

Corner (Austin)

110 E 2nd St Located Inside the JW Marriott Austin 78701-4649 · +15126084488 · Updated: Jan 14, 2026

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STARTERS 7

House Made Biscuits **\$7.00**

honey butter, local jam

French Toast Fritters **\$12.00**

cinnamon sugar, caramel apple, whipped cream, candied pepitas

Avocado Toast **AVAILABLE OPTIONS**

cilantro, rustic bread, spicy seeds

\$16.00

Add smoked salmon: \$8.00

Red Snapper Ceviche* **\$19.00**

watermelon, lime, cilantro, radish, tomato

Spicy Guacamole **\$15.00**

cilantro, lime, charred serrano chile, habanero, tortilla chips

South Texas Shrimp Cocktail **\$20.00**

cucumber, radish, cilantro, avocado

Tuna Tostada* **\$20.00**

smashed avocado, pickled onion, cilantro, pickled fresno chiles

SALADS 3

Corner House Salad **\$14.00**

romaine, radicchio, cucumber, pico de gallo, mint, roasted corn, spicy seeds, cornbread croutons, jalapeno vinaigrette

Caesar Salad **\$14.00**

cornbreas croutons, caesar dressing, parmesan

7-Layer with Adobo Chicken **\$19.00**

romaine, roasted tomato, corn, black bean, avocado, cheddar, smoked pepper ranch

TACOS 3

Pork Carnitas **\$19.00**

charred tomatillo salsa, chicharron

Smoked Brisket **\$19.00**

chipotle crema, pickled red onion, guacamole

Baja Shrimp	\$21.00
pico de gallo, romaine, guacamole, baja sauce	

PLATES 7

All American*	\$18.00
scrambled eggs, bacon, smashed potato, sourdough toast	
Prime Steak & Eggs	\$28.00
flat iron, chimichurri, pickled onion, crispy potatoes, over easy egg	
Chipotle Pork Chilaquiles*	\$17.00
ranchero sauce, chunky pico de gallo, over easy egg, cotija, tortilla chips	
Thick-Cut Bacon & Eggs Benny*	\$18.00
oven roasted tomato, grilled asparagus, classic hollandaise	
Chicken Fried Chicken*	\$17.00
chorizo gravy, grilled corn, roasted tomato, fried egg	
Brunch Burger*	\$23.00
Brush Creek Ranch wagyu, cheese, lettuce, tomato, caramelized onion, mayo, fried egg, bacon	
Rise N Shine Burrito	\$17.00
scrambled egg, chorizo, jalapeño, bacon, tomato, salsa, queso, crispy potato	

SIDES 4

Bacon	\$7.00
Chicken or Pork Sausage	\$7.00
Mixed Berries	\$7.00
Smashed Potatoes	\$6.00

COFFEE & JUICE 4

Cappuccino	\$6.00
Latte	\$6.00
Nitro Cold Brew	\$7.00
Fresh Pressed Juice	\$8.00
seasonal chef's selection	

BRUNCH COCKTAILS 4

Ice Spice	\$15.00
plantation 3 star, mr black, ancho chile liqueur, coconut, cold brew, cinnamon	

Naranjillo	\$16.00
licor 43, espolon reposado, orange, lemon egg white	
Booze Berry	\$16.00
brush creek vodka, saint germain, brut, blueberry, lemon , lavender, egg white	
Glass Bird	\$17.00
altos reposado, aperol, grapefruit, lime, coconut *clarified	

ZERO PROOF 2

Austin Tea Party	\$9.00
pink chamomile syrup, lemon, tonic	
Lavender Refresher	\$9.00
lavender syrup, lime, cucumber, ginger beer	

HANDHELDS 4

Short Rib Quesadilla	\$18.00
asadaro cheese, huitlacoche, salsa verde, red chile glaze	
Crispy Chicken Sandwich	\$18.00
jalapeño cheddar bun, tomato, avocado, queso campesino, pickled red onion, jalapeño aioli	
Green Chile Wagyu Burger	\$23.00
Brush Creek Ranch wagyu, pepperjack, poblano, grilled onion, queso	
Old Fashioned Wagyu Burger	\$19.00
Brush Creek Ranch wagyu, lettuce, tomato, grilled onion, pickle, cheese, secret sauce	

MAINS 5

White Chicken Chili	\$17.00
white cheddar, avocado lime crema, corn, lettuce, pico de gallo, crispy tortilla strips	
Chipotle Honey Salmon	\$33.00
sweet potato, elotes, snap pea, pepitas, kaffir lime crema	
Green Chile Chicken Enchiladas	\$24.00
yogurt crema, cilantro, avocado, lime, tomato	
Texas Red Snapper	\$35.00
dirty rice, andouille, collard greens, blistered tomato vinaigrette	
Grilled Wagyu Flat Iron	\$43.00
chimichurri, pickled onion, crispy potatoes	

