

COCKTAILS

PLEASE PLACE ALL ORDERS AT THE BAR

MEZCAL & TEQUILA

- PSYCHO CHICKEN** 10
El Silencio Mezcal, Honey, Lemon, Habanero and Brown Sugar Rim
- CHISPA CHISPO** 10
El Silencio Mezcal, Hibiscus, Ancho Chili Liqueur, Lime, Salt
- TRADITIONAL MARGARITA** 10
Javelina's Barrel Aged Avion Reposado, Cointreau, Lime
- HEAT LIGHTNING** 10
Tanteo Jalepeño Tequila, Pineapple Gum Syrup, Lime, Jalapeño Garnish, Chili Rim
- QUICK AND PAINLESS** 12
Javelina's Barrel Aged Avion Reposado, Coconut Milk, Toasted Marshmallow, Lime

OTHER STUFF

- THAT WATERMELON DRINK** 10
Cathead Honeysuckle Vodka, Watermelon, Lemon, Agave
- PORCH SWING** 10
Deep Eddy Sweet Tea Vodka, Hibiscus, Lemon, Soda
- MARFA LIGHTS** 12
Searsucker Gin, Pamplemousse, Pea Flower Extract, Lemon, Soda
- THE GLEN ROSE** 12
Bulleit Bourbon, Dry Vermouth, Rose Water, Simple, Peychaud's Bitters

SHAREABLE (2 PERSON MIN)

- THE BIG PRICK** 45
Patrón Silver, Prickly Pear Pink Drink, Lime, Agave

BRUNCH

- BREAKFAST TACOS** 2.50
Loaded with: Fresh Scrambled Eggs, Colby Jack Cheese, El Milagro Flour Tortilla (corn available), House-made Salsa Roja
ADD: Bacon .75, Pork Sausage .75, Potatoes .75, Guacamole .75, Sliced Avocado .75,
- JAVELINA BREAKFAST SANDWICH** 6
Fried Egg, Butter Toasted Bun, American Cheese and your choice of Sausage Patty or Bacon
- SOURDOUGH FRENCH TOAST DIPPERS** 5
Easy Tiger Sourdough, battered and grilled, Powdered Sugar, Maple Syrup

COCKTAILS

- BLOODY MARY** 6
- WHITE SANGRIA** 6
- MIMOSA** 6

JAVELINA

69 · RAINEY · ST

TAKE THE SOUL HOME



SHIRTS



KOOZIES

Thanks
FOR STOPPING BY!



HILL COUNTRY SOUL
IN DOWNTOWN AUSTIN

DRAFT BEER

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| ROSE CIDER Shacksbury Rose, 6.0 ABV | 7 |
| LONE STAR Lone Star, 4.7 ABV | 5 |
| PACÍFICO LAGER Pacífico, 4.5 ABV | 5 |
| ALTSTADT LAGER Alstadt Brewery, 4.8 ABV | 6 |
| SUMMER LOVE, BLONDE ALE Victory Brewing Company, 5.2 ABV | 6 |
| HANS PILZ, GERMAN STYLE PILZ Real Ale Brewing Company, 5.3 ABV | 6 |
| NATIONAL PARK HEFEWEIZEN Big Bend Brewing Company, 5.5 ABV | 6 |
| THE ONE THEY CALL ZOE, PALE LAGER Hops & Grain, 5.0 ABV | 6 |
| THIRSTY GOAT, AMBER Thirsty Planet, 6.8 ABV | 6 |
| HAZY IPA Sierra Nevada, 6.7 ABV | 6 |
| META MODERN, SESSION IPA Oasis Brewing Company, 4.5 ABV | 6 |
| 512 IPA 512 Brewing Company, 7.2 ABV | 6 |

