

ALL DAY SUMMER MENU

Power Bowl GF VG N Brown Rice & Quinoa, Lemony White Beans, Summer Vegetable Saute, Baby Tomato, Red Pepper Pine Nut Caponata, Radish 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, Ginger Spinach, Bean Sprouts, 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 Jumbo Shrimp Pasta Milton's campanelle pasta corn-mascarpone sauce, English peas, cherry tomatoes, topped with crème fraiche & toasted breadcrumbs	21

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, Tortilla Chips 11
Roasted Sweet Potato Wedges V GF Tossed in Furikake Spice & Served with Vegan Aioli 10

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
Seasonal Sangria 12 White Wine, rose, peach
Frozen Strawberry-Lychee Lemonade NA 6/12

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, Brussels Sprouts, Gold Bar Squash & Zucchini, Grape Tomato, Watermelon, Corn, Radish, Sunflower Seeds, Microgreens, TX Goat Cheese, Herb Vinaigrette 13.5
Salmon Poke* GF N Citrus Ponzu Salmon, Crispy Brown Rice Crumble, Pickled Carrots & Daikon, Cucumber, Edamame, Radish, Tomato, Bean Sprouts, Avocado, Micro Greens, Leche de Tigre 19.5

SANDWICHES

Served with your choice of two house sides or a cup of soup. Sub Leven gluten-free bread +3 V	
"Crunchy" Chicken N Oven Roasted, Nut-Seed Crumble, Chips, L&T, Pickles, Provolone, Buttermilk Ranch, Pretzel Bun 16.25	Good Karma "Burger" VG N Housemade Seeded Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Vegan Aioli, Romaine, Ciabatta 14.5
Avocado BLT* Applewood Bacon, Fried Egg, Avocado, Aioli, Heirloom Tomato, Iceberg Lettuce, Sourdough 16.5	Chicken Caesar Wrap N Grilled Chicken, Tobiko, Sesame Tempura Nori, Crispy Capers, Parmesan, Romaine & Kale, House Caesar Dressing 20
Truffled Egg Salad V Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun 15	Garden Sammie VG Brussels Sprouts, Avocado Spread, Hummus, Pickled Onion, L&T, Curried Cauliflower, Ciabatta 13
Gulf Seafood Blue Horizon Shrimp & Blue Crab, L&T, Pickled Onion, Green Goddess Dressing, Ciabatta 17.5	"Banh Mi" Charred Red Field Ranch Pork, Aioli, Pickled Onion, Jalapeño, Cilantro, Sambal, Cucumber-Carrot Slaw, French Baguette 15
Roasted Beef Thinly Sliced Steak, Gruyere Cheese, Katz Coffee Caramelized Onions, Crispy Onions, Jalapeno Aioli, French Roll. 19	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
Summer Corn Succotash GF VG N
Watermelon GF VG

SOUP CUP 4.5 / BOWL 8

Chicken Posolé GF N
Vegan Minestrone VG

SWEETS

Chocolate Chunk Cookie V	4
Vegan Carrot Cupcake VG	4
Chocolate Brownie GF V	5
Raspberry Citrus Pound Cake V	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