

Caroline Restaurant

621 Congress Ave Suite 101 78701 · +15129826766 · Updated: Jan 14, 2026

[View online menu](#)



SNACKS 7

Spicy Deviled Eggs	\$9.00
jalapeño aioli	
Grilled Shishito Peppers	\$11.00
lemon, yuzu aioli, maldon	
Baked Goat Cheese	\$13.00
almond romesco, crispy kale, kraftsman toast	
Burrata	\$15.00
cherry tomatoes, basil, multi grain	
Roasted Sweet Corn Dip	\$13.00
cotija, crispy corn tortillas	
Oven-Baked Chicken Wings	\$15.00
chipotle ranch	
Ahi Tuna Poke Tacos*	\$16.00
jicama, avocado, ponzu vinaigrette	

SALADS 4

Arugula Caesar*	AVAILABLE OPTIONS
shaved parmesan, greek yogurt dressing, lemon vinaigrette, croutons	
	\$14.00
	Add All-Natural Chicken: \$6.00
	Add Grilled Salmon*: \$9.00
Green Goddess Salad	\$13.00
black kale, purple kale, romaine lettuce, snap peas, avocado, pistachio, grated parmesan	
Fall Harvest	\$15.00
baby kale, brussels sprouts, cauliflower, walnut, apple, goat cheese, zesty lemon vinaigrette	
The Caroline	\$15.00
organic greens, cherry tomato, fennel, snap pea, apple, blueberry, parmesan, crispy quinoa, white balsamic	

SANDWICHES 4

Brush Creek Wagyu Burger*	\$20.00
iceberg, tomato, choice of aged cheddar, wisconsin swiss or pepperjack	

Mahi Tacos	\$18.00
iceberg, guacamole, pico de gallo & baja sauce	
Grilled Vegetable BLT	\$16.00
eggplant bacon, nori mayo, romaine, rustic bread	
Bistro Steak Sandwich*	\$23.00
boneless ribeye, oven-roasted tomatoes, arugula, grilled red onions, chimichurri	

PLATES 5

Quinoa Chili Bowl	\$19.00
sweet corn, black bean, queso fresco, romaine, yogurt crema	
Wild Mushroom Bolognese	\$21.00
rigatoni gigante, shaved parmesan, baby basil	
Green Chili & Chicken Enchiladas	\$23.00
yogurt crema, cilantro, avocado, lime	
Chicken Schnitzel	\$23.00
shaved fennel & green bean, whole lemon vinaigrette	
Miso Glazed Salmon*	\$28.00
cabbage, snap peas, mushroom dashi	

COFFEE BAR 6

Kosmic Kombucha (On Tap)	\$5.00
hibiscus, lemon, honey	
Mexican Iced Coffee	\$5.00
nitro cold brew, house vanilla agave, cream	
Matcha Latte	\$5.00
local matcha powder, honey, steamed milk	
Marshmallow Latte	\$5.00
espresso, vanilla, steamed milk, torched marshmallows	
Texas Mocha	\$5.00
nitro cold brew, chocolate sauce, cayenne-cinnamon spice, milk	
Bulletproof Coffee	\$9.00
ghee, mct oil	

JUICES & SMOOTHIES 6

L.O.C.A.	\$7.00
lemon, orange, carrot, apple	

Lean Green	\$7.00
spinach, cucumber, lemon	
Detox	\$7.00
açai, pomegranate, coconut water, lime	
Melon Berry Cooler	\$7.00
strawberry, watermelon	
Go Green Smoothie	\$8.00
pineapple, spinach, chia seeds, coconut milk, banana, agave, lime juice	
Berry Basil Smoothie	\$8.00
blueberry, strawberry, basil, banana, agave, coconut milk, acai, pomegranate, lime juice	

BREAKFAST SANDWICHES 3

Everything Sandwich	\$14.00
everything cream cheese, peppered bacon, baby kale, roasted roma tomatoes	
Sausage & Egg Burrito	\$16.00
chicken sausage, chihuahua & pepperjack cheese, salsa roja	
Bacon, Egg & Cheese	\$14.00
two over hard eggs, white cheddar cheese, and bacon	

YOGURTS & GRAINS 3

Vanilla Yogurt & Berries	\$9.00
seasonal berries	
House-Made Granola	AVAILABLE OPTIONS
choice of milk	\$9.00
	Add Yogurt: \$2.00
Steel-Cut Oatmeal	\$10.00
cranberry, dark brown sugar, pistachio	

