

STARTERS

house ricotta w/ toasted ciabatta \$13

broiled shishito peppers \$14

avocado toast \$15

baked goat cheese \$15

caramelized brussels sprouts \$15

house-made mac n' cheese \$15

parmesan truffle fries \$15

famous medi dip* \$16

charcuterie & cheese board \$21



EXECUTIVE CHEF
David Duran

SALADS

farmer's salad \$13

kale, peruvian quinoa, manchego cheese, pistachios, grapes, lemon vinaigrette

trailhead chicken salad \$19

wild greens, avocado, tortilla strips, dates, bacon, blue cheese, pistachio dressing

deconstructed tuna salad* \$21

bibb lettuce, whipped tuna, fresh fruit, tomato, Port Salut cheese

steak salad* \$25

wild greens, tomatoes, haricot verts, beets, Huntsman cheese

salmon caesar salad* \$28

emerald kale, parmesan, house-made dressing, red beet coulis

crab cake salad \$34

arugula, kale, tomatoes, corn, avocado, red onion, lemon dressing

SANDWICHES *all sandwiches served with house-made chips*

chicken burger \$18

ground in house, fontina, arugula, tomatoes, special sauce

veggie burger \$18

house-made recipe with farro, roasted peppers, dates, garbanzo beans, cheddar

grilled cheese & tomato soup \$18

sourdough, artisan cheese, cup of classic tomato soup

crispy chicken sandwich \$18

lightly fried chicken, house-made slaw, tomatoes, fontina cheese

classy burger* \$19

ground in house, served all the way, cheddar, special sauce

café burger* \$20

ground in house, arugula, caramelized onions, Huntsman cheese, pickles

today's fish sandwich \$21

broiled white fish, arugula, tomatoes, pickles, aioli

wagyu burger* \$21

double patty, special sauce, pickles, shaved onion, American cheese

CAFE SPECIALTIES

ancient grain rice bowl \$19 *add chicken \$6, steak \$8, or shrimp \$10*

sautéed fresh vegetables, farro, quinoa, bamboo rice, avocado, serrano peppers, soy glaze

pan seared chicken \$25

spinach, white beans, fennel, white wine sauce

spicy rigatoni \$25

house-made vodka sauce, pecorino, crisp prosciutto, fresh kale

chicken parmesan \$26

lightly fried chicken breast, mozzarella, spaghetti, house-made tomato ragu

shrimp kabobs* \$26

blackened jumbo shrimp, served on a bed of couscous

beurre blanc salmon* \$32

pan seared and served with mashed potatoes and spinach

filet mignon \$MKT

broiled center cut filet, pommes purée, broccolini, herb butter

pasta of the day \$MKT

chef preparations change daily

EXTRAS \$7

haricot verts • sautéed broccolini

pomme purée • fruit bowl

veggie of the day • couscous

SWEETS \$12

apple walnut cobbler

chocolate nemesis

penny's cake

BUBBLES

valdo “numero 10” prosecco *Veneto, IT* \$9/35

nicolas feuillatte *Champagne, FR* \$33 (375ml)

lallier r.018 *Champagne, FR* \$80 (750ml)



WHITES & ROSÉ 6oz/ 9oz/ 36oz

cantina lavis pinot grigio *Italy* \$10/ 38

pine ridge chenin blanc + viognier blend *California* \$10/ 36

st. supery rosé *Napa Valley, CA* \$11/ 13/ 43 (keg)

wente “riva ranch” chardonnay *California* \$12/ 14/ 51

chasing venus sauvignon blanc *Marlborough, NZ* \$13/ 15/ 63

ride sauvignon blanc *Napa Valley, CA* \$14/ 55

groth chardonnay *Napa Valley, CA* \$58 (750ml)

pahlmeyer jayson chardonnay *Napa Valley, CA* \$110 (750ml)

REDS 6oz/ 9oz/ 36oz

pessimist blend *Paso Robles, CA* \$14/ 16/ 59

pico maccario *Barbera, Italy* \$12/ 46

acrobat pinot noir *Oregon* \$13/ 15/ 55

franciscan cabernet sauvignon *California* \$14/ 16/ 62

portillo malbec *Mendoza, AR* \$12/ 14/ 51

austin hope cabernet sauvignon *Paso Robles, CA* \$18/ 72 (6oz/1L)

caymus cabernet sauvignon *Napa Valley, CA* \$28/ 144 (6oz/1L)

