

AUSTIN DINING, ENTERTAINMENT & NIGHTLIFE

Austin is host to a wide range of premier dining in the United States:

- Aaron Franklin was awarded a James Beard Award in the category of Best Chef: Southwest in May 2015.
- Mark Buley and Sam Hellman-Mas of [Odd Duck](#), and Grae Nonas of [Olamaie](#) are named as 2015 James Beard Award Semifinalist for Rising Star of the Year.
- [Olamaie](#) is also a Semifinalist in Best New Restaurant for the 2015 James Beard Awards
- James Beard Award semifinalists for 2015 include: Aaron Franklin of [Franklin Barbecue](#), David Bull of [Congress](#), and Bryce Gilmore of [Barley Swine](#) for Best Chef Southwest.
- Qui, Top Chef winner Paul Qui's latest restaurant, was named the "Most Outstanding Restaurant of 2014" by *GQ Magazine*.
- James Beard Award semifinalists for 2014 include: Philip Speer of Uchi for Outstanding Pasty Chef and David Bull of Congress and La Corsha for Best Chef Southwest.

Austin Food Tours

For a fun and unique dining experience, check out a food tour from either [Austin Eats Food Tours](#) or [Rocket Electrics Austin Food Tours](#). Both companies showcase the best of local Austin food and are guided by knowledgeable foodies.

Austin Food Trailers

Explore Austin's vibrant mobile food vendor scene – an inexpensive, popular way to dine with locals. Many food trailers have stationary locations around the city but be sure to check out each truck's calendar for special pop-up dates and places. [Suggestions include:](#)

- [Chi'lantro](#) (Korean tacos)
- [East Side King](#)- Thai-Kun at Whisler's (Asian Fusion)
- [Hey!...You Gonna Eat Or What?](#) (sandwich)
- [Kyoten](#) (high-end sushi)
- [The Holy Cacao](#) (cake balls and iced chocolate)
- [Lucky J's Chicken & Waffles](#)
- [Lulu B's](#) (Vietnamese subs)
- [The Mighty Cone](#) (hot and crunchy meat in tortillas)
- [la Barbecue](#) (Texicana BBQ)
- [Veracruz All Natural](#) (tacos)

Unique Dining Experiences

Returning in 2015, [The Blind Café](#) will be serving Austin in the intimacy of darkness. A concert will accompany a local chef's sensory tasting, and advance tickets are now available.

Fareground

Austin's first food hall will be located downtown in Austin in the One Congress Plaza Lobby. The Fareground will be open for lunch, dinner, happy hour and weekends, and will include a variety of local food and beverage vendors.

Austin Food Resources

The city is home to a variety of other excellent dining guide resources, such as below:

- [Austin Monthly Dining Guide](#)
- [Eater Austin](#)
- Mathew Odom [Top 25 Restaurants in Austin, 2014](#)
- [Austin Food Blogger Alliance](#)
- [Do512 Best Food Trucks in Austin](#)
- [Free Family Dining Options](#)
- [Above and Beyond Austin Kids Menus](#)

ENTERTAINMENT & NIGHTLIFE

Austin is home to a variety of entertainment districts, creative mixologists and home-brewed craft beers and spirits. Each district provides a unique flavor and experience. Take a look at our [online listings](#) for the most up-to-date selection of popular bars and nightlife activities. Live music, local brews and plenty of unique Austin culture are guaranteed at many local entertainment hotspots!

DISTRICTS

South Congress (SoCo) District

Just south of Lady Bird Lake, "SoCo" is a vibrant and walkable Austin neighborhood packed with eclectic boutiques, eateries and music venues. Pick up a pair of boots at Allen's, or discover something new at Uncommon Objects.

6th Street District

Stroll down Austin's most famous nightlife district on 6th Street for more than a dozen blocks of live music venues including Maggie Mae's, the Blind Pig and Shakespeare's Pub.

Market District

Head west on Sixth Street from Lavaca to Lamar to shop Austin's most iconic home-grown retailers including the flagship Whole Foods Market, Waterloo Records, BookPeople and more.

Red River District

From big-name acts to local newbies, Red River blares with the sounds of local Austin bands. Stop by this area of the Live Music Capital of the World® to tune into a diverse showcase of indie sounds.

Warehouse District

The industrial Warehouse District rests in the heart of downtown Austin. Sip on local cocktails at upscale bars such as Peché and Halcyon, and relax throughout the evening in these refined stomping grounds.

2nd Street District

Keep things local at some of Austin's newest retail shops and boutiques in the 2nd Street District. Upscale coffee-houses, wine bars and restaurants rest between favorites including Violet Crown Cinema and Eliza Page.

