

Stella San Jac

310 E 5th St 78701 · +15127925648 · Updated: Jan 14, 2026

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FRESH PRESSED JUICES 4

Rejuvenate**	\$7.00
Mixed Berry, Almond Milk Smoothie	
Inspire	\$7.00
Beet, Pomegranate, Coconut	
Refresh	\$7.00
Cucumber, Spinach, Lemon	
Energize	\$7.00
Carrot, Orange, Ginger	

FOR THE GROUP 5

#16 Biscuits**	\$9.00
Whipped Honey Butter	
Deviled Eggs	\$11.00
Andouille Sausage	
Avocado Toast	\$15.00
Grilled Sourdough, Avocado, Toasted Seeds, Radish, Herbs	
Burrata Bruschetta	\$16.00
Tomato, Basil, White Balsamic	
Kennebec Chips & Salmon Dip	\$15.00
Chive, Truffle, Boursin	

UP & AT 'EM 8

Eggs Your Way*	\$16.00
Two Eggs, Choice of Meat, Crispy Hash Brown	
Chorizo & Potato Tacos	\$16.00
Eggs, White Cheddar, Crème Fresca, Roasted Salsa	
Grapefruit Curd Parfait	\$10.00
House Made Granola, Greek Yogurt, Texas Berries	

Smoked Salmon Benedict*	\$19.00
Poached Eggs, Smoked Salmon, Spinach, English Muffin, Hollandaise	
Pecan Praline French Toast	\$18.00
Bourbon Maple Syrup, Vanilla Whipped Cream	
Steel Cut Oats	\$12.00
Sorghum, Texas Pecans, Dried Fruit	
Chicken & Waffle**	\$22.00
Bourbon Maple Syrup, Country Gravy, Fried Herbs	
Lemon Buttermilk Pancakes	\$16.00
Fresh Blueberry, Lemon Syrup	

NO ALARM NEEDED 7

Short Rib Grilled Cheese**	\$18.00
Hawaiian Roll, Smoked Cheddar, Caramelized Onion, Jus	
Shrimp & Grits	\$19.00
Blackened Shrimp, Cheddar Corn Grits, Creole Sausage Gravy	
Fried Avocado Salad	\$16.00
Charred Corn, Candied Jalapeño, Cotija Cheese, Cholula Ranch	
Classic Caesar	\$13.00
Parmesan, Romaine, Brioche Croutons	
Brush Creek Burger*	\$20.00
100% American Wagyu, White Cheddar, BBQ Mayo, Crispy Onion, Fries	
Country Fried Steak*	\$22.00
Country Gravy, Hash Brown Waffle, Over Easy Eggs	
Biscuits & Gravy* **	\$17.00
Grilled Chorizo, Poached Eggs	

INDULGE 4

Eggs Your Way*	\$16.00
Two Eggs, Crispy Hash Browns, Toast Choice of: Chorizo, Pork Sausage, Turkey Sausage or Smoked Bacon	
Smoked Salmon Benedict* **	\$19.00
Poached Eggs, Smoked Salmon, Spinach, Hollandaise, English Muffin	
Lemon Buttermilk Pancakes	\$16.00
Fresh Blueberries, Lemon Syrup	
Chorizo Potato Taco**	\$16.00
Eggs, White Cheddar, Crème Fresca, Roasted Salsa	

