

Austin Taco Project

500 E 4th St 78701-3720 · +15126822739 · Updated: Jan 14, 2026

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BREAKFAST BUFFET 2

The Complete

\$31.00

Enjoy our full buffet selection of fruits, cereals, yogurts and fresh baked breakfast breads, hot items and made-to-order omelets (choose 3 ingredients: bacon, pork sausage, onions, peppers, tomatoes, mushrooms, broccoli, arugula, cheddar-jack cheese), served with juices, coffee or tea

The Continental

\$22.00

Enjoy our selection of fruits, cereals, yogurts, fresh baked breakfast breads from the buffet with juices, coffee, or tea

TACOS 4

ATP Breakfast Tacos

\$16.00

Cage-free scrambled eggs, chorizo, black beans, cotija cheese, pico de gallo, ATP mother sauce, flour tortilla

Brisket and Egg Tacos

\$17.00

Backyard brisket, scrambled eggs, cotija cheese, pico de gallo, salsa roja, flour tortilla

Migas Tacos

\$3.00

Cage-free scrambled eggs, crispy corn tortilla strips, pico de gallo, cotija cheese, salsa quemada, flour tortilla | add bacon for \$3

ATP Vegan Tacos

\$17.00

Feisty Beyond Beef crumbles, broccoli, mushrooms, salsa verde, corn tortilla

NOT TACOS 6

All American

\$19.00

2 eggs your way, applewood smoked bacon, pork sausage, breakfast potatoes, choice of toast

Project Omelet

\$20.00

3-egg omelet, ham, arugula, cheddar-jack cheese, breakfast potatoes, choice of toast

Avocado BLT

\$16.00

Applewood-smoked bacon, arugula, avocado, oven-dried tomato, chipotle aioli, wheat toast, breakfast potatoes

Steel Cut Oatmeal

\$14.00

Brown sugar, pecans, berry compote

ATP Parfait

\$15.00

Greek yogurt, mixed berries, house-made granola, agave-mint syrup

Tajin-Spiced Fruit Salad

\$15.00

Tree fruit, melons, lime, cotija cheese

SIDE DISHES 8

2 eggs your way	\$8.00
2 Pancakes	\$10.00
Bacon	\$6.00
Sausage	\$6.00
Half Avocado	\$6.00
ATP Breakfast Potatoes	\$6.00
Fresh Fruit Cup	\$6.00
Toast	\$5.00
White, wheat or English muffin	

EYE OPENERS 6

Little City Coffee	\$5.00
Little City Herbal Teas	\$5.00
Fresh Juices	\$4.00
Jarritos Sodas	\$5.00
Mexican Coke	\$5.00
Iced Tea	\$5.00

BREAKFAST COCKTAILS 5

ATP Margarita	\$15.00
ATP Bloody Mary	\$15.00
Mimosa	\$13.00
Dos Hombres Ginger Paloma	\$16.00
Banana Daiquiri	\$16.00

SNACKS TO SHARE 5

Salsa 3 Times	\$12.00
Verde, roja quemada	
Project Queso	\$15.00
House-made queso, guacamole, salsa fresca, seasoned carne, crispy corn tortilla chips	

Guacamole	\$14.00
Avocado, onion, jalapeño, cilantro, cotija cheese, Aleppo pepper, corn tortilla chips	
Quesabirria	\$16.00
Boneless beef chuck flap, Chihuahua cheese, beef consommé, onion, cilantro, corn tortilla	
Chicken Nachos	\$14.00
Fajita chicken, queso, cilantro crema, poblano sauce, onion & jalapeño, Fresno peppers, mother sauce	

TINY TACOS ²

Poke	\$19.00
Ahi tuna, citrus ponzu, spicy aioli, wakame, smashed avocado, sesame seeds, crispy wonton shells	
Backyard Brisket	\$16.00
house-smoked brisket, chimichurri aioli, Fresno chili, cilantro, corn tortilla	

ALL THE TACOS ¹

Enjoy One of Each Taco	\$56.00
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SIDES ⁵

Texas Rice	\$6.00
Cumin & Lime-Scented Black Beans	\$6.00
Bowl of French Fries	\$9.00
Chips & Salsa	\$9.00
Guacamole	\$6.00

DESSERTS ²

Tres Leches Cake	\$11.00
Light sponge cake soaked in sweet milk, dusted with ATP signature espresso	
Churro Donuts	\$12.00
Cinnamon sugar, chocolate sauce	

BEVERAGES ⁶

Mexican Coke	\$5.00
Jarritos	\$5.00
Mandarin orange or grapefruit	
Topo-Chico Sparkling Water	\$4.00
Soft Drinks	\$4.00

Unsweetened Iced Tea **\$5.00**

Red Bull **\$5.00**

DRINKS 4

Draft Beer

\$2 off

House Margarita **\$10.00**

Altos reposado tequila, lime, agave, orange liqueur

Mojito **\$10.00**

Bacardi Superior vodka, mint, lime, sugar, Topo-Chico

Lady Bird **\$10.00**

Tito's vodka, lemon, strawberry, soda

BITES 4

Chips & Salsa **\$7.00**

House-made corn tortilla chips, choice of salsa (roja, verde or quemada)

