

TRACE

HAPPY HOUR

LIBATIONS offered 5pm–7pm and with Lunch on the Fly

WINES BY THE GLASS	7	CRAFTED COCKTAILS	7
BUBBLES <i>prosecco, tiamo brut rosé, gruet</i>		THE CLOVEN HOOF <i>buffalo trace bourbon, regan's orange bitters, cranberry, clove, maple</i>	
WHITE <i>pinot gris, folie à deux sauvignon blanc, echo bay chardonnay, meiom</i>		JALAPEÑO CUCUMBER LEMONADE <i>banner organic vodka, lemon, jalapeño, simple syrup, cucumbers</i>	
ROSÉ <i>cab/merlot/syrah, antinori scalabrone</i>		COOL RUMMINGS <i>treaty oak aged rum, star of anise, banana, fernet-branca, house coffee bitters</i>	
RED <i>pinot noir, rodney strong cabernet sauvignon, chateau ste. michelle malbec, alamos seleccion</i>		LA VIDA <i>dulce vida lime tequila, ancho Reyes chili liqueur, pomegranate, black lava salt</i>	
TEXAS SPIRITS	5	THE MOLLY RINGWALD <i>dripping springs gin, crème de pamplemousse rosé, tiamo prosecco, lemon, simple syrup</i>	
<i>banner, tito's, dripping springs, deep eddy, treaty oak, red handed, waterloo, z, tx</i>		MARKET SANGRIA <i>ask your server about our daily selection cocktail of wine and market fresh produce</i>	
TEXAS BEERS	4	THE SHADY LADY <i>hennesy vsop, angostura, orgeat, lemon</i>	
<i>austin beerworks, fire eagle ipa or pearl snap pilsner circle brewing, envy amber or blur hefeweizen spoetzl brewery, shiner bock dark lager real ale, fireman's #4 blonde ale</i>		GINGER BAKER <i>reyka vodka, fresh-baked pear, cinnamon, ginger</i>	
		WHEAT WHISKEY SOUR <i>banner wheat whiskey, st. germain elderflower liqueur, lemon simple syrup, angostura bitters</i>	
		DRAM BAM THANK YOU MA'AM <i>espresso, rumchata, allspice dram, edible flower</i>	

NIBBLES offered 5pm–7pm in our bar, on our patio, and on our outdoor lounge

TEXAS CHEVRE & ARRIBIATTA	5	TRACE BUTCHER BURGER*	9
<i>calabrian chili-tomato sauce, baked goat cheese toasted baguette</i>		<i>tillamook cheddar, tomatoes, crisp lettuce, onions, house pickles</i>	
BROCCOLI TATER TOTS	6	<i>add to your burger for \$3 each:</i>	
<i>keupie miso mayo, sesame, togarashi</i>		<i>crisp bacon</i>	
BROWN BUTTER MAC & CHEESE	5	<i>house-cured pork belly</i>	
<i>tallegio, provolone, gruyere, deer creek cheddar</i>		<i>smoked brisket</i>	
HAND-CUT FRIES	5	<i>gonzales mushrooms</i>	
<i>fresh herbs & sea salt</i>		<i>avocado</i>	
HOUSE BUTTERMILK RICOTTA	5	<i>niman ranch egg*</i>	
<i>seasonal garnish, crispy lavosh</i>		<i>crab cake 7</i>	
PARKER HOUSE ROLL	6		
<i>braised short ribs, carrot and kale slaw green goddess dressing</i>			
LOBSTER HUSH PUPPIES	7		
<i>traditional cornmeal batter, fresh lobster tail 9 herb dressing</i>			

* consuming raw or undercooked eggs, meat, or seafood may increase your risk of food-borne illnesses

THE TRACE MISSION

Trace is committed to creating an enriching and thoughtful culinary experience by fusing the vibrant, local personality of the Austin area with our dedication to socially responsible food. Our cuisine is prepared from locally sourced and sustainable ingredients—or obtained through national partners with well-known sustainable practices.

200 LAVACA STREET
AUSTIN, TX 78701



@TRACEATX

MENU UPDATED