“walking fool” by caymus blend *California* \$49 (750ml)

raeburn pinot noir *Russian River Valley, CA* \$55 (750ml)

chimney rock cabernet sauvignon *Napa Valley, CA* \$168 (750ml)

COCKTAILS

sun cruiser iced tea vodka \$9

canned cocktail

riff, ram! \$15

empres 1908 gin, creme de violette, blueberry, mint, lemon

peach, please \$15

ketel one peach-orange blossom, jalisco 1562, lemon

trailhead sunset \$15

vodka, st. germain, lychee puree, lemon, dried hibiscus

lolita \$15

vodka, st. germain, lime, grapefruit, sparkling

matcha-rita \$16

la pulga blanco, matcha tea, jalisco 1562, house-made sweet n' sour

armenta's margarita \$16

socorro blanco tequila, jalisco 1562, house-made sweet n' sour, cactus salt

spicy pineapple \$16

tequila, pineapple, serrano, lime, agave, cactus salt

fresh linen \$14

casa lujo tequila, coconut crème, lime, lavender honey

a smokey brew \$14

rosaluna mezcal, lime, butterfly pea syrup, ginger beer

café old fashioned \$16

1792 small batch bourbon, brown sugar, cinnamon syrup, black walnut bitters

DRAFTS \$7

michelob ultra *St. Louis, MO* • **deep ellow ipa** *Dallas, TX*

yuengling lager *Pottsville, PA* • **adios pantalones** *Fort Worth, TX*

BOTTLES & CANS \$6

stella artois *Belgium*

dos xx *Mexico*

revolver blood & honey *Granbury, TX*

rahr dadgum ipa *Fort Worth, TX*

wild acre texas blonde *Fort Worth, TX*

st. arnold seasonal *Houston, TX*

BRUNCH ENTRÉES

avocado toast \$15

thick-cut ciabatta, house-made ricotta, arugula, radish, tomato

rise & shine waffle \$15

waffle topped with crispy bacon, sunny side egg, fontina, shaved ham, maple syrup

medi dip* \$16

house-made hummus and muhummara, toasted naan, fresh crudités

breakfast sandwich \$17

shaved cure 81 ham, over-easy egg, cheddar, arugula, tomato, dash of mayo, served with breakfast potatoes

day break omelette \$17

all natural turkey, cheddar, spinach, avocado salsa, served with fresh fruit

egg in a hole* \$17

prosciutto, cheddar, fontina, over easy egg, sourdough, served with breakfast potatoes

stuffed french toast \$17

brioche, whipped mascarpone, macerated strawberries, vanilla crème

trailhead breakfast \$17

scrambled eggs, crispy bacon, fresh fruit, ciabatta

chicken & waffles \$18

waffle topped with crispy chicken and maple syrup

veggie burger \$18

house-made recipe with farro, roasted peppers, dates, garbanzo beans, cheddar

classy burger* \$19

ground in house, served all the way, cheddar, special sauce

café burger* \$20

ground in house, arugula, caramelized onions, Huntsman cheese, pickles

wagyu burger* \$21

double patty, special sauce, pickles, shaved onion, American cheese

trailhead chicken salad \$19

organic rotisserie chicken, avocado, wild greens, pistachios, bacon, blue cheese

deconstructed tuna salad* \$21

bibb lettuce, whipped tuna, fresh fruit, tomato, Port Salut cheese

quiche of the day \$21 *limited availability*

chef preparations change daily, served with kale farmers salad

steak salad* \$25

wild greens, tomatoes, haricot verts, beets, Huntsman cheese

salmon caesar salad* \$28

emerald kale, parmesan, house-made dressing, red beet coulis

crab cake salad \$34

arugula, kale, tomatoes, corn, avocado, red onion, lemon dressing

filet mignon \$MK

broiled center cut filet, pommes purée, broccolini, herb butter

THIS AND THAT

toasted ciabatta \$4

crispy bacon \$6

breakfast potatoes \$5

fruit bowl \$6

broiled shishito peppers \$14

house ricotta w/ toasted ciabatta \$13

HYDRATION

espresso (double shot) \$5 • cappuccino \$5 • iced coffee \$5

latté \$5 • coffee \$5 • pressed coffee pot \$7

grapefruit juice \$6 • apple juice \$6 • orange juice \$6

bloody mary \$11 • mimosa \$11 • michelada \$8

kombucha \$5 • hot tea (ask for flavors) \$5



EXECUTIVE CHEF
David Duran

ENTRÉES

granola & yogurt \$12

house-made granola, greek yogurt, fresh fruit

avocado toast \$15

thick-cut ciabatta, house-made ricotta, arugula, radish, tomato

rise & shine waffle \$15

waffle topped with crispy bacon, sunny side egg, fontina, shaved ham, maple syrup