South Austin District

South Austin is a taste of old Waterloo. Quaint houses, long-running vintage restaurants and new eateries by some of the city's top up-and-comers populate this lively nook of town.

East Austin District

Head to East Austin to experience one of the fastest-growing and most alternative areas in town. Roam East Sixth Street for quirky bars and graffiti-style murals, and don't miss Eleventh Street and Manor for a taste of the city's most historic and cultural attractions.

Central Austin District

Just ten minutes north of downtown, Central Austin is quickly becoming home to some of Austin's best local eateries and shops. Cafes and vintage thrift stores rest comfortably between quaint neighborhood homes and craft bars along the North Loop and Burnet Roads.

Rainey Street District

Rainey Street has a laid-back vibe and is home to rows of converted bungalows that provide an only-in-Austin live music and bar experience. Roam the district to find award-winning local craft beers at Craft Pride, food trucks of every genre and creative bites such as artisan sausages at Bangers.

BEER, CIDER AND SPIRITS

Austin is host to a wide range of breweries and brewpubs as well as an award-winning craft beer scene. [Take a look](#) at the variety of breweries, brew-pubs and distilleries located around town.

- Austin craft breweries experienced unprecedented success in the 2014 Great American Beer Festival Competition in Denver in late 2014, with hardware earned by Austin breweries including Austin Beerworks, Thirsty Planet Brewing, Real Ale Brewing Co., Oasis, Texas Brewing Co. and Pinthouse Pizza Craft Brewpub.
- Jester King Brewery's Montmorency vs. Balaton and Aurelian Lure were rated the 5th and 6th best beers in the American Southwest by Beer Advocate in April 2014. Live Oak Brewing Company's Live Oak HefeWeizen ranked 8th on the same list. Jester King's Atrial Rubicite was rated 46th in the nation.

CENTRAL AUSTIN

BREWERIES

Hops and Grain Brewery 507 Calles Street, 512-914-2467 Josh Hare opened this East Austin brewery in 2011, offering three year-round beers and a rotating selection of their Greenhouse beers. Hops and Grain original the ALT-eration, a German Altbier, took home a gold medal at the 2012 World Beer Cup. Check out their Volumes of Oak, a series of oak aged beers, or their Brew Biscuits, dog treats up-cycled sustainably from malted barley.

Live Oak Brewing Company 3301 East 5th Street, 512-385-2299 Established in 1997, Live Oak Brewing Company is a staple of the Austin craft beer scene. With a focus on German and Czech old world brewing, the brewery utilizes open fermentation and secondary laagering, best tasted in their Pils and their HefeWeizen. Tours are limited and require online reservations.

BREW PUBS

Draught House Pub and Brewery 4112 Medical Parkway, 512-452-6258 Brewer Josh Wilson is not currently brewing, but instead keeps a loose yearly brewing schedule to mirror seasonal flavors. Living by his own rules, the brewer keeps a wide variety of Austin and other craft beers on tap in the meantime

BARS AND RESTAURANTS

Austin Ale House 301 West 6th Street, 512-480-9433 Austin Ale House offers a full menu alongside its offerings of domestic craft-beers and ciders. Stop by for brunch or catch local music performances on weeknights.

Banger's Sausage House and Beer Garden 79 Rainey Street, 512-386-1656 Newly opened Banger's brings 103 taps, house-made sausage and pickles to the popular Rainey Street neighborhood. The eatery serves 30 sausages on rotation, live music in the beer garden and an off-leash dog park.

The Brew Exchange 706 West 6th Street, 512-366-5727 With over 100 beers and 8 rotating IPAs on tap, the Brew Exchange makes trying new beers interesting. Each time someone orders a beer, the price for that beer goes up for the next person while the others in the category go down by the same amount. With a little monetary incentive to try a new beer, you can kick back and enjoy your brew while watching beer prices fluctuate on a 1960s-style ticker.

Craft Pride 61 Rainey Street, 512-428-5571 With 54 taps and 2 casks representing over 20 breweries, Craft Pride concerns itself with serving the best of Texas-made beer.

The Flying Saucer Draught Emporium 815 West 47th Street, 512-454-8200 The Flying Saucer features 73 rotating draught beers and two beer engines for cask conditioned ales. The bar and restaurant also offers a U.F.O. club, in which members can keep track of which beers they have tried – those who have tried the most get their names on the wall.

The Ginger Man 301 Lavaca Street, 512-473-8801 Awarded the Best Beer Selection in Austin for seven years by the Austin Chronicle, the Ginger Man

Hi Hat Public House 2121 East 6th Street, 512-478-8700 Stop by the Hi Hat Public House for the live music brunch and grab a craft brew. The beers on tap are sure to please, as is the menu, which includes a Confit Duck Sandwich.

