

# Wright Bros Brew & Brew

500 San Marcos St 78702-3260 · +15124930963 · Updated: Jan 14, 2026

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## EARLY 2

### Easy Tiger Croissants

**\$3.25**

Delivered fresh daily. See pastry case for selection

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### Blackbird Gluten-free Pastries

#### AVAILABLE OPTIONS

Jumbo blueberry muffin: \$4.50

Glazed donut holes x 4: \$2.00

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## LATER 6

### Lunch Special

**\$7.50**

Two empanadas + spicy slaw or escabeche

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### Chorizo Picadillo Empanada

**\$3.50**

Potato, pea, caramelized onion, cilantro

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### Sweet Potato & Pea Empanada

**\$3.50**

Guajillo chilies, caramelized onion, cumin, coriander

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### Cultivo Brew & Brew Jerky

#### AVAILABLE OPTIONS

Beef roast cured in coffee & beer + chilies & spices

1 oz little taste: \$3.25

3 oz solid snack: \$6.00

5 oz share size: \$8.00

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### Spicy Bar Mix (1/4 lb)

**\$2.50**

Honey-roasted cajun peanuts, sesame & corn sticks

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### Pretzels Rods

#### AVAILABLE OPTIONS

Gluten-free sticks - spicy buffalor or plain & buttery: \$2.50

\$1.00

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## ICED TEA 3

### Black

**\$3.00**

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### Green

**\$3.00**

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### Hibiscus berry (caffeine-free)

**\$3.25**

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## EVERGREEN CHAI 1

## Evergreen Chai

### AVAILABLE OPTIONS

W/ steamed milk (10 oz): \$3.75

W/ milk & ice (12 oz): \$4.00

## ZHI TEA 9

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**Oothu White** **\$3.65**

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**Nilgiri Blue Mountain Black** **\$3.25**

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**Keemun Mao Feng Chinese Black** **\$3.50**

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**Darjeeling Estate 2nd Flush Indian Black** **\$3.75**

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**Cloud & Mist Yun Wu Green** **\$3.25**

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**Tropical Green** **\$3.50**

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**Golden Lily Oolong** **\$4.00**

Matt W.'s favorite

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**Egyptian Chamomile** **\$3.25**

caffeine-free

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**Earl Gray Rooibos** **\$3.50**

caffeine-free

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## COLD & NON-ALCOHOLIC 3

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**Topo Chico** **\$2.00**

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**Saint Arnold Root Beer - on draft (12 oz)** **\$2.50**

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**Orange juice (10 oz)** **\$2.50**

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## DESSERT 1

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**Mantra Bakehouse Vegan Cookies**

### AVAILABLE OPTIONS

Avocado Kohana cacao: \$2.75

Apple oat: \$2.75

## WINE 5

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**'14 Petit Clos Pinot Noir, New Zealand**

### AVAILABLE OPTIONS

Deep fruit with a round, full earthiness

\$8.00

\$20.00

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**'14 Tintero "Vino Rosso", Piedmont, Italy**

### AVAILABLE OPTIONS

Complex but sessionable blend with Barbera & Nebbiolo

\$6.00

\$16.00

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## '12 Skylark "Alondra" Chardonnay, CA

Dry, unoaked chard. Roasted lemon, citrus, & pear

### AVAILABLE OPTIONS

\$7.00

\$20.00

## '14 Bardolino Rosé, Chiaretto, Italy

Dry rosé with citrus aromas and strawberry flavors

### AVAILABLE OPTIONS

\$7.00

\$20.00

## Simonet Brut, Blanc de Blancs, Alsace, France

Dry sparkling. Bright fruit & Meyer lemon

### AVAILABLE OPTIONS

\$9.00

\$20.00

## CIDER 4

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### Original Sin (13 oz Draft)

**\$7.00**

Dry traditional cider, fermented with Champagne yeast

### Texas Keeper Ciderweizen (500 ml)

**\$11.00**

Dry-hopped & spiced, but still gluten-free

### Texas Keeper No. 1 (22 oz)

**\$13.00**

A crisp, dry blend of five apple varieties

### Austin Eastciders Original Dry (16 oz)

**\$7.00**

Blend of bittersweet & dessert apples. Semi-sweet

## SPECIALS 4

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### Bubbly Dixon

**\$4.50**

Root beer with a shot of espresso on top, then iced

### Mimosa

**\$8.00**

A glass of sparkling & a dash of OJ

### Beermosa

**\$5.00**

Snifter of Live Oak Hefeweizen, dash of OJ

### Sweet Tooth Sunrise

**\$8.00**

Glass of sparkling with equal parts hibiscus tea & OJ

## BEER COOLER 5

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### Stone Delicious IPA (12 oz, gluten-free)

**\$4.00**

Lemondrop & El Dorado hops, citrus & spice

### Prairie Christmas Bomb! (12 oz)

**\$9.00**

Stout spiced with cinnamon bark = a year-round holiday

### Prairie Okie (12 oz)

**\$8.00**

Imperial brown ale aged in whiskey barrels

**Live Oak Hefe 6-Packs To Go**

**\$10.00**

The best HefeWeizen outside of Germany

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**Hanssens Oude Kriek Lambic (375 ml)**

**\$12.00**

Black cherry lambic, secondary bottle fermentation

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