MILKSHAKES $8
A TRUE CLASSIC

Chocolate, strawberry, or vanilla served with whipped cream and a cherry on top.

MOCKTAILS

PASSION FRUIT LEMONADE $8
Passion fruit syrup and fresh lemonade.

STRAWBERRY LIMEADE FIZZ $8
Strawberry syrup, lime juice, and soda.

HILL COUNTRY SUNSET $8
Pineapple juice, orange juice, lime juice, grenadine, and soda.

THE PARK SMASH $8
Fresh blackberries, mint, lemon juice, and lemon-lime soda.

HAND CRAFTED COCKTAILS

PRACTICE ALOHA $15
Tito's Handmade Vodka, passion fruit, elderflower liqueur, lemon juice, and Prosecco.

AUSTIN'S MULE $15
Herradura Reposado, cassis, lime juice, and ginger beer.

FERRIS WHEEL FIZZ $14
Pinnacle Whipped Vodka, amaretto liqueur, lime juice, grenadine, and soda.

PINEAPPLE RUM PUNCH $14
RumHaven coconut water rum, pineapple juice, peach schnapps, lime juice, and soda.

BLACKBERRY SMASH $16
Jack Daniel's Blackberry, fresh squeezed lemonade, cassis, and soda.

TEXAS HONEY OLD FASHIONED $16
Woodford Rye, Texas honey simple syrup, orange & angostura bitters, and a Luxardo cherry.

RED, WHITE & BLUE $15
Smirnoff Blueberry, cranberry juice, grenadine, blue curaçao, and soda.

VULCARA MAI TAI $16
Light & dark rum, orange curaçao, lime juice, almond orgeat, topped with dark rum float.

BEERS ON TAP

Large selection of craft, domestic, and import beers on tap. Ask your server for our latest seasonal offerings.