



The Hip 24 Hour Spot For The Whoooo's Whoooo!

Fuel up for a night out with cocktails and appetizers. Close out your evening with a strong cup of coffee and our famous chicken and waffles. Start your day off right before work or come in to study with our free WI-FI. Located on Historic East Sixth Street, our carefully crafted menu, good-times atmosphere, and friendly staff is never far from wherever you are downtown. Whatever time it is, The Night Owl Diner keeps downtown Austin weird! Come see us, you'll be glad you did!



Open 24/7/365
323 East 6th Street
Austin, Texas 78744
512-335-6785



Our seasonal menu evolves from many thoughtful culinary details, including sourcing quality farm-to-table ingredients, making a conscious effort to support other local businesses and time-consuming, meticulous food preparation overseen by our CIA-trained chef, Jeff Davis. Our bread products are made by David Armond of our sister restaurant and bake shop. Ask your server about seasonal desserts created by our pastry chef, Amanda Robinson. There is a gluten-free menu available, and we do our best to accommodate special dietary needs with menu modifications whenever possible.

CLASSICS

ADD FRUIT TO ANY BREAKFAST 1.95

BREAKFAST PLATTER

Two eggs, choice of bacon, sausage, ham or housemade veggie sausage, house-cut skillet fries, choice of toast | 11.95

FRENCH TOAST PLATTER

Blueberries, vanilla cream, two eggs, choice of bacon, sausage, ham or housemade veggie sausage | 14.95

FRIED EGG SANDWICH

Brioche bun or toast, three eggs, bacon, cheddar, mayo, house-cut skillet fries | 12.95

BISCUIT & GRAVY

Housemade buttermilk biscuit, two eggs, sausage gravy, side of fruit | 11.95

COUNTRY BREAKFAST

Two eggs, seared ham, cheddar grits, sausage gravy, choice of toast | 12.95

EGGS BENEDICT

FRIDAY THRU SUNDAY 7 AM TO 11 AM

Housemade buttermilk biscuit, Beeler's nitrate-free ham, cage-free poached eggs, spinach, hollandaise, side of fruit | 13.95

FRIED CHICKEN BISCUIT

Buttermilk biscuit, choice of white or dark meat, red chili flakes, honey, brown sugar butter, side of fruit | 9.95

YOGURT & GRANOLA PARFAIT

Yogurt, housemade granola, blueberries | 6.95
Add two eggs, choice of toast | 10.95

OATMEAL

Steel-cut Irish oats, cream, brown sugar, apple-raisin chutney | 8.45
Add two eggs, choice of toast | 11.95

HASH

House-cut Idaho Burbank potatoes mixed with onions & jalapeños and set with two runny eggs. Served with choice of toast. | 15.95
Add chili | 2.95

24 HASH

Cheddar, bacon, sausage

VEGGIE HASH

Caramelized onions, spinach, roasted mushrooms, avocado, Swiss cheese

SWEET POTATO HASH

Roasted poblanos, sausage, Jack cheese

VEGAN HASH

Veggie sausage, avocado, charred fennel, roasted Brussels sprouts

FRITTATAS

Local cage-free eggs souffléd and topped with arugula in lemon vinaigrette. Served with choice of toast. | 14.95
Substitute egg whites | 1.95

COUNTRY HAM & SWISS

Caramelized onions

BACON & CHEDDAR

Pickled jalapeños

GOAT CHEESE

Burst cherry tomatoes, spinach

VEGGIE

Roasted cauliflower, charred fennel, leeks, roasted mushrooms

BELGIAN WAFFLES

Made from yeast-risen dough with butter, Madagascar vanilla & raw sugar. Grade A light amber Michigan maple syrup.

CHICKEN & WAFFLE

Marinated, boneless, skinless fried chicken breast & thigh, brown sugar butter (choice of white or dark meat) | 16.95

WAFFLE BREAKFAST

Two eggs, choice of bacon, sausage, ham or housemade veggie sausage, brown sugar butter | 14.95

WAFFLE SANDWICH

Two fried eggs, sausage, bacon, cheddar, house-cut skillet fries | 13.45

BREAKFAST SIDES

Applewood-smoked bacon | 4.45

One local, cage-free egg | 95¢

French toast | 7.95

Housemade breakfast sausage | 4.45

Skillet fries | 3.45

Waffle | 7.95

Nitrate-free ham | 4.45

Small oatmeal with chutney | 5.95

Half waffle | 4.95

Housemade veggie sausage | 4.45

Cheddar grits | 3.45

Toast (sourdough, multigrain or rye) | 2.45

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Regarding the safety of these items, written information is available upon request. We always do our best to accomodate special dietary needs but cannot guarantee the absence of trace amounts of nuts, wheat, shellfish, eggs or milk.

