

SECOND

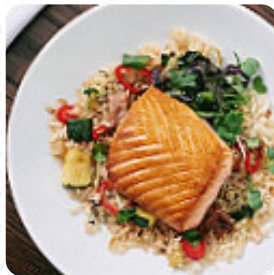
BAR + KITCHEN



Second Kitchen Menu

<https://menuweb.menu>

201 Congress Ave Austin, TX 78701, United States
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The place from Austin offers **249** different **dishes and drinks** on [the menu](#) at an average price of \$21.6. Chuck's Steakhouse in Banff is a cozy western themed steakhouse that delivers exceptional dining experiences. The warm and knowledgeable staff, delicious food, and superb ambiance make it a must-visit spot for both locals and visitors. With standout items like tableside Caesar salad, perfectly cooked steaks, and indulgent desserts, Chuck's offers a top-notch culinary experience that shouldn't be missed. Whether you're in the mood for a steak dinner, a vegetarian dish, or a sinful skor sundae, Chuck's has something for everyone. Don't forget to say hi to the friendly staff, like Jean, Sue, and Sal, who consistently enhance the dining experience with their exceptional service. Chuck's Steakhouse comes highly recommended for anyone looking for a delightful meal in Banff.

Second Kitchen Menu



Non Alcoholic Drinks

SPRITE

Smoothies

WONDERLAND \$10.0

Soups

ROASTED BEET AND ARUGULA SALAD \$10.0

Sushi Rolls

GREEN RIVER \$11.0

Mains

ROASTED RAINBOW TROUT \$17.0

Salad

SWEET POTATO PANZANELLA \$6.0

Snacks

ROASTED NUTS \$5.0

Toast

FRENCH TOAST \$12.0

Main Dishes

ORA KING SALMON

A La Carte

TWO EGGS YOUR WAY \$12.0

Starters & Salads

FRENCH FRIES

Chicken

BUFFALO CHICKEN

Sauces

SALSA

Appetizer

TARTARE

Fish

SEA BASS

Steaks

STEAK FRITES

From The Grill

RIBS

Ice Cream*

SUNDAE

Appetizers

CRISPY PORK BELLY \$5.0

Paninis

CAPRESE PANINI \$12.0

Sliders

PORK BELLY SLIDER

Wine

CHIANTI

Second Kitchen Menu



Sopas

PEPPERONI SOUP \$6.0

Brunch

STEAK AND EGGS \$18.0

Breakfasts

BACON AND EGGS \$12.0

Beginnings

AVOCADO FUNDIDO \$12.0

Additions

HOUSE PORK SAUSAGE \$5.0

Brunch Sides

SMOKED BACON \$3.0

Handcrafted Cocktails

FLORADORA \$9.0

Cold

HAMACHI CRUDO \$16.0

Breakfast Classics

TEXAS BENEDICT \$16.0

Beers & Cider

HITACHINO NEST, WHITE ALE, JAPAN \$12.0

Signature Burgers

SPICY VEGGIE \$13.0

Charcuterie

TÊTE DE COCHON

Our Menu

THE ELVIS \$8.0

Non Alcoholic

ACQUA PANNA, ITALY \$3.0

Sushi A La Carte

CONGER EEL

Land

CARROT GAZPACHO \$8.0

Small Dishes

HAMACHI CEVICHE

Ramen Extras

SLOW POACHED EGG

Specialty Coffee

AMERICANO \$8.0

Something On The Side

WARM POTATO SALAD \$6.0

Les Salades

PETITE GREEN SALAD \$7.0

Shortbread Cookies

LAVENDER SHORTBREAD \$3.0

Second Kitchen Menu



Beer In The Bottle

BALLAST POINT SCULPIN IPA, CALIFORNIA \$7.0

Dips, Snacks, & Small Plates

BLISTERED SHISHITO PEPPERS \$7.0

Gumbo, Soup & Salad

ROMAINE CHOPPED SALAD \$11.0

Egg-Cetera

BREAKFAST CLUB \$12.0

House Standards

GIN JAM \$9.0

Entrée Course

SEARED FAROE ISLAND SALMON \$24.0

Signature Dishes, Poultry & Seafood

BRAISED BEEF SHORT RIB \$24.0

1 St Course

