

SUMMER ALL DAY

Classic Texas Cheeseburger N 16 44 Farms Beef, Lettuce, Tomato, Onion, Pickles, Mill King Cheddar, “Secret Sauce”, Challah Sesame Seed Bun, *Served With Two Sides Or A Cup of Soup	Steak Bowl* GF 24 Seared Sirloin Steak, Served With Tomatillo Brown Rice, Balsamic Red Onions, Sweet Corn & Green Beans Salsa Topped With A Caramelized Lime Wedge	Summer Power Bowl VG GF N 16 Brown Rice & Quinoa, Lemony White Beans, Summer Vegetable Sauté, Red Pepper Pine Nut Caponata, Baby Tomatoes
Salmon Poké* GF N 19.5 Raw Faroe Island Salmon, Edamame, Avocado, Tomato, Seaweed Crunch, Bean Sprouts, Pickled Carrot & Daikon, Leche De Tigre, Sunflower Sprouts, Bean Sprouts	Mushroom Pasta VG 21 Milton’s Pasta, Lion’s Mane Mushrooms, Spinach, Broccolini, Vegan Alfredo, Calabrian Chili, Oregano	Mediterranean Chicken Bowl N 20 Roasted Chicken Thighs, Tzatziki, Tabouli, Cucumber, Feta, Pickled Onion, Tomato, Mixed Olives, Pine Nuts
	Shrimp Tacos* GF 17.5 Corn Tortillas, Cabbage Mix, Pico De Gallo, Avocado, Sriracha Aioli *Served With Two Sides Or Cup Of Soup	

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	
Spicy Cauliflower Bites V GF N 11 Breaded Cauliflower Bites Fried And Tossed In A Ginger Agrodolce With A Side Of Ranch	

SUMMER ELIXIRS & WINE

Watermelon Sangria 12 White Wine, Watermelon	
Mimosa Glass/Carafe (serves 4) 9/25	

NON-ALCOHOLIC DRINKS

Seasonal Lemonade 3.65 Watermelon	
Honey Iced Coffee V 4.5 With Oat Milk	
Katz Cold Brew Nitro Draft 6	
Matcha Latte 6	
Chai Latte 6	

OUR LOCAL PARTNERS
Swift Hill Farms, Blue Horizon, JV Foods, Deluxe Fine Foods, Wiwas Tempeh, Atkinson Farms

SALADS		ADD A PROTEIN TO ANY SALAD Tofu 3 Chicken 6 Shrimp 9 Salmon 9
Asian Chicken GF N 16 Cabbage & Romaine, Cucumber, Broccoli, Cashews, Cilantro, Noodles, Ginger-Soy Vinaigrette, Sambal-Peanut Sauce		Salmon Caesar* 19 Herb Crusted Faroe Island Salmon, Kale-Romaine Mix, Parmesan, Crispy Capers, Tomato, Hearts Of Palm, Croutons
Summer Harvest V GF N 13.5 Mixed Greens, Gold Bar Squash & Zucchini, Roasted Corn, Radish, Watermelon, Brussels Sprouts, Texas Goat Cheese, Sunflower Seeds, Herb Vinaigrette		Texas Cheeseburger Salad 16 44 Farms Beef, Romaine, Shredded Cheddar, Tomatoes, Red Onions, Pickles, Croutons, “Secret Sauce”
Taco Salad VG GF N 15.5 Kale & Romaine, Woodlands’ Tempeh, Kidney Beans, Avocado, Corn, Pickled Onions, Pumpkin Seeds, Lemon Vinaigrette		

SANDWICHES		ANY SANDWICH MAY BE PREPARED AS A SALAD!
<i>Served with your choice of two house sides or a cup of soup. Sub Leven Baking Co. gluten free bread +3 V</i>		
“Crunchy” Chicken N 16.25 Oven Roasted, Nut-Seed Crumble, Chips, Tomato, House Pickles, Romaine, Provolone, Green Goddess Ranch, Pretzel Bun		Borracho Beef 19 Mexican Style Wine Braised Beef, Cilantro & Cabbage Slaw, Sliced Tomato, Grilled Red Onion, Pickled Pepper, Provolone, Aioli, Beef Jus, Ciabatta
Avocado BLT 16.5 Crispy Bacon, Fried Egg, Heirloom Tomato, Iceberg Lettuce, Aioli, Sourdough		Garden Sammie VG 13 Brussels Sprouts, Avocado Spread, Hummus, Pickled Onion, L&T, Curried Cauliflower, Ciabatta
Truffled Egg Salad V 15 Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun		Quinoa Burger VG N 14.5 Pickled Taqueria Vegetables, Tomato, Romaine, Vegan Aioli, Ciabatta
Gulf Seafood* 17.5 Blue Horizon Shrimp & Blue Crab, Lettuce, Tomato, Pickled Onion, Green Goddess Dressing, Ciabatta		“Banh Mi” 15 Charred Red Field Ranch Pork, Pickled Onion, Jalapeño, Cilantro, Cucumber-Carrot Slaw, Aioli, Sambal, French Baguette <i>Sub San San Organic Non Gmo Tofu With Vegan Aioli</i> VG
Smoked Salmon N 16 House Cured Smoked Salmon, Dill Cream Cheese, Tomato, Onions, Capers, Greens, Everything Pretzel Bun		

SIDES		SOUP CUP 4.5 / BOWL 8
Tuscan Kale V GF N		Chicken Posolé GF N
Potato Chips VG GF		Tomato Minestrone VG
Red Potato Salad V GF		
Pickle Spears VG GF		
Pumpkin Seeds VG GF N		
Summer Corn-Quinoa VG GF N		
Texas Watermelon VG GF		
		SWEETS
		Chocolate Chip Cookie V 3
		Vegan Carrot Cupcake VG 4
		Miso Brown Sugar Cookie VG GF 4
		Chocolate Brownie V GF 5
		Butterscotch Blondie V 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