APPETIZERS

MARKET PLATE

Local seasonal vegetables,
Chef's preparation | mkt

ANTONELLI'S CHEESE PLATE

Selected by John & Kendall Antonelli
of Antonelli's Cheese Shop;
selections change weekly | 14.95

BRUSCHETTA

Specialty bread, hand-paired
Antonelli's cheese, seasonal
topping | mkt

DEVEILED EGGS

Bacon, smoked paprika, chives | 7.95

CORN FRITTERS

Creamed corn, bacon,
cheddar, jalapeños | 8.95

FRENCH FRIES

House-cut potatoes, smoked aioli,
honey mustard, ketchup | 7.95

CHILI CHEESE FRIES

House-cut potatoes, chili, cheddar,
red onion, jalapeños | 8.95

SALADS

ADD PULLED CHICKEN BREAST | 3.45

CHOPPED

Romaine, smoked turkey, chicken,
country ham, egg, bacon, avocado,
Gorgonzola, cherry tomatoes,
croutons, buttermilk dressing | 15.95

CHARRED BITTERS

Radicchio, arugula, mushrooms,
Gorgonzola, candied walnuts,
roasted shallot vinaigrette | 15.95

MIXED GREENS

Greens, dried cranberries, goat
cheese, pistachios, roasted shallot
vinaigrette LG 12.95 | SM 7.45

CAESAR

Romaine, Parmesan, anchovy,
black pepper, egg, garlic, lemon,
croutons LG 13.95 | SM 7.95

PORK BELLY SALAD

Spinach, apple, fennel, sweet
potato, maple vinaigrette | 16.95

CHICKEN SALAD

Almonds, apricots, celery, red
onion, ginger, mixed greens, lemon
vinaigrette, wheat toast | 14.95

GREEK SALAD

Romaine, spinach, radicchio,
arugula, cherry tomatoes, red
onion, kalamata olives, feta cheese,
balsamic vinaigrette | 15.95

BURGERS

Prepared medium & served with choice of side.

SUB VEGGIE PATTY 95¢ | ADD A FRIED EGG 95¢ | ADD CHILI 2.95

CHEDDAR

Brioche bun, cheddar, pickles,
red onion, roasted tomatoes,
smoked aioli | 15.95

BACON GORGONZOLA

Potato roll, bacon, gorgonzola,
caramelized onions, aioli | 16.45

BACON AVOCADO

Brioche bun, bacon, avocado, charred
poblanos, smoked aioli | 16.45

MUSHROOM

Potato roll, roasted mushrooms,
goat cheese, arugula, lemon
vinaigrette | 15.95

BEER CHEESE

Brioche bun, beer cheese,
bacon, arugula | 16.45

GOAT CHEESE VEGGIE

Multigrain toast, goat cheese, roasted
tomatoes, arugula, lemon vinaigrette,
housemade veggie patty | 15.45

BETSY'S VEGGIE

Potato roll, havarti, spicy pepper
relish, avocado, housemade
veggie patty | 15.45

PATTY MELT

Rye toast, Swiss, caramelized
onions | 15.95

SANDWICHES

Served with choice of side.

ADD BACON 1.45 | ADD A FRIED EGG 95¢

MEATLOAF SANDWICH

Sourdough, mustard, ketchup,
onion, pickles | 12.95

STEAK SANDWICH

Potato roll, roasted sirloin, Swiss,
chipotle remoulade, spicy relish | 16.95

PORK BELLY

Baguette roll, cucumber, carrot,
cilantro, mint, serrano peppers,
pickled red onion, aioli | 16.95

M'S GRILLED CHEESE

Sourdough, cheddar, havarti,
roasted tomato | 9.95

VEGGIE SANDWICH

Potato roll, pickled cucumber,
radish, carrot, arugula pesto,
hummus | 10.95

FRIED CHICKEN SANDWICH

Brioche bun, apricot slaw,
chipotle remoulade; white or
dark meat | 16.45

ENTRÉES

NO-BEAN CHILI

Brisket, chuck roast, poblanos, Lone Star,
cheddar, jalapeños, red onion, corn bread | 14.95

VEGGIE PLATE

Fregola, roasted sweet potato, roasted brussel
sprouts, fennel, apple, arugula pesto | 12.95

