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Loro Austin

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Menu Prices — October 24, 2026

Loro Austin menu with prices in United States, updated February 2022: 52 items across 9 categories, prices from $5.00 to $44.00.

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Loro Austin Menu with Prices (United States)

Loro Austin menu with prices in United States, updated February 2022: 52 items across 9 categories, prices from $5.00 to $44.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/loro-austin

Menu categories: FROZEN COCKTAILS (must be purchased with food) · Picked for you · COCKTAILS TO GO (must be purchased with food) · COCKTAIL PITCHERS TO GO (must be purchased with food) · SNACKS AND VEGGIES · RICE BOWLS · SANDWICHES · MEAT PLATES · SIDES

FROZEN COCKTAILS (must be purchased with food)

ITEM	PRICE
DS Frozen Gin and Tonic (FROZEN COCKTAILS (must be purchased with food)) (large size of our frozen cocktail) New Amsterdam Gin, tonic, and lime juice.	**$14.00**
DS Mango Sake Slushee (FROZEN COCKTAILS (must be purchased with food)) Un mélange glacé de Tyku Sake, de mangue mûre et d'un soupçon de jus de citron.	**$14.00**
DS Frozen Vietnamese Coffee (large size of our frozen cocktail) Wild Turkey Bourbon, Caffe del Fuego, chicory coffee, and condensed milk.	**$14.00**
DS Frozen Mojito	**$14.00**

Picked for you

ITEM	PRICE
DS Frozen Gin and Tonic (large size of our frozen cocktail) New Amsterdam Gin, tonic, and lime juice.	**$14.00**
DS Blackberry Julep Pouch	**$14.00**
DS Mandarin Margarita Pouch	**$14.00**
DS Mango Sake Slushee (large size of our frozen cocktail) Tyku Sake, mango, and lemon juice.	**$14.00**
DS Mandarin Margarita Pitcher (makes 6 cocktails) Espolon Blanco Tequila, Sombra Mezcal, mandarin, yuzu, agave nectar, and lime juice.	**$44.00**

COCKTAILS TO GO (must be purchased with food)

ITEM	PRICE
DS Kyuri Mule Pouch	**$14.00**
DS Typhoon Pouch	**$14.00**
DS Mandarin Margarita Pouch (COCKTAILS TO GO (must be purchased with food))	**$14.00**
DS Blackberry Julep Pouch (COCKTAILS TO GO (must be purchased with food))	**$14.00**
DS HONEYBEE POUCH	**$14.00**

COCKTAIL PITCHERS TO GO (must be purchased with food)

ITEM	PRICE
DS Kyuri Mule Pitcher (makes 6 cocktails) Tito's Vodka, TyKu Cucumber Sake, cucumber, mint, lime juice, and ginger beer.	**$44.00**
DS Typhoon Pitcher (makes 6 cocktails) Silver and Gold Bacardi Rums, passion fruit, lime juice, thai basil, and grenadine.	**$44.00**

ITEM	PRICE
DS Mandarin Margarita Pitcher (COCKTAIL PITCHERS TO GO (must be purchased with food)) (makes 6 cocktails) Espolon Blanco Tequila, Sombra Mezcal, mandarin, yuzu, agave nectar, and lime juice.	**$44.00**
DS Blackberry Julep Pitcher	**$44.00**
DS HONEYBEE PITCHER	**$44.00**

Picked for you

ITEM	PRICE
DS Chicken Karaage Pollo Karaage con un toque moderno, frito hasta estar crujiente, aderezado con un aceite de chile tailandés picante y sa...	**$11.50**
DS Sweet Corn Fritters sriracha aioli, cilantro **gluten, dairy, egg, soy	**$9.00**
DS Smoked Bavette shishito salsa verde, cilantro, pickled onion **gluten, soy, shellfish, garlic, fish sauce **meat is smoked, temperatu...	**$21.50**
DS Salmon Bowl Riz parfumé à la noix de coco, légumes marinés selon la saison, herbes thaïlandaises. Accompagné de touches de soja, ail...	**$16.00**
DS Grilled Snap Peas kimchee emulsion, sriracha powder, lemon zest **gluten, soy, shellfish, garlic, fish, sesame (vegan without the kimche...	**$7.50**

