

SPRING ALL DAY

Classic Texas Cheeseburger* N 16

Beef Patty, Lettuce, Tomato, Onion, Pickles, Mill King Cheddar, "Secret Sauce", Challah Sesame Seed Bun

*Served With Two Sides Or A Cup of Soup

Salmon Poké* GF N 19.5

Citrus Ponzu Salmon, Sesame Rice, Pickled Cabbage, Spiced Pears, Edamame, Radish, Furikake Aioli, Hard Boiled Egg

Steak Bowl* GF 24

Steak, Red Rice, Roasted Ube Sweet Potatoes, Collard Greens, Turnips, Peppadew Peppers, Chimichurri

Mushroom Pasta VG 21

Milton's Pasta, Lion's Mane Mushrooms, Spinach, Broccolini, Vegan Alfredo, Calabrian Chili, Oregano

Shrimp Tacos* GF 17.5

Maximo Corn Tortillas, Avocado, Cabbage, "Rajas"-(Peppers & Onions-mix), Salsa Roja
*Served With Two Sides Or Cup Of Soup

Power Bowl VG GF N 16

Brown Rice & Quinoa, Lemony White Beans, Spring Vegetable Saute, Red Pepper Romesco

Mediterranean Chicken Bowl N 20

Roasted Chicken Thighs, Tabouli, Cucumber, Feta, Pickled Onion, Tomato, Mixed Olives, Pine Nuts, Tzatziki

[some entrees not available til 4pm on weekends]

SHAREABLES

Cashew Queso VG GF N 9

Pico De Gallo, Vegan "Taco Meat", Tortilla Chips

Vegan Spinach Dip VG GF N 11

Cashew Cream, Hearts of Palm, Crispy Garlic, Tortilla Chips

SALADS

ADD A PROTEIN TO ANY SALAD
Tofu 3 | Chicken 6 | Shrimp 9 | Salmon 9

Asian Chicken GF N 16

Oven Roasted Chicken, Cabbage & Romaine, Cucumber, Green Beans, Bean Sprouts, Broccoli, Cashews, Cilantro, Noodles, Ginger-Soy Vinaigrette, Sesame Seeds, Sambal-Peanut Sauce

Taco Salad VG GF N 15.5

Woodlands' Tempeh, Kale & Romaine, Kidney Beans, Tomato, Avocado, Corn, Pickled Onions, Pumpkin Seeds, Lemon Vinaigrette

Salmon Caesar* 19

Herb Crusted Faroe Island Salmon, Kale-Romaine Mix, Parmesan, Crispy Capers, Tomato, Hearts Of Palm, Croutons

Harvest V GF N 13.5

Mixed Greens, Asparagus, Beets, Strawberries, Brussels Sprouts, Texas Goat Cheese, Sunflower Seeds, Herb Vinaigrette

Cheeseburger Salad* 16

Beef Patty, Romaine, Shredded Cheddar, Tomato, Red Onions, Pickles, Croutons, "Secret Sauce"

WINTER ELIXIRS & WINE

Seasonal Sangria 12

Red Wine Sangria

Mimosa Glass/Carafe (serves 4) 6/22

NON-ALCOHOLIC DRINKS

Seasonal Beverage 3.65

Lemonade

Honey Iced Coffee v 4.5

With Oat Milk

Katz Cold Brew Nitro Draft 6

Matcha Latte 6

Chai Latte 6

SANDWICHES

ANY SANDWICH MAY BE PREPARED AS A SALAD!

Served with your choice of two house sides or a cup of soup. Sub Leven Baking Co. gluten free bread +3 V

"Crunchy" Chicken N 16.25

Oven Roasted Chicken, Nut-Seed Crumble, Chips, Tomato, House Pickles, Romaine, Provolone, Green Goddess Ranch, Pretzel Bun

Avocado BLT 16.5

Crispy Bacon, Fried Egg, Heirloom Tomato, Iceberg Lettuce, Aioli, Sourdough

Truffled Egg Salad v 15

Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun

Gulf Seafood* 17.5

Blue Horizon Shrimp & Blue Crab, Lettuce, Tomato, Pickled Onion, Green Goddess Dressing, Ciabatta

Roasted Steak 19

Roasted Steak, Gruyere, Katz Coffee Caramelized Onion, Jalapeño Aioli, Crispy Onion, French Roll

Garden Sammie VG 13

Brussels Sprouts, Avocado Spread, Hummus, Pickled Onion, L&T, Curried Cauliflower, Micro Sprouts, Ciabatta

Good Karma "Burger" VG N 14.5

Smoked Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Romaine, Vegan Aioli, Ciabatta

"Banh Mi" 15

Charred Red Field Ranch Pork, Pickled Onion, Jalapeño, Cilantro, Cucumber-Carrot Slaw, Aioli, Sambal, French Baguette

Sub San San Organic Non Gmo Tofu With Vegan Aioli VG

SIDES

Tuscan Kale v GF N

Potato Chips VG GF

Red Potato Salad v GF

Pickle Spears VG GF

Pumpkin Seeds VG GF N

Fruit VG GF

Apple-Beet Slaw VG GF N

SOUP CUP 4.5 / BOWL 8

Chicken Posolé GF N

Spring Squash & Quinoa VG GF

SWEETS

Chocolate Chunk Cookie v 3

Vegan Carrot Cupcake VG 4

Miso Brown Sugar Cookie VG GF 4

Chocolate Brownie v GF 5

Butterscotch Blondie v N 5

OUR LOCAL PARTNERS

Atkinson Farms, Swift Hill Farms, Red Field Ranch, Treehouse Farm, Blue Horizon Seafood, Bee2Bee Honey Collective, Katz Coffee Award Winning Farms, Maximo, Milton's