

COFFEE & TEA

Latte	5.50
Matcha Latte	6.50
Chai Latte	6.50
Honey Iced Coffee	4.50
Americano	3.75
Iced Aerocano (steamed espresso)	4.00
Espresso	3.75
Cappuccino	4.25
Cortado	4.25
Flat White	4.25
Iced Coffee	4.50
Drip	3.50
Iced Black Tea	3.00
Blood Orange Lemonade	3.25

ADDITIONS

Ube Cold Foam	1.50
Made with Oat Milk! Perfect with Matcha!	
Extra Shot	1.25
Vanilla	.50
Ube	.50
Caramel	.75
Cinnamon	.50
Lavender	.50
Hazelnut	.50
Mocha	.75
Honey	.75

MILK OPTIONS

Whole, 2% , Half & Half, Oat, Almond

RISHI HOT TEA

Jasmine, Earl Grey, Peppermint,
English Breakfast, Chamomile,
Elderberry Healer, Tumeric Ginger

SANDWICHES

SERVED WITH YOUR CHOICE OF ONE HOUSE SIDE

Substitute Gluten Free Bread +\$3

SANDWICHES CAN BE MADE AS A SALAD

Good Karma “Burger”	VG N	14.5
House made Seeded Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Vegan Aioli, Romaine, Ciabatta		
Crunchy Chicken	N	13
Roasted Chicken Breast, Provolone, Nut-Seed Crumble, Crushed Chips, Ranch, Lettuce, Tomatoes, Pickles, Pretzel Bun		
Truffled Egg Salad	V	12
Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun		
Garden Sammie	VG	12
Brussel Sprouts, Smashed Avocado, Hummus, Pickled Onion, Lettuce, Tomatoes, Curried Cauliflower, Ciabatta		
Bagel BLT		13
Applewood Bacon, Fried Egg, Tomato, Iceberg, Aioli, Choice of: Plain or Everything Bagel		

GRAB & GO

Spring Harvest Salad	V N GF	14
Mixed Greens, Brussels Sprouts, Corn, Ninja Radish, Gold Bar Squash & Zucchini, Grape Tomatoes, Watermelon, Sunflower Seeds, Microgreens, TX Goat Cheese, Herb Vinaigrette		
Asian Chicken Salad	GF N	15
Napa Cabbage, Romaine, Cured Cucumber, Broccoli, Green Beans, Cashews, Cilantro, Sweet Potato Noodles, Soy Vinaigrette, Peanut Sauce		
Red Potato Salad 8oz	V GF	4
Eggs, Onion, Dill, Creole Mustard		
Acai Bowl	V N	8
Vanilla Chia Pudding, Maple Almond Museli, Greek Yogurt, Fruit, Mint		
Roasted Garlic Hummus	N	8
Peanut Dukkah, EV00, Toasted Ciabatta		

SIDES

Kale Salad GF V N
Golden Raisins, Parmesan, Pine Nuts

Red Potato Salad GF V
Dill, Creole Mustard, Egg, Onion

Dill Pickle Spears GF VG
House Brine

Piece of Fruit GF VG
Choice Of: Apple, Orange, Banana

Zapp's Potato Chips GF V N +\$1
Choice Of: Salt & Vinegar, Original,
Voodoo or Bbq

SPECIALS

Chicken Posole Soup	GF N	11
Poblano, Green Chiles, Hominy, Cilantro, Pepitas Served with your choice of a Grilled Cheese(V)or Ciabatta Bread(VG)		
Chimichurri Beef Taco	GF	6
Maximo Corn Tortilla, Cotija, Sofrito, Cilantro, Pickled Onion		
Gulf Shrimp Taco	GF	6
Maximo Corn Tortilla, Avocado, Cabbage Slaw, Corn Salsa, Micro Cilantro		
Grilled Chicken Shawarma	N	14
Naan, Mixed Greens, Chili Oil, Hummus, Pickled Onion, Pumpkin Seeds, Garlic Sauce		

BAKED GOODS

Bagels	4
Choice of: Everything or Classic Choice of: Cream Cheese, Honey Butter, or Seasonal Jam	
Seasonal Muffin	4
GF	

BREAKFAST BURRITOS

FLOUR TORTILLA, HASH BROWNS, SOFRITO, REFRIED BEANS RED (SPICY) OR GREEN (MILD) SALSA	
Bacon:	
White Cheddar, Egg, Pico	8
Veggie:	
White Cheddar, Avocado, Egg, Pico	8
Vegan:	
Tofu Scramble, Avocado, Pico	8

DESSERTS

Chocolate Chip Cookies	3
Vegan Carrot Cake	4
VG	

OUR LOCAL PARTNERS

Swift Hill Farms, JV Foods, Gunderman Farms, Cake & Bacon,
Deluxe Fine Foods, Wiwas Tempeh, Blue Horizon

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