

ALL DAY SUMMER MENU

Power Bowl GF VG N16 Brown Rice & Quinoa, Lemony White Beans, Summer Vegetable Saute, Baby Tomato, Red Pepper Pine Nut Caponata, Radish <i>Add Chicken +6 Add Salmon Filet* +9</i>	Classic Cheeseburger* N16 RFR Beef, Cheddar, L&T, Red Onion, Pickle, "Secret Sauce", Sesame Challah Bun <i>Served with Two Sides Or A Soup</i>	Thai Steak Bowl* GF N24 Marinated Steak, Forbidden Rice, Nuac Cham, Red Curry Aioli, Carrots, Ginger Spinach, Bean Sprouts, Toasted Cashews, Cilantro, Mint, Thai Basil
Salmon Entree* GF N22 Pistachio & Herb Crusted Faroe Island Salmon, Gingered Kale & Chickpeas, Golden Raisin Chutney, Roasted Sweet Potato, Tahini Yogurt Sauce	Mediterranean Chicken Bowl N20 Roasted Chicken Thigh, Tzatziki, Tabouli, Feta, Cucumber, Pickled Onion, Tomato, Olives, Pine Nuts	Jumbo Shrimp Pasta 21 Milton's campanelle pasta corn-mascarpone sauce, English peas, cherry tomatoes, topped with crème fraiche & toasted breadcrumbs

SHAREABLES

Cashew Queso VG GF N9 Pico De Gallo, Vegan "Taco Meat", Tortilla Chips	Vegan Spinach Dip VG GF N11 Cashew Cream, Hearts of Palm, Tortilla Chips	Roasted Sweet Potato Wedges V GF10 Tossed in Furikake Spice & Served with Vegan Aioli
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HOUSEMADE COCKTAILS

Spicy Margarita 12/30 Jalapeno Infused Tequila, Orange Liqueur, Lime	H-Town Sweet Tea 12/30 Townes Vodka, Blueberry Hibiscus Tea, Lemon	Lavender Lemonade 12/30 Empress 1908 Gin, Lemon, Lavender Honey	Blood Orange Margarita 12/30 Tequila Blanco, Agave, Lime, Blood Orange	Seasonal Sangria 12 Wine Infused with Seasonal Fruit	Seasonal Frozen NA 6/12 Available in NA or Adult!
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OUR LOCAL PARTNERS

Swift Hill Farms,
Blue Horizon, Slow
Dough Bread Co.,
Deluxe Fine Foods,
Wiwas Tempeh, Red
Field Ranch

SALADS

Asian Chicken GF N16 Chicken Breast, Cabbage & Romaine Mix, Cucumber, Broccoli, Cashews, Cilantro, Green Beans, Ginger-Soy Vinaigrette, Spicy Peanut Sauce	Harvest V GF N13.5 Mixed Greens, Brussels Sprouts, Gold Bar Squash & Zucchini, Grape Tomato, Watermelon, Corn, Radish, Sunflower Seeds, Microgreens, TX Goat Cheese, Herb Vinaigrette	Salmon Poke* GF N19.5 Citrus Ponzu Salmon, Crispy Brown Rice Crumble, Pickled Carrots & Daikon, Cucumber, Edamame, Radish, Tomato, Bean Sprouts, Avocado, Micro Greens, Leche de Tigre
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SANDWICHES

<i>Served with your choice of two house sides or a cup of soup. Sub Leven gluten-free bread +3 V</i>		
"Crunchy" Chicken N16.25 Oven Roasted, Nut-Seed Crumble, Chips, L&T, Pickles, Provolone, Buttermilk Ranch, Pretzel Bun	Avocado BLT* 16.5 Applewood Bacon, Fried Egg, Avocado, Aioli, Heirloom Tomato, Iceberg Lettuce, Sourdough	Good Karma "Burger" VG N14.5 Housemade Seeded Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Vegan Aioli, Romaine, Ciabatta
Truffled Egg Salad V15 Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun	Gulf Seafood 17.5 Blue Horizon Shrimp & Blue Crab, L&T, Pickled Onion, Green Goddess Dressing, Ciabatta	Chicken Caesar Wrap N20 Grilled Chicken, Tobiko, Sesame Tempura Nori, Crispy Capers, Parmesan, Romaine & Kale, House Caesar Dressing
Roasted Beef 19 Thinly Sliced Steak, Gruyere Cheese, Katz Coffee Caramelized Onions, Crispy Onions, Jalapeno Aioli, French Roll.		Garden Sammie VG13 Brussels Sprouts, Avocado Spread, Hummus, Pickled Onion, L&T, Curried Cauliflower, Ciabatta
		"Banh Mi" 15 Charred Red Field Ranch Pork, Aioli, Pickled Onion, Jalapeño, Cilantro, Sambal, Cucumber-Carrot Slaw, French Baguette <i>Sub Organic Non Gmo Tofu & Vegan Aioli</i>

SIDES

Tuscan Kale GF V N	Potato Chips GF VG	Red Potato Salad GF V	Pickle Spears GF VG	Pumpkin Seeds GF VG N	Summer Corn Succotash GF VG N	Watermelon GF VG
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SOUPCUP 4.5 / BOWL 8

Chicken Posolé GF N	Vegan Minestrone VG
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SWEETS

Chocolate Chunk Cookie V4	Vegan Carrot Cupcake VG4	Triple Chocolate Cookie GF V4.5	Raspberry Citrus Pound Cake V5
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*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

We add a 5% Premium Package fee on all To-Go Orders