APPLE AND FIG SALAD

Sides

BRIE

Flavored Coffee Beans

GERMAN CHOCOLATE CAKE \$8.0

Kookys

CHOCOLATE MOON PIE \$3.0

Authentic Specialties

PORK BELLY BANH MI \$12.0

Raw And Cured

FOIE GRAS TORCHON

Burgers - To Add

FRIED GREEN TOMATO

2 Nd Course

POTATO GNOCCHI ARRABIATA

Diverse Cuisine

DRIP COFFEE \$2.0

Salads

TOMATO \$12.0

CAESAR SALAD

Burger

CONGRESS BURGER \$14.0

BLACK AND BLEU \$16.0

Sandwiches

SHORT RIB SLIDERS \$12.0

ROASTED PULLED CHICKEN \$14.0

Drinks

DRINKS

BEER

Second Kitchen Menu



Main

GRILLED FLANK STEAK	\$18.0
RACK OF GOAT	

Coffee

ESPRESSO	\$3.0
CAPPUCCINO	\$4.0

Bites

PEACH BELLINI PATE DE FRUIT	\$2.5
KEY LIME CANNOLI	\$2.5

Small Plates

VEAL MEATBALLS ARRABIATA	\$8.0
GARLIC AND CHIVE GNOCCHI	\$12.0

Large Plates

GRILLED HERITAGE PORK TENDERLOIN	\$28.0
ROASTED ALL NATURAL CHICKEN BREAST	\$21.0

Rose

INMAN FAMILY, ENDLESS CRUSH ROSÉ, RUSSIAN RIVER VALLEY, SONOMA, CALIFORNIA 2013	
CHATEAU PEYRASSOL, COTES DU PROVENCE ROSÉ PROVENCE, FRANCE 2013	\$72.0

Dessert Wine

MARCHESI DI GRESY LA SERRA MOSCATO D'ASTI, MOSCATO BIANCO, PIEDMONT, ITALY 2013	\$7.0
LE DAUPHIN DE GUIRAUD SAUTERNES, FRANCE 2011	\$11.0

Port

DOW'S 10 YR TAWNY, DOURO, PORTUGAL, NV	\$11.0
QUINTA DO NOVAL LBV PORTO, DOURO, PORTUGAL 2007	\$9.0

Enhancements

POACHED L OBSTER AND CAVIAR	
PENA GORDA GOAT CHEESE	

Snacks + Start Ers

BLACK TRUFFLE POMMES FRITES	\$8.0
HOUSE CHARCUTERIE BLOCK	\$16.0

Sandwi Che S

SBK CLUB	\$12.0
FRIED EGG AND AVOCADO	\$11.0

Lunch Salads + Plates

SOBA NOODLES AND SPROUTS	\$16.0
SMOKED AND RAW MUSHROOM CARBONARA	\$17.0

Eggs + Plates

SAUSAGE GRAVY BENEDICT	\$14.0
SBK BENEDICT	\$13.0

Brunch Salads + Sandwiches

RAW KALE AND CARROT SALAD	\$15.0
ROASTED ALL NATURAL CHICKEN	\$17.0

Dessert

CINNAMON ROLL	\$6.0
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Second Kitchen Menu



SALTED CARAMEL
STRAWBERRY SHORTCAKE

Starters

SMOKED SALMON RILLETTES	\$16.0
PAN ROASTED CLAMS	\$16.0
SEARED RAINBOW TROUT	\$22.0

Plates

DULCE DE LECHE SEMIFREDDO	\$8.0
BLANC MANGER	\$8.0
BROWN BUTTER TART	\$8.0

Wine On Tap

PROLETARIAT PINOT GRIS, YAKIMA
VALLEY, WASHINGTON 2013

CHEHALEM THREE VINEYARD PINOT
NOIR, WILLAMETTE VALLEY, OREGON
2011

HAHN WINERY GSM RED BLEND,
CENTRAL COAST, CALIFORNIA 2012

3 Rd Course

BLACKBACK FLOUNDER
40 DAY DRY A GED RIBEYE LOIN
BRAISED V EAL CHEEK AND
SWEETBREAD

Entrées



BAKED BRIE \$11.0
FRIED PICKLES
STEAK TARTAR

STEAK TARTARE

Wines

MARCHESI DI GRESY MOSCATO D'ASTI 2012, PIEDMONT	\$7.0
LE DAUPHIN DE GUIRAUD SAUTERNES 2006, FRANCE	\$7.0
DOW'S 10 YEAR TAWNY PORT, DOURO	\$11.0
QUINTO DO NOVAL LBV PORT 2007, DOURO	\$9.0

Pizza

WHITE PIZZA	\$13.0
BLACK AND BLEU BLACK TRUFFLE	\$16.0
VEGGIE PIZZA	
PIZZA TEXAS	
WHITE PIZZA	

Sparkling

BOCELLI PROSECCO DOC, VENETO, ITALY NV	
ADAMI GIARDINO PROSECCO, VENETO, ITALY 2013	\$65.0
DELAMOTTE BRUT NV, CHAMPAGNE, FRANCE	\$83.0
MICHEL FONNÉ CREMANT D'ALSACE ROSÉ, ALSACE, FRANCE NV	
ARGYLE BRUT ROSÉ, WILLAMETTE, OREGON 2010	\$79.0