FOR THE TABLE 4

Elote Corn	\$9.00
lime crema, chili lime salt, spicy seeds, cotija, cilantro	
Grilled Asparagus	\$11.00
spicy seeds, parmesan reggiano, meyer lemon zest	
Cajun Rice	\$8.00
trinity vegetables, garlic confit, pinto beans, tomato vinaigrette	
Borracho Beans	\$8.00
andouille sausage, lardons, local Texas lager	

SIGNATURE 10

Summer Year Round Marg	\$1.00
altos reposado tequila, hibiscus, fresh squeezed watermelon, citrus juice	
Spiced Cranberry Mule	
carbon county vodka, fresh spiced cranberry cordial, lime juice, ginger beer	
2nd Street Espresso Martini	
ketel one vodka, mr. black coffee, vanilla	
Fall Spiced Old Fashioned	
elijah craig bourbon, pumpkin, cinnamon, black walnut bitters	
Fresh Garden Rita	
21 seeds cucumber- jalapeño tequila, agave, fresh squeezed cucumber juice, garden herbs	
Up All Night	
bacardi spiced rum, mr. black coffee, brown sugar vanilla cream, frozen	
Corner Marg	\$1.00
house secret recipe, featuring espolòn reposado & grand marnier	
Texas Sun	
gin de las californias nativa, aperol, apricot, peach, bubbles	
Falling For you	
brush creek gin, empress, grapefruit, st germain, honey thyme syrup	
Corner Friesling	
riesling wine, absolut vodka, peach, citrus, frozen	

BUBBLES & ROSÉ 5

Prosecco - Giuliana - Veneto, Italy
Brut - Bouvet Signature - Loire, France
Champagne - Veuve Clicquot - Champagne, France

Rosé - Foris - Rogue Valley, Oregon

Sparkling Rosé - Mumm - Napa Valley, California

REDS 6

Pinot Noir - Cloudline - Willamette Valley, Oregon

Shiraz - Mollydooker - McLaren Vale, Australia

Red Blend - Chateau Laubarit - Bordeaux, France

Red Blend - The Pairing - California

Cabernet - Drumheller - Columbia Valley, Washington

Cabernet - Experience - Napa Valley, CA

WHITES 6

Riesling - Heinz Eifel 'Shine' - Rheinhessen, Germany

Sauv Blanc - Marlborough Estate - Marlborough, New Zealand

Pinot Grigio - San Pietro - Alto Adige, Italy

Chardonnay - Drumheller - Columbia Valley, California

Chardonnay - Au Bon Climat - Santa Barbara, California

Albarino - Etiqueta Verde - Rias Baizas, Spain

DRAFT BEER 21

Zilker Brewing Icy Boys - Austin - 4.6% ABV

Zilker Seasonal - Austin

Hi-Sign 'Violet' Blueberry Blonde - Austin - 5.1% ABV

Love Street Blonde - Houston - 4.2% ABV

Alstadt Kolsch - Fredericksburg - 4.8% ABV

Celis Brewery 'Celis White' - Austin - 4.9% ABV

Austin Beerworks Pearl Snap Pilsner - Austin - 5.3% ABV

Real Ale Swifty APA - Blanco - 5.2% ABV - 40 IBU

Hi Sign 'El Berto' Mexican Lager - Austin - 4.5% ABV

Shiner Bock - Shiner - 4.4% ABV

Hi Sign Fiddler, Irish Red Ale-Austin- 4.5% ABV

Live Oak Hefeweizen - Austin - 5.3% ABV

Pinthouse Electric Jellyfish Hazy IPA - Austin - 6.5% ABV, 25 IBU

Zilker Brewing Heavenly Daze - Austin - 6.8% ABV, 30 IBU

Live Oak Big Bark Amber - Austin - 4.9% ABV

Austin Beerworks Fire Eagle IPA - Austin - 7.3% ABV - 65 IBU

(512) IPA - Austin - 7% ABV - 65 IBU

Independence Brewing Stash IPA - Austin - 7% ABV - 94 IBU

Independence Twine Time - Austin - 5.2% ABV

(512) Pecan Porter - Austin - 6.2% ABV 9

Austin Eastciders Original Dry - Austin - 5% ABV

BOTTLED BEER 9

Eastciders Seasonal

Blue Owl Sour Seasonal

Bud

Bud Light

Miller Lite

Coors Light

Michelob Ultra

Corona

Dos XX

TEQUILAS & MEZCAL 11

Clase Azul Plata

Clase Azul Reposado

Clase Azul Añejo

Don Julio 1942

Agave de Cortes Joven

Union El Viejo

Del Maguey Puebla

Del Maguey San Luis Del Rio

Del Maguey Madrecuixe

Illegal Mezcal

Rosaluna Mezcal

WHISKEYS & BOURBONS 13

Angel's Envy

Angel's Envy Rye

Barrell Amida

Barrell Seaglass

Blanton's Single Barrel

Basil Hayden

Brush Creek Ranch Bourbon

Brush Creek Ranch Rye

Garrison Brothers Bourbon

Garrison Brothers Single Barrel

Highest a Midwinter Nights Dram

Mitcher's Small Batch

Nikka Taketsuru White Label