



WINTER BREAK MENU

LOCALFOODSTEXAS.COM
@LOCALFOODSTEXAS

RICE UNIVERSITY
HOUSTON

- V Vegetarian
- VG Vegan
- GF Gluten Free
- N Contains Nuts/Seeds

COFFEE & TEA

ADD OAT MILK COLD FOAM +1.50

Latte	5.50
Matcha Latte	6.50
Chai Latte	6.50
Ube Latte/Matcha	6.50
Honey Iced Coffee	4.50
Americano	3.75
Iced Aerocano Cold 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
ADD A SYRUP	
Vanilla	.50
Caramel	.50
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

DESSERTS

Chocolate Chip Cookies	3
Chocolate Brownie GF	4
Vegan Carrot Cake VG	4

BREAKFAST BURRITOS

Available All Day!

Flour Tortilla, Hash Browns, Sofrito, Refried Beans
Choice of: 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

SANDWICHES

Served with Your Choice of One House Side
Substitute Levan Gluten Free Bread +\$3 V
***SANDWICHES CAN BE MADE AS A SALAD ***

Crunchy Chicken N 13
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 Add Chicken \$3

Bagel BLT 13
Applewood Bacon, Fried Egg, Tomato, Iceberg, Aioli, Choice of: Plain or Everything Bagel Add Chicken \$3

GRAB & GO

Fall Harvest Salad V N GF 14

Mixed Greens, Cauliflower, Roasted Butternut Squash, Beets, Caramelized Grapes,Radish, Brussel Sprouts, Texas Goat Cheese, Sun-flower Seeds, Herb Vinaigrette

Asian Chicken Salad GF N 15

Napa Cabbage, Romaine, Cured Cucumber, Broccoli, Green Beans, Cashews, Cilantromeso, Sweet Potato Noodles, Soy Vinaigrette, Peanut Sauce

Red Potato Salad GF V 4

Cooked 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, EVOO, Toasted Ciabatta

SPECIALS

Vegan Broccoli Cheese Soup VG GF N 11
Garnished with Vegan Bacon Bits & Served with your choice of a Grilled Cheese(V)or Ciabatta BreadVG

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, Dill Yogurt

SIDES

Kale Salad GF V N

Golden Raisins, Parmesan, Pine Nuts

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

BAKED GOODS

Bagels 4

Everything or Classic, choice of Cream Cheese, Honey Butter, or Seasonal Jam

Banana Walnut Muffin GF 4

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