

## 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 Jalapeño Tequila, Pineapple Gum Syrup, Lime, Jalapeño Garnish, Chili Rim

## 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  
Still Rye Gin, Pamplemousse, Pea Flower Extract, Lemon, Soda
- THE GLEN ROSE** 12  
9 Banded Whiskey, Dry Vermouth, Rose Water, Simple, Peychaud's Bitters

## BRUNCH

SATURDAY & SUNDAY: 11AM-3PM

- 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
- MIGAS BOWL** 10  
Eggs, Jalapeños, Onion, Mixed Cheese, Tortilla Strips
- LOAD A BOWL** 10  
Loaded with Fresh Scrambled Eggs, Colby Jack Cheese, plus any 2 items: Potato, Avocado, Guac, Bacon, Sausage, or Pico de Gallo. Add .75¢ for each additional item.

## 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

<b>LONE STAR</b> Lone Star, 4.7 ABV	5
<b>PACÍFICO LAGER</b> Pacífico, 4.5 ABV	5
<b>ALTSTADT LAGER</b> Alstadt Brewery, 4.8 ABV	6
<b>THE ONE THEY CALL ZOE, PALE LAGER</b> Hops & Grain, 5.0 ABV	6
<b>THIRSTY GOAT, AMBER</b> Thirsty Planet, 6.8 ABV	6
<b>HAZY IPA</b> Sierra Nevada, 6.7 ABV	6
<b>META MODERN, SESSION IPA</b> Oasis Brewing Company, 4.5 ABV	6
<b>512 IPA</b> 512 Brewing Company, 7.2 ABV	6
<b>DRY CIDER</b> Saint Arnolds, 11 ABV	7
<b>FIREMANS 4</b> Real Ale Brewing Company, 5.1 ABV	6
<b>TROPIC OF THUNDER</b> Stone Brewing, 5.8 ABV	6
<b>KELLERWEIZ</b> Sierra Nevada, 4.8 ABV	6

## BURGERS & TACOS

### GOOD BITE\* 10

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

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

## STARTERS

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

## CANNED & BOTTLED BEER

<b>MILLER HIGH LIFE 7OZ.</b> 2	<b>MODELO ESPECIAL 16OZ</b> 6
<b>MONTUCKY COLD SNACK</b> 5	<b>GUINNESS 14.9OZ</b> 6
<b>BUD LIGHT</b> 5	<b>STELLA ARTOIS 12OZ</b> 6
<b>COORS LIGHT</b> 5	<b>AUSTIN EASTCIDERS ORIGINAL CIDER 12OZ</b> 6
<b>MILLER LITE</b> 5	<b>AUSTIN EASTCIDERS RUBY RED CIDER 12OZ</b> 6
<b>MICHELOB ULTRA</b> 5	<b>AUSTIN EASTCIDERS BLOOD ORANGE CIDER 12OZ</b> 6
<b>SHINER BOCK</b> 5	<b>AUSTIN EASTCIDERS BRUT EXTRA DRY</b> 6
<b>CORONA FAMILIAR</b> 5	<b>STIEGL RADLER 16OZ</b> 7
<b>COORS 16OZ</b> 5	<b>BALLAST POINT BLACKBERRY WENCH</b> 6
<b>FANNY PACK 12OZ</b> 6	<b>INDEPENDENCE RED BUD SOUR</b> 5
<b>KARBACH ROSÉ ALE</b> 6	
<b>DOS EQUIS 16OZ</b> 6	

## SALADS

⊕ <b>CHOPPED SALAD</b> 10 Romaine, Tomato, Cucumber, Corn, Red Onion, Blue Cheese, Citrus Vinaigrette	
⊕ <b>CHEVRE SPINACH SALAD</b> 10 Spinach, Goat Cheese, Candied Pecans, Dried Cranberries, Balsamic 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.

KITCHEN OPEN  
'TIL 1:30AM

COME IN FOR  
BRUNCH

SATURDAY & SUNDAY  
11AM - 3PM