SNACKS AND VEGGIES

ITEM	PRICE
DS Cabbage Salad Vinaigrette au gingembre et noix de cajou, accompagné de tranches de concombre croquantes et de noix de cajou caramélisé...	**$12.50**
DS Chicken Karaage (SNACKS AND VEGGIES) thai chili oil, szechuan salt, thai herbs **egg, soy, garlic	**$11.50**
DS Kale Salad hazelnut, cabbage, dashi, mint **dairy, soy, fish, msg (can be made vegan without the dashi)	**$12.25**
DS Grilled Snap Peas (SNACKS AND VEGGIES) Snap peas grillées, enrobées d'une émulsion de kimchee, saupoudrées de poudre de sriracha et rehaussées d'une touche de...	**$7.50**
DS Texas Sweet Corn Maïs doux texan agrémenté d'une onctueuse mayonnaise au yuzu kosho, saupoudré de fromage cotija et d'une touche de poudr...	**$6.50**
DS Sweet Corn Fritters (SNACKS AND VEGGIES) Fritters de maïs doux, nappés d'une sauce sriracha aioli épicée et garnis de coriandre fraîche.	**$9.00**
DS Cucumber Salad Tranches de tomate et melon cantaloup se conjuguent avec un assaisonnement nam tok pour un plat rafraîchissant. Rehaussé...	**$7.50**
DS Crispy Potatoes miso mustard, yuzu aioli, toasted white sesame, green onions **soy, onion, sesame	**$7.00**
DS House Pickle Plate assorted house pickles	**$5.75**
DS Oak Grilled Zucchini Zucchini grillées sur chêne, servies avec un sambal aux noix de cajou, accompagnées d'une bagna cauda aux noix et relevé...	**$6.25**

RICE BOWLS

ITEM	PRICE
DS Bavette Bowl coconut scented rice, seasonal pickled vegetables, thai herbs **soy, garlic, fish sauce	**$15.50**

ITEM	PRICE
DS Chicken Bowl coconut scented rice, seasonal pickled vegetables, thai herbs **soy, garlic, fish sauce	**$14.75**
DS Pork Belly Bowl coconut scented rice, seasonal pickled vegetables, thai herbs **gluten, soy, garlic, fish sauce	**$14.75**
DS Salmon Bowl (RICE BOWLS) coconut scented rice, seasonal pickled vegetables, thai herbs **soy, garlic, sesame	**$16.00**
DS Tofu Bowl coconut scented rice, seasonal pickled vegetables, thai herbs **gluten (side green salsa), soy, garlic	**$13.50**
DS Chop Brisket Bowl Un lit de riz parfumé à la noix de coco accueille des légumes marinés de saison, enrichis d'herbes thaïlandaises fraîche...	**$14.75**

SANDWICHES

ITEM	PRICE
DS Brisket Bun papaya salad, peanuts, chili aioli, thai herbs, jalapeno aioli **gluten, dairy, egg, soy, garlic, peanut, sesame, fish...	**$15.50**

MEAT PLATES

ITEM	PRICE
DS Chicken Bo Ssam yellow curry-yuzu vinaigrette, pickled vegetables, thai basil **soy, garlic, fish sauce	**$18.25**
DS Smoked Bavette (MEAT PLATES) Bavette fumée accompagnée de salsa verde au shishito, agrémentée de coriandre fraîche et d'oignons marinés. **Contient g...	**$21.50**
DS Grilled Salmon cucumber-yuzu broth, parsley, lemon **soy, garlic	**$20.00**
DS Pork Belly Un morceau de porc tendre, nappé d'une sauce hoisin maison. Garniture de céleri croquant et d'oignon parfumé. Contient g...	**$15.50**

SIDES

ITEM	PRICE
DS Candied Kettle Corn kettle corn, togarashi spice, brisket burnt ends. **dairy	**$5.00**
DS Peach Cobbler Peach-Yuzu Cobbler with whipped five spice mascarpone served on the side. **gluten, butter, bourbon	**$6.25**
DS Coconut Scented Rice **soy (white rice available upon request)	**$5.00**
DS Side Chicken	**$6.25**
DS Side Shrimp	**$8.75**
DS Side Salmon	**$8.75**
DS Side Tofu	**$6.25**