INVIGORATE 3

Steel Cut Oats **\$12.00**

Texas Pecans, Sorghum, Dried Fruits

Grapefruit Curd Parfait **\$10.00**

House Made Granola, Greek Yogurt Texas Honey, Mixed Berries

Avocado Toast** **\$15.00**

Grilled Sourdough, Avocado, Toasted Grains, Radish, Herbs

INDIVIDUAL DISHES 7

Bowl of Fruits & Berries **\$7.00**

A Bright Mix of Seasonal Selection

Low Fat Yogurt **\$7.00**

Fruit, Berry, Plain

#16 Biscuits** **\$9.00**

Whipped Honey Butter

Smoked Bacon, Pork Sausage, Turkey Sausage, Chorizo **\$6.00**

Crispy Hash Brown Potatoes **\$6.00**

Cold Cereal **\$6.00**

Freshly Toasted Bread **\$6.00**

9 Grain, English Muffin, Sourdough, Bagel

BEVERAGES 8

Juice **\$5.00**

Orange, Grapefruit, Apple, Cranberry, Tomato

Starbucks Coffee **\$5.00**

Cappuccino **\$6.00**

Latte **\$6.00**

Espresso **\$4.00**

Hot Tea **\$5.00**

Cold Brew **\$5.00**

Milk **\$5.00**

Regular, Non-Fat, 2%, Chocolate, Soy, Almond

WESTIN FRESH BY THE JUICERY 4

Rejuvenate**	\$7.00
Mixed Berry, Almond Milk Smoothie	
Inspire	\$7.00
Beet, Pomegranate, Coconut	
Refresh	\$7.00
Cucumber, Spinach, Lemon	
Energize	\$7.00
Carrot, Orange, Ginger	

SMALL PLATES 7

#16 Biscuits**	\$9.00
Whipped Honey Butter	
Deviled Eggs	\$11.00
Andouille Sausage	
Kennebec Chips & Salmon Dip	\$15.00
Chive, Truffle, Boursin	
Burrata Bruschetta	\$16.00
Tomato, Basil, White Balsamic	
Crab Hushpuppies	\$17.00
Sweet Corn, Jalapeño, Pepper Jack Cheese, Citrus Aioli	
Halibut Ceviche*	\$18.00
Jalapeño-Lime Vinaigrette, Watermelon, Tomato	
Grilled Cauliflower	\$14.00
Red Chili Glaze, Cilantro Dressing, Crispy Caper, Lemon Zest	

SALADS 5

Fried Avocado Salad**	\$16.00
Romaine, Charred Corn, Candied Jalapeño, Cotija Cheese, Cholula Ranch	
Kale & Brussels	\$14.00
Green Apple, Bacon, Cranberry, Almond, Manchego, Pear Vinaigrette	
Winter Vegetable Salad	\$13.00
Baby Kale, Roasted Brussels, Cauliflower, Butternut Squash, Horseradish Dressing	
BLT Salad	\$15.00
Nueske's Bacon, Heirloom Tomato, Crispy Onion, Blue Cheese Dressing	
Classic Caesar	\$13.00
Parmesan, Romaine, Brioche Croutons	

LARGE PLATES 11

Pan Seared Chicken	\$27.00
Charred Corn Grits, Blistered Tomato, Cracklin' Salt	
Lobster Bucatini	\$34.00
Blistered Tomato, Grana Padano, Lobster Claw, Butter	
Miso Glazed Salmon*	\$30.00
Dashi, Bok Choi, Snap Pea, Sweet Onion	
Herb Marinated Halibut**	\$38.00
Heirloom Tomatoes, Grilled Sweet Peppers	
Spicy Shrimp Pasta*	\$27.00
Chili-Garlic Oil, Tomato, Parmesan, Butter	
Greenhouse Gemelli	\$22.00
Red Chile Glaze, Cilantro Dressing, Crispy Caper, Lemon Zest	
Berkshire Pork Chop**	\$36.00
Crispy Brussels, Chorizo Cream	
Steak Frites*	\$38.00
10oz Flat Iron, Herb Butter, Fries	
Braised Brush Creek Wagyu	\$30.00
Pommes Puree, Thick Bacon, Grilled Carrot, Red Wine Jus, Wild Mushroom	
NY Strip*	\$54.00
14oz, Pommes Puree, Seasonal Vegetables	
Filet Oscar*	\$56.00
Jumbo Lump Crab, Asparagus, Hollandaise	

COCKTAILS 10

Summer Year Round	\$15.00
Teremana Tequila, Grand Marnier, Hibiscus-Agave, House watermelon Juice	
The Spicy Paloma	\$15.00
Espolon Tequila, Fever Tree Grapefruit Soda, Fresh Lime Juice, Jalapeno Glycerite	
Gato De Noche	\$16.00
Dos Hombres Mezcal, Apricot, Blood Orange, Fresh Lime Juice	
Last Night In Austin	\$17.00
Skyy Vodka, Mr. Black Coffee Liqueur, Espresso, Smoked Maple Syrup	
Mule Kick	\$15.00
Carbon County Vodka, Piment D'Espelette, Fresh Lime Juice, Fever Tre Ginger Beer	

