

No. 007

## BRUNCH COCKTAILS

<b>Enter the Dragon</b>	<b>11</b>
dragon fruit hibiscus infused gluten & grain free vodka, lime, ginger infused simple syrup, sparkling water	
<b>Origin White Russian</b>	<b>11</b>
gluten/grain free vodka, cultivar espresso, half & half*, agave *if you have dairy allergy we can sub almond milk	
<b>Speed Ball Martini</b>	<b>11</b>
gluten & grain free vodka, cultivar espresso, half & half*, agave, allspice liqueur, cinnamon dusting *if you have dairy allergy we can sub almond milk	
<b>Origin Bloody Mary</b>	<b>10</b>
gluten/grain free vodka, house bloody mary mix	
<b>Origin Michelada</b>	<b>9</b>
house bloody mary mix, lemon/lime, valentina, maggi jugo, tajin, beer	
<b>Sunrise @ Origin</b>	<b>11</b>
el jimador blanco tequila, orange juice, strawberry puree	
<b>Margarita with Gold Rims</b>	<b>14</b>
mb roland kentucky azul reposado 110 proof, grand marnier liqueur, lime juice, agave, tequila worm chili salt rim	
<b>Marriage in Mexico</b>	<b>11</b>
for the brave...substitute Jalapeno Infused el Jimador Tequila el jimador blanco tequila, rayu mezcal, lime, curacao, agave	
<b>MIMOSAS</b>	
<b>Standard Mimos</b>	<b>8</b>
flute of sparkling wine & simply orange juice	
<b>Deluxe Mimosa</b>	<b>22</b>
bottle of sparkling wine* & 8 oz of simply orange juice** *each additional bottle \$10 **each additional 8 oz simply orange juice \$2	
<b>Premium Mimosa</b>	<b>27</b>
bottle of sparkling wine* & 8 oz of each juice: cranberry, pineapple, grapefruit, orange** *each additional bottle \$10 **each additional 8 oz of juice \$2	

## CULTIVAR COFFEE

Espresso	2.5
Macchiato	3
Cappuccino	3.5
Latte	4.5
Americano	3
Café Au Lait	3.5
Bottomless Drip	3
Origin Cold Brew Coffee	4
Bulletproof Coffee (sub grass fed ghee \$1)	5.5
Chai Tea Latte	5
Ujido Japanese Matcha Green Tea Latte	6
Bulletproof Hot Chocolate (coconut oil, honey & vanilla)	4
Homemade Flavored Syrups	.5
*Add a Shot of MCT Oil	2
**Add a Scoop of Grass Fed Collagen Hydrolysate	2
***Milk Options: Whole, Fat Free, Half & Half, Oat (add \$1)	
<b>Homemade Sugarfree Almond (add \$2) or Almond Breeze (add \$1)</b>	

## BEER

Manhattan Project Necessary Evil Pilsner (5.3%) – DRAFT	7
Houston Haze NEDIPA (7%) – DRAFT	8
B52 Fruit Tart Black Currant & Pomegranate Sour (6.2%) - DRAFT	9
Manhattan Project Double Half-Life NEIPA (8%) – DRAFT	8.5
Great Raft Commotion Pale Ale (5.5%) – DRAFT	7
Legal Draft Free & Clear Gluten Free Lager (4.9%) – DRAFT	7
Peticolas The Duke Barley Wine (12%) – DRAFT	8
Moontucky Cold Snacks Lager (4.1%) – 16 OZ CAN	5
Michelob Ultra ORGANIC Light Beer (3.8%) – BOTTLE	5

## RANDOM THINGS

Topo Chico 4 (16.9 oz Glass Bottle)	Holy Kombucha 5
Hot Tea Pot 4	Iced Tea 3
Flavored Iced Tea 3.5	

## WINE

<b>Napa Valley Sangria</b>	<b>13/52</b>
napa valley red wine, american brandy, curacao, lemon/lime, agave, fresh fruit, sparkling water	
<b>Sparkling</b>	
Philippe Fourrier, Champagne, Blanc de Noirs – Brut N.V.	<b>16/64</b>
Nomadica, California, Sparkling Rose N.V. (8.45oz Can)	<b>13</b>
<b>Rose</b>	
Miraval, Provence, Rose 2020	<b>14/56</b>
<b>White</b>	
Luchi, Italy, D.O.C. Pinot Grigio 2019	<b>12/48</b>
Ant Moore, Marlborough, Sauvignon Blanc 2020	<b>12/48</b>
Lamelle, Tuscany, Chardonnay 2020 (Unoaked/Organic)	<b>15/60</b>
Poseidon, Napa Valley, Chardonnay 2018 (Oaked)	<b>15/60</b>
<b>Red</b>	
Alexandre Burgaud, Beaujolais-Villages Lantignie 2018	<b>13/52</b>
Beckmen “Cuvee Le Bec”, Santa Ynez V., Syrah Blend 2018	<b>15/60</b>
Birichino, Central Coast, Pinot Noir, 2019	<b>16/64</b>
Crocus, Cahors, Malbec 2019	<b>13/52</b>
Chappellet, Napa County, Mountain Cuvee Mertiage 2019	<b>17/68</b>
Bella Novello, Napa Valley, Cabernet, 2015	<b>16/64</b>

## DESSERTS

<b>Gluten Free Chocolate Chip Cookies A La Mode</b>	<b>12</b>
3 cookies (corn, rice & potato flour), cane sugar, butter, eggs; served with either dairy/non-dairy ice cream	
<b>Paleo Chocolate Mousse</b>	<b>12</b>
sprouted raw cashews, raw cacao, coconut (oil, water & milk), honey, vanilla, chia seeds, pecans, berries	
<b>Gluten Free Italian Wedding Cake</b>	<b>10</b>
cream cheese, rice, arrowroot & tapioca flours, gelatin, coconut, heavy cream, vanilla, sugar, eggs, butter, pecans, caramel	
<b>Gluten Free Apple Pie</b>	<b>10</b>
red apples, tapioca/rice flour, potato starch, brown sugar, cinnamon, butter, caramel; served with either dairy/non-dairy ice cream	