SIDES 6

Heirloom Tomatoes	\$8.00
extra virgin olive oil, basil, sea salt	
Chicken Sausage or Peppered Bacon	\$6.00
Breakfast Potatoes	\$6.00
Knife & Fork Cinnamon Roll	\$7.00
Avocado Toast	\$12.00
pumpkin seed, yuzu	

Seasonal Berries**\$8.00****BRUNCH COCKTAILS** 2**Three Orange Mimosa****\$8.00**

fresh orange juice, blood orange, orange liqueur, bubbles

Signature Bloody Mary**\$10.00**

Titos vodka, house bloody mary mix

CRAFT COCKTAILS 9**Watermelon Margarita****\$12.00**

espolon reposado, grand marnier, watermelon, hibiscus, lime juice

Shots Fired**\$14.00**

teremana silver tequila, lime juice, agave nectar, house-made grapefruit poblano soda, chili-infused sea salt rim

Apricot Spritz**\$14.00**

zephyr gin, aperol, giffard apricot, strawberry, bubbles

Cafe Campari**\$14.00**

Brush Creek Gin, espresso infused campari, noli prat rouge, mr black coffee liqueur

Smokey Poloma**\$14.00**

dos hombres mezcal, apricot, blood orange, lime

Mules on the Green**\$12.00**

strawberry infused brush creek vodka, honey, lime, ginger

Signature Old Fashioned**\$14.00**

brush creek bourbon, maple, bitters

Seasonal Sangria**\$12.00**

red wine, apple, citrus

caroline Espresso Martini**\$16.00**

skyy, mr. black coffee, maple

ZERO PROOF 2**Strawberry & Apple****\$9.00**

strawberry oleo, apple, lime, lemon, non-alcoholic bubbles

Melon-A-Go-Go**\$9.00**

Texas summer watermelon, lime, ginger

DRAFT 2**Austin Beerworks Pearl Snap Pils****\$6.00**

701 Sun Session IPA \$6.00

BOTTLE 2

Coors Light \$6.00

Shiner Bock \$6.00

CAN 8

Live Oak Big Bark Amber \$6.00

Live Oak Hefeweizen \$6.00

Austin Beerworks Fire Eagle IPA \$6.00

Austin Beerworks Peacemaker All-Day Ale \$6.00

Lone Star (Tallboy) \$6.00

Modelo Especial (Tallboy) \$6.00

Austin Eastciders Original Dry Cider \$6.00

Austin Beerworks Blood Orange IPA \$6.00

SPARKLING 3

Gloria Ferrer, Sonoma, CA, NV, Brut **AVAILABLE OPTIONS**
\$14.00
\$56.00

Mumm Napa, Napa Valley, CA, NV, Brut Rose **AVAILABLE OPTIONS**
\$13.00
\$52.00

Schramsberg, North Coast, CA, Blanc de Blanc 2015 \$80.00

ROSE 2

Mr. Pink, Columbia Valley, Rose **AVAILABLE OPTIONS**
\$12.00
\$48.00

Daou, Paso Robles, Rose **AVAILABLE OPTIONS**
\$13.00
\$52.00

WHITE 7

Daou, Paso Robles, CA, Sauvignon Blanc	AVAILABLE OPTIONS
	\$14.00
	\$56.00
Four Graces, Dundee Hills, OR, Pinot Blanc	AVAILABLE OPTIONS
	\$13.00
	\$52.00
Ponzi, Willamette Valley, OR, Pinot Gris	AVAILABLE OPTIONS
	\$13.00
	\$52.00
Pewsey Vale, Eden Valley, Australia, Dry Riesling	AVAILABLE OPTIONS
	\$13.00
	\$52.00
CL Buraud 'Frenchy', Texas White	AVAILABLE OPTIONS
	\$13.00
	\$52.00
Drumheller, Columbia Valley, WA, Chardonnay	AVAILABLE OPTIONS
	\$12.00
	\$48.00
Stag's Leap, California, Chardonnay	AVAILABLE OPTIONS
	\$13.00
	\$52.00
RED 13	
Au Bon Climat, Santa Barbara, CA, Pinot Noir	AVAILABLE OPTIONS
	\$15.00
	\$60.00
Cloudline, Willamette Valley, OR, Pinot Noir	AVAILABLE OPTIONS
	\$14.00
	\$52.00
Tablas Creek, Paso Robles, CA, Rhone Blend	AVAILABLE OPTIONS
	\$15.00
	\$60.00
Cambria, Santa Maria, CA, Syrah	AVAILABLE OPTIONS
	\$14.00
	\$56.00
Becker Vineyards, Texas, Malbec	AVAILABLE OPTIONS
	\$13.00
	\$52.00