San Jac Grey Hound **\$15.00**

Tito's Handmade Vodka, Aperol, Fresh Grapefruit Juice, Fresh Lemon Juice

Sound And Color **\$15.00**

Brush Creek Ranch Gin, St. Germain, House Strawberry Juice, Basil Syrup

Signature Old Fashioned **\$16.00**

Brush Creek Ranch Bourbon, Vanilla Demerara, Walnut Bitters

Hindenburg **\$16.00**

Still Austin Hotel Barrel Select, Aperol, Amaro Nonino, Passionfruit, House Pineapple Juice

Enter Sandeman **\$15.00**

Flor De Cana 12 Year Rum, Sandeman LBV Port, Fresh Lime Juice, Fever Tree Ginger Beer

ZERO-PROOF 2

Designated Driver **\$10.00**

Fresh Strawberry Juice, Jalapeno Glycerite, Basil Syrup, Sparkling water

Take It Easy **\$10.00**

Fresh Watermelon Juice, Blood Orange, Fever Tree Ginger Beer

DRAFT BEER 4

Austin Beerworks Pearl-Snap Pils

Austin Beerworks 701 Sun Session IPA

Texas Rotating Tap

Live Oak Rotating Tap

LOCAL 6

Karbach Love Street Kolsch

Karbach Hopadillo IPA

Independence Stash IPA

Independence Austin Amber

Austin East Cider Dry Cider

Hi Sign Wooderson IPA

BASICS 11

Miller Light

Bud Light

Michelob Ultra

Guinness

Heineken

Corona

Corona Light

Dos XX

Stella Artois

Modelo

St. Pauli Girl NA

BUBBLES 10

Prosecco, La Marca, Veneto, ITA \$52.00

Champagne, Gosset 'Brut Excellence', Champagne, FRA \$88.00

Champagne, Moët Imperial Brut, Champagne, FRA \$125.00

Champagne, Moët Imperial Rosé, Champagne, FRA \$125.00

Champagne, Duval Leroy 'Premier Cru' Brut, Champagne, FRA \$125.00

Champagne, Veuve Cliquot 'Yellow Label', Champagne, FRA \$145.00

Champagne, Ruinart Rosé, Champagne, FRA \$165.00

Champagne, Dom Perignon, Champagne, FRA \$395.00

Prosecco, Giuliana, Veneto, ITA AVAILABLE OPTIONS

\$13.00

\$52.00

Cremant, Pierre Sparr Rosé, AVAILABLE OPTIONS

Alsace, FR

\$14.00

\$56.00

WHITES WINES 13

Sauv Blanc, St. Supéry, \$70.00

Napa Valley, California

Sauv Blanc, Emmolo \$60.00

Napa, California

Hatzidakis 'Familia', Assyrtiko \$112.00

Santonrini, Greece

Benito Ferrara 'Vigna Cicogna', Greco di Tufo	\$96.00
Campania, Italy	
Granbazan 'Etiqueta Ambar', Albarino	\$78.00
Rias Baixas, Spain	
Stag's Leap Karia, Chardonnay	\$80.00
Napa Valley, California	
Alain Chavy, Chardonnay	\$150.00
1er Cru Les Folatieres, France	
San Pietro, Pinot Grigio	AVAILABLE OPTIONS
Alto Adige, IT	\$14.00
	\$56.00
Marlborough, Sauvignon Blanc	AVAILABLE OPTIONS
Marlborough, NZ	\$13.00
	\$50.00
Gessami Penedès Blanco Blend	AVAILABLE OPTIONS
Penedès, ES	\$13.00
	\$50.00
House Rotating, Chardonnay	AVAILABLE OPTIONS
	\$12.00
	\$48.00
Au Bon Climat, Chardonnay	AVAILABLE OPTIONS
Santa Barbara, CA	\$15.00
	\$58.00
Chapoutier Belleruche, Rosé	AVAILABLE OPTIONS
Cotes-Du-Rhone, FR	\$12.00
	\$46.00
RED WINES 31	
Erath, Pinot Noir	\$52.00
Dundee Hills, Oregon	
Ken Wright, Pinot Noir	\$64.00
Willamette, OR	
Foxen 'Santa Maria', Pinot Noir	\$94.00
Santa Maria, CA	
Joseph Drouhin, Pinot Noir	\$780.00
Corton Grand Cru, Burgundy	
Andrew Will, Cabernet Franc	\$77.00
Columbia Vally, Washington	

