

• bites •

comes with a choice of one dip'inn sauce

CHICK INN WINNGS	8PC \$15	12PC \$19	24PC \$32
your choice of: buffalo, naked wings, BBQ			
CHICKEN TENDERS		3PC \$11	6PC \$17
Add fries \$5			
VEGAN NUGGETS		4PC \$12	6PC \$16
soy protein, japanese panko breadcrumbs			
GUACAMOLE & CHIPS			\$13
CAULIFLOWER BITES			\$14
your choice of: buffalo, naked, BBQ			
CHICKEN CHEESE BALLS			\$12
pulled chicken, rice, mozzarella			
FRIED SHRIMP BASKET			\$16
kale & cabbage slaw			
MAC & CHEESE			\$13
elbow pasta, american cheese, gruyere cheddar, toasted breadcrumbs			
ADD TRUFFLE OIL \$3		ADD LOBSTER \$12	

• greens & grains •

add fried/grilled chicken \$6 • fried shrimp \$8

CAESAR	\$13
romaine, foccacia croutons, parmigiano	
MARKET SALAD	\$14
kale, roasted sweet potato, bacon chips, corn, avocado, lemon vinaigrette	
HOUSE SALAD	\$13
romaine, tomato, red onion, avocado, house dressing	
BUFFALO SALAD	\$18
choice of: fried chicken or shrimp	
romaine, crumbled blue cheese dressing, tomato, red onion	
HARVEST BOWL	\$14
white rice, roasted corn, sweet potato, guacamole	
your choice of dip'inn sauce	
GARDEN BOWL	\$14
white rice, shredded lettuce, roasted corn, black beans	
your choice of dip'inn sauce	



ROTISSERIE

served with our cilantro green sauce

WHOLE CHICKEN

- \$22 -

Combo w/ 3 sides \$30

1/2 CHICKEN

- \$15 -

Combo w/ 2 sides \$20

1/4 CHICKEN

- \$11 -

Combo w/ 1 side \$15

CHICKEN & RICE

Pulled rotisserie chicken served over any rice

Choice of: spicy vodka, cilantro or pesto

• Add black beans or sweet corn \$3 •

- Sub shrimp \$5 -

\$19

DINE IN ONLY

• lunch special •

1/2 CHICKEN & ANY 2 SIDES

\$12

• sandwiches •

ALL CHICKEN BATTERED IN BUTTERMILK

sub grilled chicken/vegan chicken \$3

waffle/seasoned fries or salad \$4 additional

THE ORIGINAL	\$13
crispy chicken, lettuce, tomato, B&B pickles, relish pink sauce	
SPICY RANCH	\$14
crispy chicken, kale & cabbage slaw, pickled jalapenos, buttermilk ranch	
CHICK INN BLT	\$14
crispy chicken, smoked bacon, lettuce, tomato, B&B pickles, herb mayo	
BUFFALO SANDWICH	\$15
crispy chicken, red onion, kale slaw, blue cheese dressing	
THE SWEET CHICK	\$15
crispy chicken, avocado, smoked bacon, lettuce, honey mustard	
THE VEGAN	\$15
soy protein, flame roasted red peppers, shredded romaine, basil pesto aioli	
LOBSTER ROLL	\$24
Maine lobster, toasted buttered bun, siracha mayo	
CHICKEN & WAFFLES	\$18
buttermilk crispy fried chicken, vanilla waffle, bacon, maple syrup	

• sides •

CAJUN WAFFLE FRIES • SEASONED FRIES
 ROASTED POTATOES • KALE & CABBAGE SLAW
 ROASTED CORN • SAUTEED SPINACH • SAUTEED KALE
 BLACK BEANS & WHITE RICE
 SPICY VODKA RICE • CILANTRO RICE • HOUSE SALAD

\$8

DIP'INN SAUCE

Buttermilk Ranch • Herb Mayo • Comeback Sauce
 Relish Pink Sauce • Honey Mustard • Vegan Pesto Aioli
 Cilantro Green Sauce • Blue Cheese • BBQ

\$1.5

SPARKLING

	GLASS	BOTTLE
PROSECCO Acinum / Italy	\$12	\$46
MOSCATO D'ASTI Marenco / Italy	\$12	\$46

WHITE & ROSE

THE INN WHITE Colosi / Italy 2021	\$11	\$40
SAUVIGNON BLANC Domaine Beausejour / France 2021	\$12	\$46
ROSE La Provençal / France	\$11	\$40

RED

	GLASS	BOTTLE
CABERNET Clos La Chance / California 2020	\$13	\$48
THE INN RED Colosi / Italy 2019	\$11	\$40
MONTEPULCIANO Cantina Valle Tritana / Italy 2020	\$12	\$45
LAMBRUSCO Negri / Italy 2019	\$11	\$40



cocktails

HARLEM MULE

Mezcal, Pineapple, Lime, Mint, Ginger Beer

LA CHICKA

Tequila, Grand Marnier, Pomegranate,
Lemon, Rose Water



INNKEEPER'S PUNCH

Rum, OJ, Pineapple, Luxardo,
Black Strap Float



LION HEART

Gin, Chartreuse, St. Germain,
Butterfly Pea, Lime

HENRY'S CUP

Soju, Watermelon, Cucumber, Elderflower, Lime

BELLINI

Vodka, Peach Purée, Agave,
Lemon, Prosecco Float



- \$14 -

Please alert your server of any food allergies, as not all ingredients are listed on the menu. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness especially if you have certain medical conditions.

20% gratuity will be added to parties of 6 or more • Substitutions may be subject to additional charges

Lunch special & happy hour for dine in only

BEER

	HALF PINT	PINT
AUSTIN EASTCIDERS BLOOD ORANGE Cider / Texas	\$6	\$9
NARAGANSETT Lager / Rhode Island	\$4	\$7
LAGUNITAS IPA / California	\$5	\$8
BRONX BREWERY WELL EARNED Pilsner / New York	\$5	\$8
ROTATING Ask your server	MP	-
LEFT HAND NITRO Milk Stout / Colorado	\$8 BOTTLE ONLY	-
LAGUNITAS Non-alcoholic IPA / California	\$7 CAN ONLY	-



SANGRIA AND SPRITZ

	GLASS	CARAFE
RED SANGRIA	\$11	\$40
THE INN SPRITZ Sake, Cranberry, Lemon, Elderflower, Moscato	\$14	\$55
APEROL SPRITZ Aperol, Prosecco, Soda Water, Orange	\$14	\$55

