

ALL DAY FALL MENU

Vegan Power Bowl GF VG 16	Classic Cheeseburger N 16	Thai Steak Bowl GF N 24
Brown Rice & Quinoa, Kale, Root Veggies, Lemony White Beans, Fried Sage, Dates, Maple Vinaigrette	RFR Beef, Cheddar, L&T, Red Onion, Pickle, “Secret Sauce”, Sesame Challah Bun <i>Served with Two Sides Or A Soup</i>	Marinated Steak, Forbidden Rice, Nuac Cham, Red Curry Aioli, Carrots, Bean Sprouts, Spinach, Toasted Cashews, Cilantro, Mint, Thai Basil
<i>Add Chicken +6 Add Salmon Filet +9</i>		
Salmon Entree GF N 22	Mediterranean Chicken Bowl N 20	Autumn Bucatini N 18
Pistachio & Herb Crusted Faroe Island Salmon, Gingered Kale & Chickpeas, Golden Raisin Chutney, Roasted Sweet Potato, Tahini Yogurt Sauce	Roasted Chicken Thigh, Tzatziki, Tabouli, Feta, Cucumber, Pickled Onion, Tomato, Olives, Pine Nuts	Milton’s Bucatini, Herb Grilled Chicken Breast, Roasted Butternut Squash, Wilted Red Chard, Charred Shallots, Spiced Lemon Whipped Ricotta, Toasted Pine Nuts
		<i>Vegetarian/Vegan Option Available</i> 15

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
Roasted Sweet Potatoes V GF 11
Wedges Tossed in Furikake Spice, Served with Jalapeno Aioli

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
Fall Sangria 12
Red Wine, Brandy, Apple Cider, OJ, Fall Spices
Seasonal Frozen NA 6/12
Available in NA or Adult!

OUR LOCAL PARTNERS

Swift Hill Farms,
Blue Horizon, JV Foods,
Deluxe Fine Foods,
Wiwas Tempeh

SALADS

Asian Chicken GF N 16
Chicken Breast, Cabbage & Romaine Mix, Cucumber, Broccoli, Cashews, Cilantro, Green Beans, Ginger-Soy Vinaigrette, Spicy Peanut Sauce
Harvest V GF N 13.5
Mixed Greens, Cauliflower, Brussels Sprouts, Beets, Green Beans, Roasted Butternut Squash, Shaved Apples, TX Goat Cheese, Radish, Sunflower Seeds, Herb Vinaigrette
Salmon Poke* GF N 19.5
Raw Faroe Island Salmon, Pickled Carrot & Daikon, Napa Cabbage, Broccolini, Caramelized Grapes, Crispy Shallots, Furikake, Leche De Tigre

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

Taco Salad VG GF N 15.5
Wiwas Tempeh, Romaine & Kale, Kidney Beans, Avocado, Hominy, Pickled Onions, Pumpkin Seeds, Lemon Vinaigrette
Caesar 13
Kale-Romaine Mix, Tomatoes, Garlic Croutons, Parmesan, Fried Capers, Hearts of Palm, Caesar Dressing
Cheeseburger Salad 16
Red Field Ranch Beef, Cheddar, Romaine, Tomato, Red Onion, House Pickle, Croutons, “Secret Sauce”

SANDWICHES

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

“Crunchy” Chicken N 16.25
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
Truffled Egg Salad V 15
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
Roasted Beef 19
Thinly Sliced Steak, Gruyere Cheese, Katz Coffee Caramelized Onions, Crispy Onions, Jalapeno Aioli, French Roll.

Good Karma “Burger” VG N 14.5
Housemade Seeded Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Vegan Aioli, Romaine, Ciabatta
Chicken Caesar Wrap N 20
Grilled Chicken, Tobiko, Sesame Tempura Nori, Crispy Capers, Parmesan, Romaine & Kale, House Caesar Dressing
Garden Sammie VG 13
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
Lemongrass Slaw GF VG N

SOUP CUP 4.5 / BOWL 8

Chicken Posolé GF N
Vegan Broccoli & Cheese VG GF

SWEETS

Chocolate Chunk Cookie V 4
Vegan Carrot Cupcake VG 4
Triple Chocolate Cookie GF V 4.5
Pumpkin Spiced Cake V 5
Cranberry-Orange Scone V N 4

*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