Growers Guild, Columbia Valley, Merlot**AVAILABLE OPTIONS**

\$13.00

\$52.00

Banshee, California, Mordecai Red Blend**AVAILABLE OPTIONS**

\$14.00

\$56.00

Drumheller, Columbia Valley, WA, Cabernet Sauvignon**AVAILABLE OPTIONS**

\$13.00

\$52.00

Benziger, Sonoma, CA, Cabernet Sauvignon**AVAILABLE OPTIONS**

\$15.00

\$60.00

Neyers, Borden Ranch, CA, Zinfandel**AVAILABLE OPTIONS**

\$15.00

\$60.00

FEL, Savoy Vineyard, Anderson Valley, OR, Pinot Noir 2017**\$120.00****Justin, California, Cabernet Sauvignon 2018****\$95.00****Chateau Montelena, Napa Valley, CA, Cabernet Sauvignon 2016****\$130.00****DESSERT** 3**Strawberry Shortcake****\$8.50**

almond pound cake, whipped cream

Blueberry Cobbler**\$9.50**

vanilla bean ice cream

Warm Chocolate Cake**\$8.50**

salted caramel, roasted pecans, whipped cream

CRAFTS ON DRAFT 4**Hipster-Jito****AVAILABLE OPTIONS**

flor de cana, sugar, mint, lime, coconut soda

\$10.00

\$40.00

Shots Fired**AVAILABLE OPTIONS**

patron, lime, agave, house-made grapefruit poblano soda, chili-infused sea salt

\$11.00

\$44.00

Hasta la Guava**AVAILABLE OPTIONS**

aperol, lychee, guava, lemon, bubbles

\$10.00

\$40.00

Mule in the Room

absolut eldeflower, rose, lemon, ginger, peach-pear soda

AVAILABLE OPTIONS

\$10.00

\$40.00

FROZEN ²

Prickly Pear Rita

altos, prickly pear, lime, agave

\$11.00

Bad Life Choices

grey goose watermelon frosé, everclear float (limit 2 per person)

\$11.00

BACKYARD BEVERAGES ³

Sippin' Sangria

deep eddy peach, oleo saccharum, white wine, fresh juices

\$10.00

Pomegranate Mule

dripping springs vodka, lime, fever-tree ginger beer, pomegranate

\$10.00

Key Lime Fizz

titos, lime, pineapple shrub, topo chico

\$10.00

DRAFTS ²

Austin Beerworks 701 Sun Session IPA

Austin Beerworks Pearl Snap Pils

LOCAL CANS ⁷

Live Oak Hefe

Austin Eastciders Original

Austin Beerworks Peacemaker Pale Ale

Austin Beerworks Fire Eagle IPA

Live Oak Big Bark

Michelob Ultra

White Claw (Mango)

TALL BOYS ³

Modelo Especial

Lone Star

Miller Lite

REDS ²

Cloudline Pinot Noir

AVAILABLE OPTIONS

\$13.00

\$52.00

MAN Cabernet

AVAILABLE OPTIONS

\$11.00

\$44.00

WHITES ³

MAN Chardonnay

AVAILABLE OPTIONS

\$11.00

\$44.00

Girard Sauvignon Blanc

AVAILABLE OPTIONS

\$13.00

\$52.00

Ponzi Pinot Gris

AVAILABLE OPTIONS

\$12.00

\$48.00

ROSE / SPARKLING ³

Copain Rosé

AVAILABLE OPTIONS

\$11.00

\$44.00

Mumm Napa Rosé

AVAILABLE OPTIONS

\$13.00

\$52.00

Ruffino Prosecco

\$11.00

STREET TACOS ³

Grilled Adobo Chicken

pickled red jalapeño, cabbage slaw, lime crema

Braised Brisket

chipotle ranch, avocado, pickled onion

Quinoa & Cauliflower "Chorizo"

sweet corn salsa, crema, cotija

COCKTAIL & CRUDO ²

Spicy Ahi Tuna

clementine, pepita, sweet corn, charred scallion, habanero vinaigrette

Mexican Shrimp Cocktail

cucumber, radish, cilantro, avocado

FEATURED ITEM ¹

Mexican Chopped Salad

\$8.00

romaine, tomato, pickled onion, charred corn, black bean, avocado, cotija, crispy tortilla, chipotle ranch