breakfast sandwich \$17

shaved cure 81 ham, over-easy egg, cheddar, arugula, tomato, dash of mayo, served with breakfast potatoes

day break omelette \$17

all natural turkey, cheddar, spinach, avocado salsa, served with fresh fruit

egg in a hole* \$17

prosciutto, jack, cheddar, fontina, farm house egg, sourdough, served with breakfast potatoes

stuffed french toast \$17

brioche, whipped mascarpone, macerated strawberries, vanilla crème

trailhead breakfast \$17

scrambled eggs, crispy bacon, fresh fruit, ciabatta

trailhead chicken salad \$20

organic rotisserie chicken, avocado, wild greens, pistachios, bacon, blue cheese

quiche of the day \$21 *limited availability*

chef preparations change daily, served with kale farmer's salad

steak salad* \$25

wild greens, tomatoes, haricot verts, beets, Huntsman cheese

filet benedict \$26

english muffin, broiled filet, spinach, tomato, hollandaise

BREAKFAST BURRITOS

the general \$11

scrambled eggs, butternut squash, spinach, cheddar

el cosmico \$11

scrambled eggs, chorizo, potatoes, poblano, cheddar

the roadrunner \$11

scrambled egg whites, roasted chicken, avocado, cheddar

el capitan \$11

scrambled eggs, tenderloin, potatoes, poblano, cheddar

el cubico \$15

scrambled eggs, country ham, quinoa, cheddar, spinach, butternut squash, avocado

THIS AND THAT

toasted ciabatta \$4

crispy bacon \$6

breakfast potatoes \$5

fruit bowl \$6

house ricotta w/ toasted ciabatta \$13

HYDRATION

espresso (double shot) \$5 • cappuccino \$5 • iced coffee \$5

latté \$5 • coffee \$5 • pressed coffee pot \$7

grapefruit juice \$6 • apple juice \$6 • orange juice \$6

bloody mary \$11 • mimosa \$11 • michelada \$8

kombucha \$5 • hot tea (ask for flavors) \$5



EXECUTIVE CHEF
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COFFEE BAR

Proudly serving Cafes Richard coffee with house-made flavored syrups



classic selections

latté \$5
cappuccino \$5
cortado \$5
americano \$5
espresso \$5
drip \$5
press pot \$7
cold brew \$5
hot chocolate \$5
hot tea \$5 (*ask for flavors*)
london fog \$5.50

flavor options \$0.75

*vanilla • strawberry • lavender honey
salted caramel • coconut • mocha*

milk options \$1

*whole • breve • oat
almond • soy • coconut*

whipped cream \$0.50

quick bites

blueberry muffin \$4
banana loaf \$4
croissant \$5
ham & cheese croissant \$5
pain au chocolat \$5
cinnamon roll \$5
pastry trio \$11 (*select any 3*)

specialty coffee

(*extra shot \$2.50*)

shaken brown sugar cinnamon \$6.25
salted caramel mocha \$6.25
honey bee breve \$6.25
toasted coconut mocha \$6.25
dirty lavender chai \$6.25
strawberry matcha \$6.25
coconut horchata chai \$6.25
affogato \$7.50

coffee cocktails

espresso martini \$16
irish coffee \$15
top o' the morning \$15
carajillo \$15

mocktails

dreamsicle \$8
tropical lemonade \$8
summer haze \$8
piña colada \$8
strawberry hibiscus spritz \$8

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HAPPY HOUR

Monday - Thursday 3pm - 6pm

specialty cocktails \$7.5

house mixed drinks \$5.5

domestic beer \$4

25% off wine

half off appetizers

medi dip* • avocado toast • brussels sprouts
house ricotta w/ toasted ciabatta
broiled shishito peppers • parmesan truffle fries

cheese board \$12.5

*Consuming raw or undercooked, meat, seafood, or eggs may increase your risk of a foodborne illness.
If you have any allergies, please alert us as not all ingredients are listed.

02/15



CHILDREN'S MENU

all items include choice of soda, milk, or lemonade,
potato chips, and scoop of local ice cream or fruit

cheeseburger

butter noodles

grilled cheese

crispy chicken tenders

\$13 each