



S H A R E

burrata toast \$16

roasted summer squash and heirloom
tomato salad, basil oil, brown
butter and yuzu vinaigrette,
toasted sourdough

blackened shishito peppers \$10

citrus yogurt, aleppo pepper flake

rockfish ceviche \$15

sliced peruvian rockfish, leche
de tigre "tigers milk"*, sweet
jalapeño gel, plums, red onion,
nasturtium and jacobson sea salt

hummus and veg \$9

paprika oil, pine nuts, crunchy veg,
toasted sourdough

crispy curry-spiced calamari \$12

curry-spiced crispy fried calamari,
lime aioli, jalapeño [gf]

S A N D W I C H E S +
S A L A D S**brassicas salad* \$14**

charred broccolini, brussels
sprouts, kale, hummus, soft-boiled
egg, avocado, pickled shallots,
buzz chili, seeds [gf, df]
add pulled chicken \$5
grilled salmon \$7

two hander burger* \$16.5

double patty of grass-fed beef,
american cheese, shaved lettuce,
sweet onions, b&b pickles, kewpie
sauce on a seeded bun
served with fries or salad
add bacon \$5.5 egg \$3

veggie burger* \$16

house-made veggie patty*, sprouts,
sweet onions, avocado, herb tahini,
spicy tomato relish on a brioche
roll
served with fries or salad
[*contains nuts]

P L A T E S

chicken schnitzel \$19

sesame-crumbed chicken schnitzel, crunchy lettuce,
sweet onion and mint salad, white vinegar dressing

skin on chicken breast* \$23

pan-roasted chicken breast, polenta, chorizo, oven
roasted carrots, corn, pea shoot leaves [df,gf]

wagyu steak frites* \$23

seared wagyu steak, crispy fries, charred carrots
and blackened purple cabbage, salsa verde[df]
add a fried egg - \$3

scallops with squash risotto* \$23

seared maine scallops, barley and squash risotto,
roasted delicata, carrot leaves, olive oil, hazelnuts
[df]

bay shrimp tagliatelle \$21

traditional house-made tagliatelle pasta, bay shrimp,
creamy crustacean and saffron rose sauce, shizo, citrus

octopus with crispy potatoes \$24

charred octopus, blackened peach romesco, fried
paprika fingerling potatoes, parsley aioli, red pepper
coulis (gf, df)

S W E E T

banana walnut bread \$9

espresso mascarpone, toasted buckwheat,
honey [gf]

ice cream sandwich \$11

house made strawberry ice cream and gluten free
pistachio sponge cookie dipped in dark
chocolate [gf]

S I D E S

crispy chili fries \$7
marinated tomatoes \$4
two hands hash brown \$4
side salad \$5
avocado \$4

bacon \$5.5
sunny side up egg \$3
salmon filet* \$7
pulled chicken \$5

WE DO NOT SPLIT CHECKS

WIFI: TWO HANDS 26
2handedcowboy

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs
or unpasteurized milk may increase your risk of foodborne illness.

***allergy warning: our food is made in a kitchen that uses tree nuts.
we cannot guarantee a nut-free environment.

learn more
about the farms
we work with



BREAKFAST
+ LUNCH

SHARE

banana walnut bread \$9

espresso mascarpone, toasted
buckwheat, honey [gf]

hummus and veg \$9

paprika oil, pine nuts, crunchy
veg, toasted sourdough

watermelon prosciutto salad \$10

16 month aged prosciutto,
fredericksburg peaches,
togarashi, micro basil
[gf, df]

lemon poppyseed waffle \$16

blueberry compote, fresh berries,
sweetened ricotta, candied
buckwheat, crushed almonds [gf]

blackened shishito peppers \$10

citrus yogurt, aleppo pepper flake

B R E K K Y

avocado toast \$9

smashed avocado, chili oil,
lime, seeds
add poached egg \$3

acai bowl \$14

frozen acai topped with granola,
toasted pepitas, coconut, bee
pollen, banana, berries [gf, df]

breakfast roll* \$14

scrambled egg, thick-cut belly
bacon, sprouts, shaved lettuce,
marinated tomatoes, kewpie sauce
on a brioche roll
add a hash brown \$4

soco toast \$14

whipped beetroot goat ricotta,
avocado and marinated beets,
candied and fresh citrus, spring
frills, walnuts
add a poached egg \$3