Restaurant Category

STEAKHOUSE
VEGETARIAN
DESSERT
VEGAN
ITALIAN

Second Kitchen Menu



To Start

GRILLED PINEAPPLE BERRY SALAD	\$8.0
HOUSE CHORIZO CHILI CHEESE FRIES	\$10.0
BLACK TRUFFLE POMME FRITES	\$8.0
BUFFALO FRIED PICKLES	\$6.0
CHICKEN FRIED OLIVES	\$6.0
TODAY'S CHEESE BOARD	\$16.0

Beer + Cider

AUSTIN EASTCIDERS GOLD TOP CIDER, AUSTIN, TEXAS
HOFBRAU ORIGINAL PILZNER, GERMANY
8TH WONDER DOME FAUX'M ALE, H-TOWN, TEXAS
REVOLVER BLOOD AND HONEY WHEAT ALE, GRANBURY, TEXAS
LIVE OAK OAKTOBERFEST, AUSTIN, TEXAS
AUSTIN BEERWORKS FIRE EAGLE IPA, AUSTIN, TEXAS
THIRSTY PLANET, THIRSTY GOAT AMBER, AUSTIN, TEXAS

Cocktails

CONGRESS GT	\$9.0
PINK PONY PALOMA	\$9.0
HOTEL NACIONAL	\$10.0
OX CART	\$10.0
GOLDRUSH JULEP	\$12.0
LONDON'S CULLING	\$12.0
IMPERIAL SAZERAC	\$12.0
HANKY PANKY	\$12.0

These Types Of Dishes Are Being Served



PIZZA
SALAD
NOODLES
BURGER
CHICKEN
FISH
TUNA STEAK
DESSERTS

Side Dishes



GRITS	
TRUFFLE FRIES	
SBK HOME FRIES	\$5.0
TWO EGGS ANY STYLE	\$4.0
BLACK TRUFFLE GRITS	\$6.0
NINE GRAIN TOAST	\$2.0
PICKLES	
POTATO CHIPS	
RICE	

Zero Proof

FENTIMAN'S DANDELION AND BURDOCK SODA, ENGLAND	\$4.5
DR. PEPPER, NORTH COUNTRY, TEXAS	\$3.0
ST. ARNOLD'S ROOT BEER, H-TOWN, TEXAS	\$4.0
FEVER TREE INDIAN TONIC WATER, ENGLAND	\$3.0
COCA COLA, MONTERREY, MEXICO	\$3.0
DIET COKE, ATL, GEORGIA	\$2.0
SPRITE, MONTERREY, MEXICO	\$4.0

Second Kitchen Menu



JARRITOS, EL PASO, TEXAS	\$2.5
TOPO CHICO, MEXICO	\$2.5

Ingredients Used



BRUSSELS SPROUTS	\$6.0
ZUCCHINI	\$6.0
CHOCOLATE	

POTATOES
CARAMEL
BACON
BEEF
SAUSAGE
ITALIAN SAUSAGE
AVOCADO
CHEESE
CHORIZO
PARMESAN

Bottle

BITBURGER PREMIUM PILSNER, GERMANY	\$6.0
CARTA BLANCA LAGER, MEXICO	
GREEN'S QUEST TRIPEL BLONDE GLUTEN FREE, BELGIUM	
PEARL LAGER, TEXAS	\$3.0
SOUTHERN STAR BOMBSHELL BLONDE ALE, TEXAS	\$6.0
COOPER'S, ORIGINAL PALE ALE, AUSTRALIA	\$6.0
HITACHINO NEST, JAPANESE CLASSIC ALE, JAPAN	\$9.0
INDEPENDENCE BREWING AUSTIN AMBER, TEXAS	\$6.0
CERVEZA INDIO LAGER, MEXICO	\$6.0
OMMEGANG ABBEY ALE, NEW YORK	