Hopfields 3110 Guadalupe Street, 512-537-0467 Hopfields is a unique pairing of traditional French cuisine and craft beer in the heart of Austin. Opened in 2011, 42 craft beers from around the world are featured on tap and change weekly.

SOUTH AUSTIN

BREWERIES

(512) Brewing Company 407 Radam Lane, 512-707-2337 Kevin Brand returned to Austin in early 2008 to found (512) Brewing Company, with an original lineup including the Wit, Pale, IPA, and Pecan Porter. While (512) beers are only available as drafts, they release limited edition beers like their Whiskey Barrel Aged Double Pecan Porter. The latest addition to their lineup is their (512) Black IPA, a huskless black malt with notes of chicory.

Independence Brewing Company 3913 Todd Lane, 512-707-0099 Opened by Rob and Amy Cartwright in 2004, Independence Brewing Company was not the couple's first dabbling in brewing. Rob Cartwright brewed at Austin's Copper Tank in 1994, and the couple put on the Texas Craft Brewers Festival in 2004 and 2005. Independence Brewing Company supplied Alamo Drafthouse with its house beer from 2004 to 2009, and they package their OU Suks bottles for the UT vs. OU game every fall. Check out the Brewluminati series, where the brewery releases single batch draft beers.

South Austin Brewing Company 415 East St. Elmo Road, 512-968-8297 This 50-barrel Newlands brewhouse was founded by Jordan Weeks in 2010. With a focus on Belgian beers, South Austin Brewing Company serves its beer as draft or in 750ml cork and cage bottles. Check out their live music on Thursday, Friday, and Saturday nights.

BREW PUBS

Austin Beer Garden Brewing 1305 West Oltorf Street, 512-298-2242 The newest addition to the Austin beer scene, ABGB opened in August 2013. They have "Always" and "Sometimes" beers on tap and favor dry hoppy beers like IPA and German-style Pils. Grab a slice and a Big Mama Red or Hell Yes, and check out the patio.

Kamala Brewing at the Whip-In 1950 South IH-35, 512-442-5337 Family-owned convenience store the Whip-In started brewing its own beer after becoming a top brew shop in Austin. Formerly Namaste Brewing, Kamala won a gold medal at the Great American Beer Festival in 2013 for its Herb and Spice Beer Bitterama.

Uncle Billy's Brew and Que 1530 Barton Springs Road, 512-476-0100 The perfect combination of beer and barbeque, Uncle Billy's is located in Zilker Park. With a focus on hoppy ales and seasonal lagers, brewer Michael Waters has taken home gold medals from the Great American Beer Fest in 2009 and 2012 and silvers in 2008 and 2011. Uncle Billy's Hell in Keller Kellerbier brought home a Bronze at the World Beer Festival in 2010.

BARS AND RESTAURANTS

Barley Swine 2024 South Lamar, 512-394-8150 Offers social dining (shared tables) and a menu of locally-sourced small and large plates featuring everything from tomato salads to crab pancakes, sweetbreads to wagyu beef. **GQ named it among the Ten Best New Restaurants in America in 2012.** Choose from a variety of local and other domestic draft and bottled beers.

Black Sheep Lodge 2108 South Lamar, 512-707-2744 With 22 beers on tap, a majority of which are local, Black Sheep Lodge is the perfect place to relax and enjoy an Austin brew. The bar and restaurant also features a full menu and daily drink specials.

Gibson Street Bar 1109 South Lamar, 512-386-1345 Gibson street bar is where the locals go to sip a craft brew. With Luke's Inside Out Trailer in front of Gibson, the bar is the perfect place for libations and bites.

Opal Divine's 3601 South Congress Avenue, 512-707-0237 With an impressive array of spirits and beers, Opal Divine's is a don't-miss! Catch their Belgian Beer Night on Mondays.

Red's Porch 3508 South Lamar, 512-440-7337 Red's Porch has 18 Texas beers on draft and US domestics to boot. For a truly Texas brunch, grab a table on the weekends and sip slow.

Snack Bar 1224 South Congress Avenue, 512-445-2626 Snack Bar serves tapas-style small plates alongside its selection of local beers, including (512) Brewing, Adelbert's, Austin Beerwork's, and Independence Brewing.

NORTH AUSTIN

BREWERIES

Adelbert's Brewery 2314 Rutland Drive, 512-662-1462 As a tribute to his deceased older brother, brewer Scott Hovey opened Adelbert's Brewery in 2010. This all Belgian-style bottle- and keg-conditioned brewery released 6 beers in 2012, all named after an experience or story from Adelbert himself.

