**SALADS**

- **butter lettuce** 11
  - toasted garlic, red onion, creamy-red wine dressing
- **greek** 12
  - kalamata, cucumber, red onion, confit tomato, red wine vinegar, oregano, feta
- **cobb salad** 14
  - quinoa, smashed avocado, radish, crispy garlic, with a soft egg and green almond vinagrette
- **caprese** 12
  - ciliegine, confit tomato, hazelnut pesto, balsamic reduction, basil

**ON DOUGH**

- **burger** 14
  - pickles, onions, american cheese, honey dijon aioli
- **blt burger** 14
  - american cheese, lettuce, bacon, sundried tomato aioli
- **chicken sandwich** 14
  - buffalo fried chicken, blue cheese, lettuce, pickles
- **salmon sandwich** 15
  - dill and caper aioli, lettuce, marinated onion

**SMALL PLATES**

- **guacamole** 12
  - tortilla chips, confit-tomato pico
- **beets** 15
  - red, gold and candy-striped, roasted and fresh, pistachio butter
- **papas bravas** 13
  - castelvetranos, calibrian chili, aioli, soft boiled egg
- **brussel** 11
  - sweet chili garlic
- **wings** 14
  - buffalo sauce, blue cheese dressing
- **radish** 14
  - smashed and seared, dates, aioli, soft egg
- **fried snap peas** 13
  - lemon, parmesan, sundried tomato aioli
- **radish** 14
  - smashed and seared, dates, aioli, soft egg
- **fried snap peas** 13
  - lemon, parmesan, sundried tomato aioli
- **flatbread** 15
  - parmesan and garlic, sweet and smoky dandelion, favas and ricotta

**SImples**

- **meatballs** 14
  - grass-fed beef, smoked paprika tomato sauce, olive tapenade, parmesan, served with bread

**PLATES**

- **grilled chicken** 18
  - seasonal vegetables, lemon caper butter, olive arribiata
- **braised beef ragout** 16
  - mushroom, pappardelle, creme fraiche, cracked pepper
- **quinoa bowl** 20
  - grilled favas and asparagus, baby beets, almond crema, crispy chickpeas, fennel and snap pea salad
- **pollo e limon** 15
  - pan-seared chicken breast, cavatappi, cilantro-lime cream sauce, cotija

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**CHEF’S TASTING**

Five course family style dinner every Friday and Saturday night

42 dollars per person
18 dollars to pair a beverage with each course

*Requires full table participation*

**BRUNCH & BLOODY MARY BAR**

Served Saturday and Sunday

**FIESTA DAYS**

$5 margaritas, $5 pairs of tacos every Monday and Tuesday

**WINE WEDNESDAY**

Half off select bottles

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For menu updates and upcoming events

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18% gratuity added on parties of six or more
Reservations accepted for parties of four or more at eatindustry.com

Steaks and seafood are cooked to your order: consuming undercooked beef or fish may increase your risk of food borne illness especially if you have certain medical conditions.