

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</i> <i>brut rosé, gruet</i>		THAT'LL DO FIG <i>house fig infused tx whiskey, lemon, lime, agave</i>	
WHITE <i>pinot gris, folie à deux</i> <i>sauvignon blanc, echo bay</i> <i>chardonnay, meiomì</i>		JALAPEÑO CUCUMBER LEMONADE <i>banner organic vodka, lemon, jalapeno, simple syrup, cucumber</i>	
ROSÉ <i>cab/merlot/syrah, antinori scalabrone</i>		EL MATADOR <i>treaty oak aged rum, grapefruit, lime, crème de pamplemousse</i> <i>grapefruit, luxardo cherry</i>	
RED <i>pinot noir, rodney strong</i> <i>cabernet sauvignon, chateau ste. michelle</i> <i>malbec, alamos seleccion</i>		LA VIDA <i>dulce vida lime tequila, ancho reyes chili liqueur, pomegranate,</i> <i>black lava salt</i>	
TEXAS SPIRITS	5	THE MOLLY RINGWALD <i>dripping spring's gin, crème de pamplemousse rose, tiamo</i> <i>prosecco, lemon, simple syrup</i>	
<i>banner, tito's, dripping springs, deep eddy,</i> <i>treaty oak, red handed, waterloo, z, tx</i>		MARKET SANGRIA <i>ask your server about our daily selection cocktail of wine and</i> <i>market fresh produce</i>	
TEXAS BEERS	4	THE REBA MCENTIRE <i>house infused ginger vodka, pomegranate, lemon, ginger ale</i>	
<i>austin beerworks, fire eagle ipa or pearl snap pilsner</i> <i>circle brewing, envy amber or blur hefeweizen,</i> <i>shiner bock dark lager</i> <i>real ale, fireman's #4 blonde ale</i>		WHEAT WHISKEY SOUR <i>banner wheat whiskey, st. germain elderflower liqueur, lemon,</i> <i>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</i> <i>toasted baguette</i>		<i>tillamook cheddar, tomatoes, crisp lettuce, onions, house</i> <i>pickles</i>	
BROCCOLI TATER TOTS	6	<i>add to your burger for \$3 each:</i> <i>crisp bacon</i> <i>house-cured pork belly</i> <i>smoked brisket</i> <i>gonzales mushrooms</i> <i>avocado</i> <i>niman ranch egg*</i> <i>crab cake 7</i>	
<i>keupie miso mayo, sesame, togarashi</i>			
MAC & CHEESE	5		
<i>house made campanelle, drunken monk gouda,</i> <i>caramelized onion, herbed bread crumbs</i>			
HAND-CUT FRIES	5		
<i>fresh herbs & sea salt</i>			
HOUSE BUTTERMILK RICOTTA	5		
<i>seasonal garnish, crispy lavosh</i>			
PARKER HOUSE ROLL	6		
<i>braised short ribs, carrot and kale slaw</i> <i>green goddess dressing</i>			
LOBSTER HUSH PUPPIES	7		
<i>traditional cornmeal batter, fresh lobster tail</i> <i>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