MEAT LOAF

Whipped potatoes, bacon-braised collard
greens, sweet onion gravy | 17.95

STEAK & FRIES

Ribeye, compound butter, house-cut fries | 24.95

ROASTED CHICKEN

Half chicken, whipped potatoes, braised celery
& carrots, shallot jus | 17.95

FRIED CHICKEN & GRAVY

Whipped potatoes, bacon-braised collard
greens, sausage gravy | 17.95

SEARED BONE-IN PORK CHOP

Maple bacon glaze, bacon-braised collard
greens, smashed sweet potatoes | 19.95

SIDES

LG 8.50 | SM 4.25

HOUSE-CUT
FRIES

WHIPPED
POTATOES

SMASHED SWEET
POTATOES

BACON-BRAISED
COLLARD GREENS

SIDE SALAD

BRAISED CELERY
& CARROTS

MAC & CHEESE

RED BEANS &
RICE

CINNAMON
APPLES

RED WINE
MUSHROOMS

You don't typically think of sommeliers when you hear the word diner, but our guy has created a wine list we'd throw in the ring with any other in town – and at affordable prices. We also have seven seasonal rotating taps featuring local and craft beers, an extensive bottled collection and a full bar. Happy Hour runs weekdays from 7 am – 7 pm and features half-price well drinks and \$2 off our Bloody Mary and Mimoso. At night our bar stays open until 2 am. Ask you server for a beer, wine and cocktail menu.



MILKSHAKES

For our made-to-order shakes, we start with premium vanilla ice cream and add items such as single-origin chocolate, local strawberries, Grade A Michigan maple syrup, housemade syrups and espresso. | 6.45

VANILLA

CHOCOLATE

CHOCOLATE CHERRY

COCONUT CREAM

STRAWBERRY

MAPLE

ROASTED BANANA & BROWN

SUGAR

ESPRESSO

PEANUT BUTTER & CHOCOLATE

COFFEE

Our beans are roasted here in town by Texas Coffee Traders, a locally owned and operated East Austin artisanal coffee boutique. Half & half, whole, skim, almond, coconut or soy milk. Hot or iced.

ADD A SHOT OF ESPRESSO | 95¢

ADD BRANDY & KAHLÚA | 3.25

DRIP (FREE REFILLS) | 2.95

ESPRESSO | 1.95

MACCHIATO | 2.95

AMERICANO | 2.95

CAPPUCCINO | 3.95

LATTE | 3.95

MOCHA LATTE | 4.25

CHAI LATTE | 4.25

TOP-SHELF FRENCH PRESS | MKT

COLD-BREW ICED COFFEE | 3.95

TEA

ORGANIC MIGHTY LEAF TEAS
Spring Jasmine, Green Tea Tropical, White Orchard, Earl Grey, Citrus Chamomile, Mint Melange & English Breakfast

HOT TEA | 2.95

ICED ORGANIC BLACK OR
HIBISCUS TEA | 2.95

JUICE

ORANGE, GRAPEFRUIT, GRAPE,
APPLE OR CRANBERRY | 2.95

SODA

MAINE ROOT: ROOT BEER,
GINGER BEER, LEMON-LIME SODA,
FAIR TRADE LEMONADE

DOPPELGÄNGER

COKE, DIET COKE

2.95 (FREE REFILLS)

TOPO CHICO | 2.45 (BOTTLE)

DESSERTS

RED VELVET PANCAKE PUPPIES

Six Red Velvet Pancake Puppies made with white chocolate chips and tossed in powdered sugar.

Served with a side of cream cheese icing for dipping | 6.95

PECAN PIE

Bourbon praline filling, locally grown, organic pecans, cinnamon whipped cream | 4.25

PUMPKIN PIE

Graham cracker crust, spiced pumpkin filling, cinnamon whipped cream | 4.25

CARAMEL APPLE PIE CRISP

Warm apple crisp topped with housemade vanilla ice cream and caramel sauce, then sprinkled with powdered sugar | 6.50

BANANA SPLIT

Fresh banana and three generous scoops of housemade ice cream with caramel, hot fudge and strawberry topping, whipped cream and chopped nuts | 6.50

CHOCOLATE LAVA CAKE

A warm, rich chocolate cake filled with molten chocolate and topped with premium vanilla ice cream | 6.50

NEW YORK STYLE CHEESECAKE

New York style cheesecake with a graham cracker crust served plain or with strawberry topping and whipped cream | 6.50

BUILD YOUR OWN SUNDAE

7.25

Pick Two Scoops Of Ice Cream:
Vanilla, Chocolate or Strawberry

Pick A Topping:

Hot Fudge, Caramel or Strawberry

Pick A Crunch:

OREO® Cookie Pieces, Glazed Pecans or Chopped Nuts