CANNED & BOTTLED BEER

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| MILLER HIGH LIFE 7OZ. | 2 | FANNY PACK 12OZ | 6 |
| MONTUCKY COLD SNACK | 5 | DOS EQUIS 16OZ | 6 |
| BUD LIGHT | 5 | MODELO ESPECIAL 16OZ | 6 |
| COORS LIGHT | 5 | GUINNESS 14.9OZ | 6 |
| MILLER LITE | 5 | STELLA ARTOIS 12OZ | 6 |
| MICHELOB ULTRA | 5 | AUSTIN EASTCIDERS ORIGINAL CIDER 12OZ | 6 |
| FIREMAN'S 4 | 6 | AUSTIN EASTCIDERS RUBY RED CIDER 12OZ | 6 |
| SHINER BOCK | 5 | AUSTIN EASTCIDERS BLOOD ORANGE CIDER 12OZ | 6 |
| CORONA FAMILIAR | 5 | STIEGL RADLER 16OZ | 7 |
| COORS 16OZ | 5 | OBERON 12OZ | 6 |
| BLUE OWL SPIRIT ANIMAL 12OZ | 6 | | |

BURGERS & TACOS

GOOD BITE* 9
 Choose a Patty: Beef, Grilled Chicken, or ⊕ Goodseed Veggie with Cheese, Red Leaf Lettuce, Tomato, Red Onion Jam, 69 Sauce
 Add bacon, fried egg, goat cheese, avocado, or queso for 1
 Add a side of fries for 2

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| JAVELINA BURGER* 10 Burger With Green Chile Pork, Jack Cheese, Medina Mustard | MIGA BURGER* 10 Burger With Fried Egg, Crispy Tortilla Strips, Monterrey Jack and Cheddar Blend, 69 Sauce |
| PULLED PORK SANDWICH 10 Caribbean Style Pork served on Brioche Bun, Pineapple-Jalapeño Coleslaw and Medina Mustard | CHICKEN TINGA TACOS 10 Marinated Chicken, Queso Fresco, Pico De Gallo |
| GREEN CHILE PORK TACOS 10 Braised Pork Shoulder, Red Onions, Jack Cheese, Cilantro | BORRACHO TACOS 10 Buttermilk Fried Chicken, Queso, Bacon, Avocado, Pico De Gallo, Peno Cream |
| BLACKENED FISH TACOS 10 Tilapia, Cabbage, Pickled Red Onion, Avocado Cream, Queso Fresco | GULF SHRIMP TACOS 10 Gulf Shrimp, Spanish Onions, Jalapeño, Sweet Chiles, Cotija Cheese, Salsa Roja, Cilantro |

SALADS

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| ⊕ CHOPPED SALAD 10 Romaine, Tomato, Cucumber, Corn, Red Onion, Blue Cheese, Citrus Vinaigrette |
| ⊕ CHEVRE SPINACH SALAD 10 Spinach, Goat Cheese, Candied Pecans, Dried Cranberries, Balsamic Vinaigrette |
| ⊕ KALE AND BEET SALAD 10 Kale, Beets, Egg, Cucumber, Chive Goat Cheese, Candied Pecans, Carrots, Grape Tomato, Raspberry Vinaigrette |

ADD A PROTEIN TO ANY SALAD
 Add Chicken 4 Add Shrimp 6

⊕ VEGETARIAN

* Consuming raw or undercooked meats, poultry, seafood, shellfish or any egg may increase your risk of food borne illness.

STARTERS

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| PULLED PORK SLIDERS 8 Braised Pork Shoulder, Honey Chipotle Sauce, Red Onions, Pickles |
| GCP CHEESE FRIES 10 Regular Or Sweet Potato Fries, Green Chili Pork, Queso |
| CHICKEN WINGS (6) 8 Sriracha Buffalo, Chipotle BBQ, or Garlic Parmesan |
| JAVELINA NACHOS 10 Tortilla Chips, Queso, Lettuce, Guacamole, Sour Cream, Pico De Gallo, with your choice of: Chicken Tinga or Pulled Pork |
| JAVELINA EGGS (2) 8 Hard Boiled Eggs, wrapped in Sausage, Breaded, then fried. 69 Sauce on the side. |
| ⊕ FRIES BASKET 4 |
| ⊕ SWEET POTATO FRIES 5 |
| ⊕ CHIPS & Salsa 3 Guacamole 6 Queso 6 Trio 12 |

KITCHEN OPEN
 'TIL 1:30AM

COME IN FOR
 BRUNCH
 SATURDAY & SUNDAY
 11AM - 3PM