two hands seasonal scramble* \$15

soft ribboned scrambled eggs,
avocado, spring sugar snap peas,
pesto, watercress and purple
mustard leaf salad, seeded
sourdough toast
add bacon \$5.5

wagyu steak and eggs* \$23

seared wagyu steak, crispy potato
hash brown, fried egg, charred
carrots and blackened purple
cabbage, salsa verde [gf]

build your breakfast* \$10

start with eggs on sourdough and
add your sides a la cart

all bread can be substituted
for gluten free bread \$2

L U N C H

brassicas salad* \$14

charred broccolini, brussels
sprouts, kale, hummus, soft-
boiled egg, avocado, pickled
shallots, buzz chili, seeds
[gf, df]
add pulled chicken \$5
grilled salmon \$7

chicken bowl \$17

pulled chicken, barley, kale,
pickled jicama, sweet potato,
marinated tomatoes, avocado,
seeds, jerk seasoning, fresh
basil pesto [df]

veggie burger* \$16

house-made veggie patty*,
sprouts, sweet onions, avocado,
herb tahini, spicy tomato relish
on a brioche roll
served with fries or salad
[*contains nuts]

salmon quinoa bowl* \$18

grilled salmon, soft egg,
turmeric quinoa, hummus, crunchy
shaved veggies, avocado,
cucumber, seeds, puffed rice
[gf, df]

bay shrimp banh mi \$16

vietnamese style shrimp
sandwich, pickled carrot,
radish, cucumber and basil
salad, cilantro, sticky chili
sauce, harissa aioli on a crusty
baguette
served with fries or salad

two hander burger* \$16.5

double patty of grass-fed beef,
american cheese, shaved lettuce,
sweet onions, b&b pickles,
kewpie sauce on a seeded bun
served with fries or salad
add bacon \$5.5 egg \$3

S I D E S

bacon \$5.5
single egg* \$3
double scrambled egg* \$4
two hands hash brown \$4
crispy chili fries \$7
whipped beetroot goat ricotta \$2
avocado \$4

sourdough toast set \$5
salmon filet* \$7
pulled chicken \$5
marinated tomatoes \$4
side salad \$5

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TWO
HANDS

COFFEE + NOT COFFEE



COFFEE

drip coffee	3.5
drip refill	1
espresso	3.5
americano	3.5
macchiato	4.5
cortado	4.5
flat white	4.5
cappuccino	4.5
latte	5
iced latte	5
mocha	5
cold brew	4.5
nitro cold brew	5
extra shot	1.5

SPECIALTY LATTES

matcha latte	7.5
lavender matcha	7.5
chai latte	6.5
turmeric chai	6.5
mushroom latte	7.5
taro latte	6
hot chocolate	5

ALT. MILKS

oat milk	1
almond milk	1

SMOOTHIES

banana nut - 11

banana, almond butter, dates, coconut oil, almond milk, chia

acai smoothie - 11

acai, blueberries, banana, almond milk, bee pollen

green goddess - 11

kale, banana, pineapple, mango, coconut milk, coconut

UNFORTUNATELY, WE CANNOT ACCOMMODATE
MODIFICATIONS ON SMOOTHIES

TEAS

BLACK	
english breakfast	4.5
earl grey	4.5
GREEN	
sencha green tea	4.5
HERBAL	
lemongrass	4.5
herb harmony	4.5
peppermint	4.5
ICED TEA	
black	4.5
green	4.5
tea lemonade	6.5
iced tea refill	1

COLDIES

ROWDY MERMAID KOMBUCHA	
rowdy belly	6
savory peach	6
strawberry tonic	6
lions root	6

LEMONADE	
house-made lemonade	6.5
cucumber lemonade	8

BOTTLES AND CANS	
topo chico	4.5
san pel limonata	4.5
san pel blood orange	4.5
mexi coca cola	5

JUICE

SUJA COLD PRESSED	
immunity fuel	8
noon greens	8
berry probiotic	8

HOUSE	
orange	5
grapefruit	5

ASK YOUR SERVER ABOUT OUR DAILY BAKED PASTRIES

HAPPY HOUR
3-6 everyday

MONDAY+TUESDAY
oysters &
1/2 off wine