Rutherford Hill, Merlot	\$60.00
Rutherford Hill, Merlot	
Cht. Greysac, Merlot Blend	\$70.00
Bordeaux, France	
Termes, Tempranillo	\$66.00
Toro, Spain	
Numanthia, Tempranillo	\$112.00
Toro, Spain	
Haute Pierre 'Delas'	\$110.00
Châteauneuf-du-Pape, France	
Jean-Luc Colombo	\$96.00
Châteauneuf-du-Pape, France	
Paraduxx by Duckhorn, Blend	\$66.00
Napa Valley, California	
Orin Swift 'Machete', Blend	\$98.00
Napa Valley, California	
Penfold's Bin 389, Cab-Shiraz	\$140.00
Australia	
Yangarra, Shiraz	\$168.00
McLaren, Australia	
Il Poggione, Sangiovese	\$65.00
Montalcino, Italy	
William Hill, Cabernet Sauv	\$46.00
California	
Penley 'Phoenix', Cabernet Sauv	\$54.00
Coonawara, Australia	
Lapostolle , Cabernet Sauv	\$85.00
Colchagua Valley, Chile	
Justin, Cabernet Sauv.	\$62.00
Napa Valley, California	
Cht. Haut Brion, Merlot Blend 2014	\$890.00
Pessac-Leognon, France	
Cht. Montelena, Cabernet Sauv.	\$110.00
Napa Valley, California	
Col Solare, Cabernet Sauv	\$126.00
Red Mountain, Washington	

Caymus, Cabernet Sauv. **\$160.00**

Napa Valley, California

Chimney Rock, Cabernet Sauv. **\$156.00**

Napa Valley, California

Rougeon 'Ozanon', Pinot Noir **AVAILABLE OPTIONS**

Burgundy, FR

\$16.00

\$64.00

Decoy by Duckhorn, Merlot **AVAILABLE OPTIONS**

California

\$15.00

\$60.00

Terrazas de los Andes 'Reserva' **AVAILABLE OPTIONS**

Malbec

\$14.00

\$52.00

House Rotating, Cabernet Sauvignon **AVAILABLE OPTIONS**

\$12.00

\$48.00

Mettler, Cabernet Sauvignon **AVAILABLE OPTIONS**

Lodi, CA

\$15.00

\$60.00

The Prisoner, Blend **AVAILABLE OPTIONS**

Napa, CA

\$24.00

\$95.00

SANDWICHES 4

Brush Creek Burger* ** **\$20.00**

100% American Wagyu, White Cheddar, BBQ Mayo, Crispy Onion, Fries

Turkey & Avocado **\$17.00**

Chipotle Aioli, Tomato, Arugula, Fries

Short Rib Grilled Cheese **\$18.00**

Hawaiian Roll, Smoked Cheddar, Caramelized Onion, Jus, Fries

Toasted Grilled Cheese **\$14.00**

Five Cheeses, Sourdough, Brussel Slaw, Fries

FAMILY STYLE MEAL 3

MAIN

Fried Turkey with Natural Jus

SIDES

Mashed Potato; Mashed Sweet Potato with Brûlée Marshmallow; Roasted Cranberry with Satsuma Tangerine; Andouille Jalapeño Brioche Stuffing; Roasted Brussel Sprouts with Butternut Squash & Nueske Bacon; Lolla Rossa with Poached Pear, Cornbread Crouton, Candied Pecan & Cider Vinaigrette

DESSERT

Seasonal Chef's Selection

\$5 ON 5TH STREET ³

#16 Biscuits \$5.00

3 Biscuits served with whipped honey butter

Salmon Dip \$5.00

Kennebec Chips, Chives, Truffle, Boursin

Caesar Salad \$5.00

Parmesan, Romaine, Brioche Croutons

\$5 BEVERAGES ⁴

Summer Year Round \$5.00

Teramana Tequila, Grand Marnier, Hibiscus-Agave, House Watermelon Juice

San Jac Grey Hound \$5.00

Tito's Handmade Vodka, Piment d'Espelette, Fresh Lime Juice

Draft Beer \$5.00

House Wine \$5.00

Chardonnay or Cabernet Sauvignon