AECHT SCHLENKERLA, RAUCHBIER
URBOCK, GERMANY

SAMUEL SMITH TADDY PORTER,
ENGLAND

STIEGL GRAPEFRUIT RADLER, AUSTRIA

SAMUEL SMITH ORGANIC CIDER,
ENGLAND

White

AMEZTOI TXAKOLINA, BASQUE, SPAIN 2013	\$51.0
DO FERREIRO ALBARINO, RIAS BAIXAS, SPAIN 2012	\$61.0
LOOSEN BROTHERS DR. L RIESLING, MOSEL, GERMANY 2013	
WEINGUT ROBERT WEIL DRY RIESLING, RHEINGAU, GERMANY 2011	\$68.0
PFAFFL ZEISENECK GRUNER VELTLINER, WEINVIERTEL, AUSTRIA 2012	
LOVEBLOCK SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 2013	
GALERIE EQUITEM SAUVIGNON BLANC, KNIGHT'S VALLEY, CALIFORNIA 2012	\$64.0
JERMANN PINOT GRIGIO, FRIULI, ITALY 2012	\$51.0
VAL DE MER BOURGOGNE BLANC, BURGUNDY, FRANCE 2011	
BIBI GRAETZ CASAMATTA BIANCO, TUSCANY, ITALY 2011	
SCHIOPETTO FRIULANO, FRIULI, ITALY 2010	\$65.0
A.A. BADENHORST SECATEURS CHENIN BLANC 2013 SWARTLAND, SOUTH AFRICA	
CATENA CHARDONNAY, MENDOZA, ARGENTINA 2011	\$48.0

Second Kitchen Menu



CLOTILDE DAVENNE VIEILLES
VIGNES, BOURGOGNE ALIGOTE \$52.0
2012

BAILEYANA CHARDONNAY, FIREPEAK
VINEYARD, EDNA VALLEY, CALIFORNIA
2012

DANIEL CHARDONNAY, SIERRA
MAR VINEYARD, SANTA LUCIA \$72.0
HIGHLANDS, 2010

FEUDI DI SAN GREGORIO, GRECO \$47.0
DI TUFO, CAMPANIA, ITALY 2011

Red

CHATEAU DE LA CHAIZE
BROUILLY BEAUJOLAIS, FRANCE \$58.0
2011

JEAN-JACQUES GIRARD
SAVIGNY-LES-BEAUNES, \$63.0
BURGUNDY, FRANCE 2010

RICKSHAW PINOT NOIR, CALIFORNIA,
A.V.A. 2013

WESTREY ORACLE VINEYARD
PINOT NOIR, DUNDEE HILLS, \$77.0
WILLAMETTE VALLEY, OREGON
2010

INMAN PINOT NOIR, RUSSIAN
RIVER VALLEY, CALIFORNIA 2011 \$68.0

SCHIEFER KONIGSBERG
BLAUFRANKISCH, BURGENLAND, \$64.0
AUSTRIA 2010

CHARLES JOGUET CUVÉE
TERROIR, CABERNET FRANC, \$59.0
CHINON, LOIRE VALLEY, FRANCE
2011

PALACIOS REMONDO LA VENDIMIA,
TEMPRANILLO GARNACHA BLEND,
RIOJA, SPAIN 2012

DECENDIENTE DE J PALACIOS
PETALOS, MENCIA, BIERZO, \$59.0
SPAIN 2011

DOULOUFAKIS DAFNIOS LIATIKO,
CRETE, GREECE 2010

ELIO ALTARE, DOLCETTO D'ALBA, \$44.0
PIEDMONT, ITALY 2010

FUSO BARBERA D'ALBA, PIEDMONT,
ITALY 2012

BERONIA GRAN RESERVA,
TEMPRANILLO, RIOJA, SPAIN 2006 \$63.0

SELVAPIANA BUCERCHIALE
RISERVA, SANGIOVESE, CHIANTI \$71.0
RUFINA, TUSCANY, ITALY 2009

VALL LLACH EMBRUIX,
GARNACHA BLEND, PRIORAT, \$67.0
SPAIN 2011

ARNALDO CAPRAI MONTEFALCO
ROSSO, UMBRIA, ITALY 2010 \$57.0

QUPE SYRAH, CENTRAL COAST,
CALIFORNIA 2012

OJAI VINEYARDS SYRAH, SANTA
BARBARA, CALIFORNIA 2012 \$72.0

BUEHLER CABERNET SAUVIGNON,
NAPA, CALIFORNIA 2012

FISHER UNITY, PROPRIETARY
BLEND, NAPA, CALIFORNIA 2012 \$90.0

DECERO REMOLINOS VINEYARD
MALBEC, MENDOZA, ARGENTINA 2011

PEPPERBRIDGE MERLOT, WALLA
WALLA, WASHINGTON 2011 \$94.0

CHATEAU MONTELENA
CABERNET SAUVIGNON, NAPA, \$98.0
CALIFORNIA 2011

LADERA CABERNET SAUVIGNON,
NAPA, CALIFORNIA 2010 \$88.0

Second Kitchen Menu



Second Kitchen

201 Congress Ave Austin, TX
78701, United States

Opening Hours:

Monday 11:00 - 23:00
Tuesday 11:00 - 23:00
Wednesday 11:00 - 23:00
Thursday 11:00 - 23:00
Friday 11:00 - 01:00
Saturday 11:00 - 01:00
Sunday 11:00 - 23:00

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