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

for menu updates and upcoming events
@eatindustry | @saintirenes

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COMFORTS
guacamole 12
tortilla chips, confit-tomato pico
papas bravas 13
castelvetranos, calibrian chili, aioli, soft boiled egg
wings 14
buffalo sauce, blue cheese dressing
brussels 11
sweet chili-garlic sauce
fried snap peas 12
lemon, parmesan, sundried tomato aioli
meatballs 14
grass-fed beef, smoked paprika tomato sauce, olive tapenade, parmesan, served with bread
pollo e limon 15
pan-seared chicken breast, cavatappi, cilantro-lime cream sauce, cotija

ON DOUGH
burger 14 add a half price SIDE
pickles, onions, american cheese, honey-dijon aioli, house made brioche bun
buffalo chicken 14 add a half price SIDE
blue cheese, lettuce, pickles, house made brioche bun
bao buns 13
ginger soy glazed beef belly, pickled vegetables
flatbread 15
parmesan and garlic, sweet and smoky dandelion, favas and ricotta

SIDES
soup daily 6 | 8
fries truffle and parmesan 6 or salt 4
salad seasonal 7
mac gouda and cheddar 11

PLATES
quinoa bowl 20
grilled favas and asparagus, baby beets, almond crema, crispy chickpeas, fennel and snap pea salad
mushroom risotto 17
lions mane, hazelnuts, fine herbs
carbonara 18
pancetta cream, english peas, egg yolk, parmesan, pappardelle
chicken thighs 21
baby turnips, miso cream, seasonal vegetables, marcona furikake
rockfish 23
clementine crust, ris de pees, golden oyster mushrooms, brodo salmon 25
potato cake, grilled raab, ginger-cider glaze
hangar steak 25
grilled steak, fennel jam, salted gold potatoes, dandelion, rocket butter
pork ribs 19
coffee rubbed, smoked cherry bourbon bbq, potato cake, grilled corn

FROM THE GARDEN
radish 14
smashed and seared, dates, aioli, soft boiled egg
beets 15
red, gold and candy striped, roasted and fresh, pistachio butter
butter lettuce 11
toasted garlic, marinated onion, creamy-red wine dressing, parmesan and lemon zest
caprese 12
ciliegine, confit tomato, hazelnut pesto, balsamic reduction, basil
cobb salad 15
quinoa, smashed avocado, radish, crispy garlic, soft boiled egg, green almond vinagrette
greek salad 13
kalamata, cucumber, red onion, confit tomato, red wine vinegar, oregano, feta
fiddleheads 14
coconut cream, lime, walnuts

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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