Chips & Project Queso **\$10.00**

House-made corn tortilla chips, signature queso, pico de gallo, smashed avocado, seasoned beef

Guacamole **\$10.00**

Avocado, onion, jalapeno, cilantro, cotija cheese, Aleppo pepper, house-made corn tortilla chips

Chicken Nachos **\$10.00**

House-made corn tortilla chips, fajita chicken, queso, cilantro crema, onions & jalapenos, Fresno peppers, mother sauce

DRAFT BEER 16

Lone Star **\$7.00**

Texas | lager

Shiner Texas Special **\$8.00**

Shiner, TX | lager

Karbach Ziegenbock **\$8.00**

Houston, TX | Texas bock

Karbach Hopadillo **\$9.00**

Austin, TX | IPA

Independence Stash IPA **\$9.00**

Austin, TX | IPA

Zilker Brewing Co. Icy Boys **\$9.00**

Austin, TX | light lager

Zilker Brewing Co. Parks & Rec	\$9.00
Austin, TX pale ale	
Pinthouse Nitro Bearded Seal	\$9.00
Austin, TX Irish stout	
Pinthouse Scorpion Disco	\$9.00
Austin, TX west coast IPA	
Pinthouse Electric Jellyfish	\$9.00
Austin, TX hazy IPA	
Twisted X Austin Lager	\$8.00
Austin, TX German lager	
Live Oak Hefeweizen	\$8.00
Austin, TX hefeweizen	
Austin Eastciders Pineapple	\$7.00
Austin, TX cider	
Kona Big Wave	\$8.00
Oahu, HI golden ale	
Dos Equis Especial	\$8.00
Monterrey, MX lager	
Estrella Jalisco	\$8.00
Jalisco, MX lager	

WINE 10

Brut, Moët & Chandon Imperial	AVAILABLE OPTIONS
France	6 oz.: \$20.00
	BTL: \$110.00
Brut, Chandon	AVAILABLE OPTIONS
California	6 oz.: \$18.00
	BTL: \$72.00
Prosecco, Riondo Spumante DOC	AVAILABLE OPTIONS
Italy	6 oz.: \$13.00
	BTL: \$50.00
Albariño, C.L. Butaud Pa Pa Frenchy	AVAILABLE OPTIONS
Texas	6 oz.: \$14.00
	9 oz.: \$20.00
	BTL: \$52.00

Sauvignon Blanc, Wairau River

New Zealand

AVAILABLE OPTIONS

6 oz.: \$15.00

9 oz.: \$20.00

BTL: \$56.00

Chardonnay, Decoy

California

AVAILABLE OPTIONS

6 oz.: \$15.00

9 oz.: \$22.00

BTL: \$56.00

Rosé, C.L. Butaud Pa Pa Frenchy

Texas

AVAILABLE OPTIONS

6 oz.: \$14.00

9 oz.: \$20.00

BTL: \$52.00

Rosé, Fleur de Mer

France

AVAILABLE OPTIONS

6 oz.: \$14.00

9 oz.: \$20.00

BTL: \$52.00

Red Blend, C.L. Butaud Pa Pa Frenchy

Texas

AVAILABLE OPTIONS

6 oz.: \$14.00

9 oz.: \$20.00

BTL: \$52.00

Cabernet Sauvignon, Columbia Crest

California

AVAILABLE OPTIONS

6 oz.: \$14.00

9 oz.: \$20.00

BTL: \$52.00

COCKTAILS 9

House Margarita

\$15.00

Altos Reposado tequila, lime, agave, Rio Grande orange liqueur

Clarified Margarita

\$16.00

Lalo blanco tequila, lime, Ancho Reyes Verde, pineapple, agave

Tequila Tango

\$15.00

21 Seeds grapefruit hibiscus, lime, ginger beer

Say When...

\$17.00

Don Julio blanco tequila, elderflower, lime, pineapple, passion fruit, spiced honey

Electric Sunset

\$15.00

Mt. Gay Black Barrel rum, orange, Velvet Falernum, grapefruit, passion fruit, cinnamon agave, bitters

Mojito

\$15.00

Bacardí Superior vodka, mint, lime, sugar, Topo-Chico

Strawberry Muse

\$15.00

J. Rieger's & Co. Kansas City whiskey, Licor 43, strawberry, lemon, rainbow sprinkles

The Foreman	\$15.00
Maker's Mark bourbon whiskey, Nixta Licor de Elote, lemon Demerara	
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Lady Bird	\$15.00
Tito's vodka, lemon, strawberry, soda	

NON-ALCOHOLIC 4

The Dry Dove	\$10.00
Ritual tequila alternative, lime, saline, Fever-Tree sparkling grapefruit	
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The Matador	\$10.00
Ritual tequila alternative, pineapple, sugar, lime, jalapeno	
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Dry Island	\$10.00
Ritual rum alternative, Mexican Coke, lime	
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Honey, I'm Home	\$10.00
Ritual gin alternative, lemon, spiced honey	