

# BREAKFAST/LUNCH UNTIL 3:00PM



<b>breakfast salad</b> with a hard boiled turmeric egg, almonds, cucumbers, kale & sprouts (v) . . . . .	12
<b>overnight oats</b> with passion fruit and pineapple (v) . . . . .	7
<b>coconut chia seed pudding</b> with strawberry, almonds & basil (vg, gf) . . . . .	7

## TOASTS

<b>avocado</b> with salsa verde & arugula (vg) . . . . .	8
<b>sweet pea</b> with yogurt & lemon (v) . . . . .	9
<b>ricotta</b> with fresh cucumber & za'atar (v) . . . . .	7
<b>pistachio butter</b> with burnt honey & black pepper (v) . . . . .	7

## SANDWICHES

<b>egg sandwich</b> hard fried eggs, served with spicy chili oil, tomato & arugula (v) . . . . .	8
<b>sausage OR bacon sandwich</b> with folded eggs, cheddar & kale . . . . .	9
<b>penny quarter pounder</b> blended burger (grassfed beef, mushroom, barley, soy) . . . . .	12
<b>fried chicken sandwich</b> with sprouts & spicy green zhug . . . . .	12
<b>crispy cheesed grilled cheese sandwich</b> with cheddar and manchego cheeses (v) . . . . .	10

## BREAKFASTS

<b>classic breakfast</b> with two eggs, salsa verde, sausage, bacon & toast . . . . .	14
<b>oyakodon</b> chicken & eggs simmered in dashi over rice (gf) . . . . .	13
<b>eggs &amp; bolognese sauce</b> sunny side up, with marinated tomatoes & toast . . . . .	13

# DINNER FROM 3:00PM

<b>kale salad</b> with lemon-oregano vinaigrette, sprouts, pecorino & breadcrumbs (v) . . . . .	9
<b>avocado toast</b> with salsa verde & arugula (vg) . . . . .	8
<b>chilled gulf shrimp</b> with chili oil (gf) . . . . .	14
<b>pan con tomate</b> add prosciutto +5 (vg) . . . . .	7
<b>tongue &amp; cheek crostini</b> . . . . .	8
<b>charcuterie</b> with mustard & cornichons . . . . .	14
<b>cheeses</b> with honey & jam (v) . . . . .	14
<b>french fries</b> with pecorino & black pepper (v) . . . . .	6

## SANDWICHES

<b>penny quarter pounder</b> blended burger (grassfed beef, mushroom, barley, soy) . . . . .	12
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## DINNERS

<b>chicken &amp; rice</b> lentils & cucumbers (gf) . . . . .	16
<b>bistro steak</b> with salsa verde, eggs & kale (gf) . . . . .	18

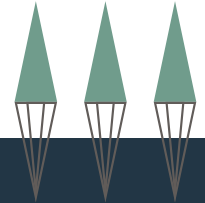
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# ESPRESSO UNTIL 3:00PM

espresso . . . . .	3
americano . . . . .	3
macchiato . . . . .	3.5
cappuccino . . . . .	3.5
latte . . . . .	4.5
bicerin . . . . .	5
sub soy or almond milk . . . . .	.75

# BEVERAGES ALL DAY

drip coffee . . . . .	3
cold brew coffee . . . . .	4
topo chico . . . . .	3
hot tea (green, black, herbal) . . . . .	5



# WINE & BEER BY THE GLASS

ALL DAY • EXCEPT FOR SUNDAYS WHEN TEXAS LAWS ARE WEIRD IN THE MORNINGS

## SPARKLING

<b>Gramona "La Cuvee" Cava</b> . . . . .	12
<i>Cava Grapes, Spain, Penedes, 2015</i>	
<b>Glinavos "Paleokerisio" Pet-Nat</b> . . . . .	13
<i>Debina Blend, Greece, 2017</i>	
<b>Luis Pato Rose Bruto</b> . . . . .	12
<i>Baga, Portugal, Bairrada, NV</i>	
<b>Fattoria Moretto</b> . . . . .	11
<i>Lambrusco, Italy, Emilia-Romagna, NV</i>	

## WHITE

<b>Peter Lauer "Barrel X"</b> . . . . .	12
<i>Riesling, Germany, Mosel, 2018</i>	
<b>Berger</b> . . . . .	9
<i>Gruener Veltliner, Austria, Kemstal, 2018</i>	
<b>Beaumont Family</b> . . . . .	11
<i>Chenin Blanc, South Africa, Walker Bay, 2017</i>	
<b>Trione</b> . . . . .	12
<i>Sauvignon Blanc, California, Russian River, 2018</i>	
<b>Henri Perrusset Macon-Villages</b> . . . . .	12
<i>Chardonnay, France, Burgundy, 2017</i>	
<b>Forlorn Hope "Queen of the Sierra"</b> . . . . .	13
<i>Chardonnay Blend, California, 2016</i>	

## ROSE

<b>La Boutanche "Le Sot de l'Ange"</b> . . . . .	11
<i>Gamay Blend, France, Loire, 2018</i>	
<b>Seehof</b> . . . . .	11
<i>Pinot Noir, Germany, 2018</i>	

## RED

<b>Lioco</b> . . . . .	13
<i>Pinot Noir, California, Mendocino, 2017</i>	
<b>Ercole</b> . . . . .	9
<i>Barbera, Italy, Piedmont, Monferrato, 2018</i>	
<b>Claus Preisinger "Kieselstein"</b> . . . . .	12
<i>Zweigelt, Austria, Burgenland, 2017</i>	
<b>Southhold Farm+Cellar "Forgone Conclusion"</b> . . . . .	11
<i>Alicante Bouschet, Texas, High Plains, 2017</i>	
<b>Charles Joguet "Cuvee Terroir"</b> . . . . .	12
<i>Cabernet Franc, France, Loire, 2017</i>	
<b>Vasse Felix "Filius"</b> . . . . .	13
<i>Cabernet Sauvignon Blend, Australia, 2015</i>	

## DRAFT BEER

<b>Eureka Heights Buckle Bunny</b> . . . . .	5
<b>8th Wonder Weissheimer</b> . . . . .	6
<b>Buffalo Bayou 1836</b> . . . . .	5
<b>Lone Pint Yellow Rose</b> . . . . .	7
<b>Southern Star Buried Hatchet</b> . . . . .	6

## BOTTLED BEER

<b>Lone Star</b> . . . . .	3.5
<b>Stiegl Radler</b> . . . . .	6
<b>Blue Owl Little Boss</b> . . . . .	5
<b>Prairie Era Saison</b> . . . . .	6
<b>St. Arnold Art Car IPA</b> . . . . .	5