Austin Beerworks 3009 Industrial Terrace, 512-821-2494 With the slogan "Hell Bent on Excellence," Austin Beerworks features a lineup of just four beers: Fire Eagle, Black Thunder, Pearl-Snap, and Peacemaker. Since 2011, the four founding friends have been brewing drinkable and refined beers for Austinites.

Circle Brewing Company 2340 West Braker Lane, 512-814-7599 The realized childhood dream of Ben Sabel and Jud Mulherin, Circle Brewing Company brews its beer following Reinheitsgebot, a German purity law from 1516. The idea is that their beer is made with good ingredients and nothing else.

BREW PUBS

Black Star Co-op 7020 Easy Wind Drive, 512-452-2337 The first known co-op run and owned by members from across the world, Black Star Co-op has been serving up brews and bites since 2006. With monthly beer socials that garner the attendance of 500 members at each gathering, Black Star still manages to emphasize local producers and community.

North by Northwest (NXNW) 10010 North Capital of Texas Highway, 512-467-6969 Austin's upscale brewpub offers a complete menu with its brews. With a grain silo out front, a rounded stone façade, and a fireplace, NXNW offers the getaway feeling of a lodge in North Austin.

Pinthouse Pizza 4729 Burnet Road, 512-436-9605 This pizza joint and bar brews hop-forward American-fusion beers influenced by English brewing traditions. Brewer Joe Mohrfeld opened the establishment in fall of 2012 to a cult following. Check out the Man O' War IPA or the Bearded Seal Stout.

BARS AND RESTAURANTS

Billy's on Burnet 2105 Hancock Drive, 512-407-9305 Catch a beer and a burger at North Austin's favorite neighborhood joint Billy's on Burnet. With favorites from Live Oak Brewing, Austin Beerworks, Thirsty Planet, and Hops and Grain to name a few, Billy's on Burnet knows how to please a crowd.

drink.well 207 East 53rd Street, 512-614-6683 Stop by drink.well for craft-forward fare in a vibrant and service-focused environment. Located in Austin's North Loop, drink.well is an award-winning neighborhood cocktail bar and restaurant that serves up a varied selection of local and domestic beers.

Pour House Pub 6701 Burnet Road, 512-454-7687 Grab a seat on the patio at Pour House Pub to enjoy their extensive offering of affordable local craft beers.

Workhorse Bar 100 North Loop Boulevard East, 512-323-5700 Owned by two UT grads, Workhorse Bar promises a relaxed environment paired with rotating local drafts and seasonal taps.

GREATER AUSTIN AREA

BREWERIES

Infamous Brewing Company 4602 Weletka Drive, 512-487-8786 Opened in June 2012 by Zack Perry, Josh Horowitz and Matt Bitsche, Infamous is still a recent addition to the Austin beer community. Their Hijack Untraditional Cream Ale and IPA hit the market in spring 2013 to great success, and the brewery is now producing seasonal blends as well.

Jester King Brewery 13187 Fitzhugh Road, 512-537-5100 Jester King is an authentic farmhouse brewery that debuted with a session beer before transitioning to farmhouse versions and sour barrel-aged creations. Most recently, Jester King has released sour beer and fermented fruit blends, the first of which was the raspberry Atrial Rubicite. Be sure to check out their tasting room and bottle shop!

Real Ale Brewing Company 231 San Saba Court, Blanco, Texas, 830-833-2534 Opened in 1996, Real Ale Brewing Company is one of the longer running breweries in Central Texas, In 2009 the brewery started bottling seasonal beers, and in 2010 they released a series of mystery beers under the moniker Mysterium Verum. Their tasting room is open on Fridays, with tours at 3 and 4pm.

Rogness Brewing Company 2400 Patterson Industrial Drive, Pflugerville, Texas, 512-670-2537 With a homebrew mentality, Forrest and Diane Rogness along with Dan Wheeler opened the doors of Rogness Brewing company in 2012. Their beers are more experimental than safe bets, and you can purchase them in 22oz bottles or on draught. Head over to their taproom on Fridays and Saturdays.

Thirsty Planet Brewing Company 11160 Circle Drive, 512-579-0679 The result of a passion for British ale, Thirsty Planet Brewing Company produces three brews: the Buckethead IPA, the Yellow Armadillo Wheat, and the Thirsty Goat Amber. Tours are on Saturdays and require online reservations.