CHIPS ²

Yellow Corn

Spicy Kettle Style

DIPS ⁶

Charred Tomatillo & Avocado

\$3.00

Classic Tomato Salsa

\$3.00

Cheesy Ranchero Bean

\$3.00

Creamy Street Corn

\$3.00

Green Chile Queso

\$4.00

Guacamole Tradicional

\$4.00

CHILL OUT MONDAY ²

Shrimp Cocktail / Tuna Crudo

\$6.00

Frozen Beverages

\$7.00

prickly pear rita, bad life choices

TACO TUESDAY ²

Tacos

\$2.00

Prickly Pear Ritas

\$7.00

rocks or frozen

HUMP DAY HAPPY HOUR ¹

Backyard Beverages

\$7.00

sippin' sangria, pomegranate mule, key lime fizz

THIRSTY THURSDAY ²

Draft Beers \$4.00

Draft Cocktails \$7.00

hipster-jito, shots fired, hasta la guava, mule in the room

FRIDAY FUNDAY 3

Draft Beers \$4.00

Bad Life Choices \$7.00

Tacos \$5.00

SUNDAY YAPPY HOUR 1

Frozen Mimosas \$7.00

Bring your dog & receive 25% off your visit all day long!

MORNING PASTRIES 22

Almond Croissant \$3.25

Almost Everything Croissant \$3.95

Apple Spiced Muffin \$3.95

Banana Bread \$2.95

Blueberry Muffin \$3.95

Brown Sugar Coffee Cake \$3.95

Cheddar & Chive Scone \$3.25

Cherry Chocolate Scone \$3.25

Chocolate Almond Croissant \$3.25

Chocolate Zucchini Cake \$2.95

Cinnamon Roll \$5.95

Croissant \$2.95

Danish \$3.25

Granola Cookie \$2.95

Ham & Cheese Croissant \$3.95

Kouign Amann \$3.95

Lemon Pound Cake \$3.25

Morning Bun	\$5.95
Orange Pecan Scone	\$3.25
Raisin Roll	\$2.95
Raspberry Buckwheat Scone	\$3.95
Vegan Granola Bar	\$3.95

AFTERNOON PASTRIES 17

Beet & Walnut Brownie	\$3.95
Birthday Cookie	\$0.75
Brown Butter Blondie	\$4.95
Chocolate Butterscotch Cookie	\$2.95
Chocolate Chip Cookie	\$2.95
Chocolate Crinkle Cookie	\$2.95
Coconut Chocolate Chip Cookie	\$2.95
Coconut Macaroon	\$1.95
Cranberry Pecan White Chocolate Cookie	\$2.95
Fruit Loop Crispy Treat	\$2.95
Ginger Spice Cookie	\$0.75
Matcha Green Tea Crispy Treat	\$2.95
Oatmeal White Chocolate Chip Cookie	\$2.95
Pecan Bar	\$2.95
Rocky Road Brownie	\$2.95
Whole Wheat Cookie	\$0.75
Seasonal Giant Cupcake	\$5.95

THE BASICS 11

Espresso	\$2.50
Americano	AVAILABLE OPTIONS
	\$2.50
	\$2.85

Cappuccino	\$3.75
Latte	AVAILABLE OPTIONS
	\$4.00
	\$4.35
Drip Coffee	AVAILABLE OPTIONS
	\$2.75
	\$3.25
Pour-Over Coffee	\$4.00
Nitro Cold Brew	AVAILABLE OPTIONS
	\$4.50
	\$5.00
Cold Brew Iced Coffee	AVAILABLE OPTIONS
	\$4.00
	\$4.50
Chai Latte	AVAILABLE OPTIONS
	\$4.50
	\$4.95
Zhi Hot Tea	\$3.50
Iced Tea	\$3.00

SPECIALTIES ⁴

Mexican Iced Coffee	\$5.00
nitro cold brew, mexican vanilla, half & half	
Matcha Latte	\$5.00
matcha, honey, milk	
Marshmallow Latte	\$5.00
espresso, vanilla syrup, milk, toasted marshmallows	
Texas Mocha	\$5.00
nitro cold brew, whole milk, fresno chili syrup, chocolate sauce	

BULLETPROOF COFFEE ¹

Bulletproof Coffee	\$8.95
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