

WINTER DAILY MENU

Power Bowl GF VG Brown Rice & Quinoa, Kale, Root Veggies, Lemony White Beans, Fried Sage, Dates, Maple Vinaigrette Add Chicken +6 Add Salmon Filet +9 16	Classic Cheeseburger N RFR Beef, Cheddar, L&T, Red Onion, Pickle, “Secret Sauce”, Sesame Challah Bun Served with Two Sides Or A Soup 16	Thai Steak Bowl GF N Marinated Steak, Forbidden Rice, Nuac Cham, Red Curry Aioli, Carrots, Sweet Potato, Bok Choy, Toasted Cashews, Cilantro, Mint, Thai Basil 24
Salmon Entree GF N Pistachio & Herb Crusted Faroe Island Salmon, Gingered Kale & Chickpeas, Golden Raisin Chutney, Roasted Sweet Potato, Tahini Yogurt Sauce 22	Mediterranean Chicken Bowl N Roasted Chicken Thigh, Tzatziki, Tabouli, Feta, Cucumber, Pickled Onion, Tomato, Olives, Pine Nuts 20	Tacos de Camote GF VG N Blue Corn Tortillas, Crispy Sweet Potato, Refried Black Beans, Poblano Pepper, Shallots, Pumpkin & Sesame Seeds, Salsa Ma nm cha, Cilantro Served with Two Sides Or A Soup 16

SHAREABLES

Cashew Queso VG GF N Pico De Gallo, Vegan “Taco Meat”, Tortilla Chips 9	Vegan Spinach Dip VG GF N Cashew Cream, Hearts of Palm, Crispy Garlic, Tortilla Chips 11
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HOUSEMADE COCKTAILS

Spicy Margarita 12/30 Jalapeno Infused Tequila, Orange Liqueur, Lime	“Crunchy” Chicken N 16.25 Oven Roasted, Nut-Seed Crumble, Chips, L&T, Pickles, Provolone, Buttermilk Ranch, Pretzel Bun	Good Karma “Burger” VG N 14.5 Housemade Seeded Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Vegan Aioli, Romaine, Ciabatta
H-Town Sweet Tea 12/30 Townes Vodka, Blueberry Hibiscus Tea, Lemon	Avocado BLT 16.5 Applewood Bacon, Fried Egg, Avocado, Aioli, Heirloom Tomato, Iceberg Lettuce, Sourdough	Chicken Caesar Wrap N 19 Grilled Chicken, Croutons, Parmesan, Romaine, House Caesar Dressing
Lavender Lemonade 12/30 Empress 1908 Gin, Lemon, Lavender Honey	Truffled Egg Salad V 15 Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun	Garden Sammie VG 13 Brussels Sprouts, Avocado Spread, Hummus, Pickled Onion, L&T, Curried Cauliflower, Ciabatta
Blood Orange Margarita 12/30 Tequila Blanco, Agave, Lime, Blood Orange	Gulf Seafood 17.5 Blue Horizon Shrimp & Blue Crab, L&T, Pickled Onion, Green Goddess Dressing, Ciabatta	“Banh Mi” 15 Charred Red Field Ranch Pork, Aioli, Pickled Onion, Jalapeño, Cilantro, Sambal, Cucumber-Carrot Slaw, French Baguette Sub Organic Non Gmo Tofu & Vegan Aioli
Fall Sangria 12 Red Wine, Orange Liqueur, Brandy, Fall Spices	Roasted Beef 19 Thinly Sliced Steak, Gruyere Cheese, Katz Coffee Caramelized Onions, Crispy Onions, Jalapeno Aioli, French Roll.	
Frozen Aperol Spritz 12 Aperol, Champagne, Orange & Lemon		

OUR LOCAL PARTNERS

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

SALADS

Asian Chicken GF N Chicken Breast, Cabbage & Romaine Mix, Cucumber, Broccoli, Cashews, Cilantro, Green Beans, Ginger-Soy Vinaigrette, Spicy Peanut Sauce 16	Harvest V GF N Mixed Greens, Cauliflower, Carrots, Brussels Sprouts, Beets, Snow Peas, Pomegranate Seeds, TX Goat Cheese, Radish, Sunflower Seeds, Herb Vinaigrette 13.5	Taco Salad VG GF N Wiwas Tempeh, Romaine & Kale, Kidney Beans, Avocado, Hominy, Pickled Onions, Pumpkin Seeds, Lemon Vinaigrette 15.5
Salmon Poke * GF N Faroe Island Salmon, Pickled Carrot & Daikon, Pomegranate Seeds, Broccolini, Roasted Sweet Potato, Leche De Tigre, Sunflower Sprouts, Furikake 19.5	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	Good Karma “Burger” VG N 14.5 Housemade Seeded Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Vegan Aioli, Romaine, Ciabatta
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	Chicken Caesar Wrap N 19 Grilled Chicken, Croutons, Parmesan, Romaine, House Caesar Dressing
Roasted Beef 19 Thinly Sliced Steak, Gruyere Cheese, Katz Coffee Caramelized Onions, Crispy Onions, Jalapeno Aioli, French Roll.	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 Sub Organic Non Gmo Tofu & Vegan Aioli

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	Winter Fruit Salad GF VG
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SOUP CUP 4.5 / BOWL 8

Chicken Posolé GF N	Vegan Broccoli & Cheese VG GF
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SWEETS

Chocolate Chip Cookie V	3
Vegan Carrot Cupcake VG	4
Chocolate Brownie GF V	5
PB & J Crumble VG N	5

*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