Twisted X Brewing Company 23455 West RR 150, Dripping Springs, Texas, 512-393-9224 Twisted X Brewing Company is the Tex-Mex taste of the Austin beer community. With original brews like Fuego Jalapeno Infused Tex Mex Pilsner and Premium Tex Mex Dark Lager, the brewery has evolved. Be on the lookout for the Siesta prickly pear lager to quench your thirst!

BREW PUBS

The Barber Shop 207 West Mercer Street, Dripping Springs, Texas, 512-829-4636 With an emphasis on the “bar” in Barber Shop, this brewpub is actually a renovated historic barbershop. The Barber Shop focuses on English pub ales.

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Double Horn Brewing Company 208 Avenue H, Marble Falls, Texas, 830-693-5165 Brewer Dusty Knight began brewing at home in Double Horn in 2005 and then turned his passion into a brewpub in Marble Falls in 2007. Double Horn brews four of its own craft beers and serves a full menu.

Middleton Brewing Ranch Road 12, Wimberly, Texas, 512-847-3435 With a love for hops and Belgian-style ales, the California-hailing Kim and Dennis Middleton are living their dream. The brewery focuses on striking a balance between Belgian and American style ales.

Pecan Street Brewing 106 East Pecan Avenue, Johnson City, Texas, 830-868-2500 Formerly a hardware store, Pecan Street Brewing is the unofficial gathering place of Johnson City. Opened by Tim and Patty Elliot in 2008, the brewpub serves its beer alongside electric brick oven pizza.

Wimberley Brewing Company 9595 Ranch Road 12, Wimberly, Texas, 512-847-3299 Wimberley Brewing Company concerns itself with all-natural beers. A family business that serves pizza with its beers, Wimberley Brewing Company is located in the same complex as Middleton Brewing.

BARS AND RESTAURANTS

The Brass Tap 204 East Main Street, Round Rock, Texas, (512) 341-2337 At the Brass Tap in Round Rock, visitors can choose from over 300 craft beers as well as a diverse selection of wine. Kick back with a cigar and enjoy the live music!

The Dig Pub 401 Cypress Creek Road, Cedar Park, Texas, 512-996-9900 An unpretentious bar offering top-quality domestically-crafted beers on tap, the Dig Pub also hosts beer events.

Westside Alehouse 1500 North IH-25, Round Rock, Texas, 512-238-8438 With live music on Friday and Saturday nights and an extensive variety of beers on draft, Westside Alehouse is a don't-miss in Round Rock!

CIDER

Argus Cidery *12345 Pauls Valley Road, 512-288-0801* With six sparkling hard ciders and two still ciders brewed in Austin, Argus Cidery brings variety to the craft beer scene. Established in 2010 by Wes Mickel, Argus Cidery primarily uses supersweet apples and then blends them to taste with different oaks and long fermentation time.

Austin EastCiders *979 Springdale Road* Austin EastCiders focuses on old style cider, specifically cider apple varieties available before Prohibition. These apple varieties are high in tannins and acids, and only 500 of the original 1,800 varieties remain in the United States. Utilizing bittersweet “cider apples” rather than “eating apples,” Austin EastCiders aims to make cider the Original Drink of America once again.

SPIRITS

Tito's Handmade Vodka Tito's Handmade Vodka is a vodka produced in Austin, Texas, in the first legal distillery in Texas, established by Bert Butler "Tito" Beveridge II. A native of San Antonio, Texas, Beveridge received the diminutive nickname "Bertito," shortened to "Tito," from his Latino caretakers in childhood. Tito's Handmade Vodka is made from yellow corn, instead of the more commonly used wheat or potatoes, resulting in a mildly sweet aftertaste, and is distilled six times.

Deep Eddy Vodka *3601 South Congress Avenue, 512-579-0212* Deep Eddy Vodka Distillery is a distillery located in north Austin, Texas that currently manufactures vodka products made of south Texas corn using continuous distillation in a column still. Deep Eddy Vodka is named after the historic landmark Deep Eddy Pool in Austin which is the oldest spring fed swimming pool in Texas

Dripping Springs Vodka Handcrafted in the Texas Hill Country, Dripping Springs is made with sweet Mid-western non-GMO corn and is naturally gluten free. Dripping Springs is micro-distilled over 20 times in small 50-gallon batches using hand-made copper pot stills.

Republic Tequila Republic's offerings include only USDA-certified organic, hand crafted, 100 percent blue agave tequila. The company uses only estate-grown blue agave from the town of Autlán, Jalisco, Mexico, which is carefully cultivated and allowed to mature for 8 to 10 years. After maturation, the agave is harvested by an experienced jimador – who carefully removes the heart of the agave from each plant, the essence that is used to make tequila.