

## COFFEE & TEA

Latte	5.50
Matcha Latte	6.50
Chai Latte	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 Blueberry Nectara Tea	3.00
Iced Black Tea	3.00
Blood Orange Lemonade	3.25

## ADDITIONS

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

## MILK OPTIONS

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

## RISHI HOT TEA

Jade Cloud, Earl Grey, Peppermint,  
English Breakfast, Chamomile,  
Elderberry Healer, Tumeric Ginger

## BAKED GOODS

Bagels Everything or Classic, choice of Cream Cheese, Honey Butter, or Seasonal Jam	4
Assorted Pastries	6
Strawberry Pecan Muffin GF	4

## SANDWICHES

SERVED WITH YOUR CHOICE OF ONE HOUSE SIDE  
Substitute Gluten Free Bread +\$3

\*SANDWICHES CAN BE MADE AS A SALAD\*

Banh Mi	14.5
Charred Red Field Ranch Pork, Aioli, Pickled Onion, Jalapeño, Cilantro, Sambal, Cucumber Carrot Slaw, French Baguette	
Good Karma "Burger" VG N	14.5
House made Seeded Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Vegan Aioli, Romaine, Ciabatta	
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	
Bagel BLT	13
Applewood Bacon, Fried Egg, Tomato, Iceberg, Aioli, Choice of: Plain or Everything Bagel	

## GRAB & GO

Winter Harvest Salad V N GF	14
Mixed Greens, Cauliflower, Carrots, Beets, Snow Peas, Pomegranate Seeds, Radish, Brussel Sprouts, Texas Goat Cheese, Sunflower Seeds, 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, EVOO, Toasted Ciabatta	
Spicy Salmon Sushi	8
Faroe Island Salmon, Ponzu, Sambal, Sesame, Nori, Spicy Aioli, Carrots, Cucumbers.	

## 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	
Salt & Vinegar, Original, Voodoo, Bbq	

## SPECIALS

Spaghetti & Meatballs	???	16
Spaghetti alla Chitarra, Grana Padano, Sugo Rosa, Thai Basil, Really Good Olive Oil		
Vegan Taco Salad	??	
Kale, Romain, Woodlands' Tempeh, Kidney Beans, Avocado, Hominy, Pickled Onions, Pumpkin Seeds, Tomatoes, Tortilla Shell, Lemon Vinaigrette		
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)		
Local Power Bowl VG GF		14
Brown Rice & Quinoa, Lemony White Beans, Kale, Root Vegetable Saute, Dates, Maple Vinaigrette, Fried Sage & Shallots Add Chicken \$3, Add Shrimp \$3, Add Tofu \$3, Add Steak \$4		
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		

## 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
Chocolate Brownie GF	4
Vegan Carrot Cake VG	4

## OUR LOCAL PARTNERS

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