



The Beer Plant

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Brunch Share Plates

ITEM	PRICE
chilaquiles corn tortillas, tomatillo salsa, sour cream, tofu scramble, pickled red onion. cilantro, red radish	\$9.50

Brunch Entrees

ITEM	PRICE
'Chicken' and Waffles belgian-style waffles, chicken-fried seitan, buffalo sauce, maple syrup, cultured butter, powdered sugar	\$17.00
Carrot Lox `smoked carrot lox, everything bagel, pickled red onion, dill cream cheese, capers, chives - served with a side salad wi...	\$14.00
Honey Butter Chicken Sandwich house-made english muffin, bee-free honey butter, chicken-fried seitan, justegg patty, cheddar-style cheese - served wit...	\$14.00
Oysters and Grits cajun spiced oyster mushrooms, chili oil, green oaxaxan grits, pickled red onion and pickled jalapeño	\$14.50
Patty Melt house patty on texas toast with caramelized onions, house sauce, pickles, provolone-style cheese - served with a side of...	\$14.00
Stuffed French Toast easy tiger sourdough, lemon cream cheese, gala apples, apple caramel jam, pecan granola, maple syrup	\$14.00
Tarrytown Scramble loaded tofu scramble with beyond sausage, crimini mushrooms, poblano peppers, onions and kale - served with home fries,...	\$15.00
The Chicago Benedict melange pepper drop biscuit, chicago beef-style marinated seitan, hollandaise, giardinera	\$16.00

Coffee & Tea Drinks

ITEM	PRICE
Chai Latte house-made chai concentrate, oat milk, agave nectar, ground cinnamon	\$5.50
Iced Caramel Date Macchiato Double Shot of Espresso, Oatly, Organic Caramel Syrup, Vanilla Extract, Date Syrup, MCT Oil	\$7.00
Iced Matcha Rose Latte Organic Matcha, Coconut Milk, Macadamia Nut Milk, Butterfly Pea Protein, House-Made Rose Syrup	\$6.50
Lavender London Fog lavender, earl grey tea, vanilla syrup, almond milk	\$5.50
Nutella Mocha double espresso, hazelnut syrup, chocolate syrup, macadamia milk, vanilla almond whipped cream, activated charcoal powde...	\$7.00
The PSL Pumpkin Spice Latte with a Double Shot of Espresso, Coconut Whipped Cream and Almond Milk	\$7.00

A La Carte

ITEM	PRICE
Side of Toast texas toast with a side of house-made cultured butter	\$3.50
chicken-fried seitan served with a side of buffalo sauce	\$6.50

ITEM	PRICE
everything bagel with house-made dill cream cheese	\$4.50
home fries served with ketchup	\$4.00
house made muffin served with seasonal jam (currently organic strawberry)	\$4.00
loaded tofu scramble with poblano peppers, crimini mushrooms, beyond sausage and sautéed kale	\$5.00
side brunch salad mixed greens with fresh dill, radishes and creamy miso vinaigrette	\$4.50
Gratuity for the Staff	

ITEM	PRICE
thank you! you’re amazing, thank you!	\$5.00
thank you! (Gratuity for the Staff) thank you for your generosity!	\$1.00

Share Plates

ITEM	PRICE
Buffalo Cauliflower Wings Buffalo sauce, bleu cheese.	\$12.00
Sriracha Glazed Brussels Sprouts With sesame seeds.	\$9.00
White ‘Cheddar’ Mac and Cheese Cavatappi pasta, house-made white ‘cheddar’ sauce, salt and vinegar chip topping.	\$9.00
The Loaded Fries credo queso, house sour cream, avocado puree, pickled red onion, jalapenos, cilantro and green onion	\$10.00
Korean Broccoli With gochujang, kimchi, miso mayo and tempura crisps.	\$9.00

Sandwiches

ITEM	PRICE
Nashville Hot and Crispy (Hand Cut Fries) Battered king oyster mushroom, pickled celery, purple cabbage, remoulade, pretzel bun.	\$14.50
Nashville Hot and Crispy (House Salad) Battered king oyster mushroom, pickled celery, purple cabbage, remoulade, pretzel bun.	\$14.50
Nashville Hot and Crispy (Mac & Cheese) Battered king oyster mushroom, pickled celery, purple cabbage, remoulade, pretzel bun.	\$17.00
Kimchi Grilled Cheese (Hand Cut Fries) With napa cabbage kimchi, provolone-style cheese, gochujang mayo, bartlett pears on sourdough.	\$14.00
Kimchi Grilled Cheese (House Salad) With napa cabbage kimchi, provolone-style cheese, gochujang mayo, bartlett pears on sourdough.	\$14.00
Kimchi Grilled Cheese (Mac & Cheese) With napa cabbage kimchi, provolone-style cheese, gochujang mayo, bartlett pears on sourdough.	\$16.50

Entrées	
ITEM	PRICE
Hill Country ‘Chicken’ and Gravy Chicken-fried seitan, country gravy, mashed potatoes, sautéed broccoli.	\$18.00
Chicken’ Caesar Salad Lemon pepper ‘chicken’ seitan, romaine lettuce, parmesan-style cheese, capers, croutons, black Spanish radish.	\$14.00
The Burger (Hand Cut Fries) House-made patty, cheddar cheese, pickles, arugula, house sauce, pretzel bun, and a side of fries.	\$15.00
The Burger (House Salad) House-made patty, cheddar cheese, pickles, arugula, house sauce, pretzel bun, and a side of fries.	\$15.00
The Burger (Mac & Cheese) House-made patty, cheddar cheese, pickles, arugula, house sauce, pretzel bun, and a side of fries.	\$17.50
Eggplant Parmesan Breaded eggplant, marinara, fresh pasta, basil.	\$16.00
‘Crab’ Cakes Breaded hearts of palm, tartar sauce, arugula, and roasted asparagus salad.	\$16.50

Beverages	
ITEM	PRICE
Unholy Roller Kombucha From bruja’s brew in Austin, Texas.	\$5.50
Mango Iced Tea Organic iced tea from mighty leaf.	\$3.00
Lemonade	\$2.50
Prickly Pear Lemonade	\$2.50
Soda	\$2.50
Rambler Sparkling Water	\$2.50