

## STARTERS

- farmer's salad** \$12.5
- house ricotta w/ toasted ciabatta** \$12.5
- avocado toast** \$14.5
- baked goat cheese** \$14.5
- broiled shishito peppers** \$14.5
- caramelized brussels sprouts** \$14.5
- house-made mac n' cheese** \$14.5
- parmesan truffle fries** \$14.5
- famous medi dip\*** \$15.5
- charcuterie & cheese board** \$20.5



EXECUTIVE CHEF  
David Duran

## SALADS

- trailhead chicken salad** \$19.5  
wild greens, avocado, tortilla strips, dates, bacon, blue cheese, pistachio dressing
- deconstructed tuna salad\*** \$20.5  
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** \$17.5  
ground in house, fontina, arugula, tomatoes, special sauce
- veggie burger** \$17.5  
house-made recipe with farro, roasted peppers, dates, garbanzo beans, cheddar
- grilled cheese & tomato soup** \$17.5  
sourdough, artisan cheese, cup of classic tomato soup
- crispy chicken sandwich** \$17.5  
lightly fried chicken, house-made slaw, tomatoes, fontina cheese
- classy burger\*** \$18.5  
ground in house, served all the way, cheddar, special sauce
- café burger\*** \$19.5  
ground in house, arugula, caramelized onions, Huntsman cheese, pickles
- today's fish sandwich** \$19.5  
broiled white fish, arugula, tomatoes, pickles, aioli
- wagyu burger\*** \$19.5  
double patty, special sauce, pickles, shaved onion, American cheese

## CAFE SPECIALTIES

- ancient grain rice bowl** \$18.5 *add chicken \$5.5, steak \$7.5, or shrimp \$9.5*  
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** \$51  
broiled center cut filet, pommes purée, broccolini, au poivre sauce
- ny florentine** \$60  
dry-aged strip steak seared and sliced, served with chimichurri
- pasta of the day** \$AQ  
chef preparations change daily

## EXTRAS \$7

- haricot verts • sautéed broccolini**
- pomme purée • fruit bowl**
- veggie of the day • couscous**

## SWEETS \$11.5

- seasonal cobbler**
- chocolate nemesis**
- penny's cake**

\*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.

## BUBBLES

**paladin prosecco** Veneto, IT \$12.5/45

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

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



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## WHITES

6oz/ 9oz/ 36oz

**ozv rosé** California \$11.5/ 13.5/ 49

**three pears pinot grigio** California \$11.5/ 13.5/ 51

**wente "riva ranch" chardonnay** California \$11.5/ 13.5/ 51

**round pond sauvignon blanc** Napa Valley, CA \$12.5/ 14.5/ 63

**craggy range sauvignon blanc** Marlborough, NZ \$16.5/ 65 (6oz/ 750ml)

**groth chardonnay** Napa Valley, CA \$46 (750ml)

## REDS

6oz/ 9oz/ 36oz

**pessimist red blend** Paso Robles, CA \$13.5/ 15.5/ 59

**acrobat pinot noir** Oregon \$12.5/ 14.5/ 55

**oberon cabernet sauvignon** Napa Valley, CA \$14.5/ 16.5/ 63

**portillo malbec** Mendoza, AR \$11.5/ 13.5/ 51

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

**austin hope cabernet sauvignon** Paso Robles, CA \$65 (750ml)

## COCKTAILS

**cucumber tonic** \$14.5  
aviation gin, cucumber tonic, mint, lime

**café cosmo** \$15  
deep eddy lemon, jalisco orange, lime, cranberry

**forbidden mule** \$15  
maker's mark, pama pomegranate liqueur, lemon, simple, ginger beer

**lolita** \$15  
tito's, st. germain, lime, grapefruit, sparkling

**midland sunset** \$15  
tito's, st. germain, lychee puree, dried hibiscus

**queen bee** \$15  
empress gin, lemon, lavender honey syrup

**that's my jam** \$15  
four roses bourbon, house-made berry jam, lemon, simple, egg white

**armenta's margarita** \$15.5  
socorro blanco tequila, jalisco orange, house-made sweet n' sour, cactus salt

## DRAFTS

\$7.5

**michelob ultra** St. Louis, MO

**deep ellum ipa** Dallas, TX

**yuengling lager** Pottsville, PA

**adios pantalones** Fort Worth, TX

## BOTTLED BEER

\$6.5

**stella artois** Belgium

**dos xx** Mexico

**revolver blood & honey** Granbury, TX

## CANNED BEER

\$6.5

**rahr dadgum ipa** Fort Worth, TX

**wild acre texas blonde** Fort Worth, TX

**st. arnold seasonal** Houston, TX

## BRUNCH ENTRÉES

### avocado toast \$14.5

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

### rise & shine waffle \$14.5

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

### medi dip\* \$15.5

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

### breakfast sandwich \$16.5

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

### day break omelette \$16.5

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

### egg in a hole\* \$16.5

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

### stuffed french toast \$16.5

brioche, whipped mascarpone, macerated strawberries, vanilla crème

### trailhead breakfast \$16.5

scrambled eggs, crispy bacon, fresh fruit, ciabatta

### chicken & waffles \$17.5

waffle topped with crispy chicken and maple syrup

### veggie burger \$17.5

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

### classy burger\* \$18.5

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

### café burger\* \$19.5

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

### wagyu burger\* \$19.5

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

### trailhead chicken salad \$19.5

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

### deconstructed tuna salad\* \$20.5

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

### quiche of the day \$20.5 *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

### ny florentine \$60

dry-aged strip steak seared and sliced, served with chimichurri

## THIS AND THAT

**toasted ciabatta** \$3.5

**crispy bacon** \$5.5

**breakfast potatoes** \$4.5

**fruit bowl** \$5.5

**broiled shishito peppers** \$13.5

**house ricotta w/ toasted ciabatta** \$12.5

## HYDRATION

**espresso** (double shot) \$4.5 • **cappuccino** \$5 • **mocha latté** \$5.5

**iced coffee** \$5 • **latté** \$5 • **vanilla latté** \$5.5 • **coffee** \$4.5

**apple juice** \$5.5 • **orange juice** \$5.5 • **grapefruit juice** \$5.5

**pressed coffee pot** \$7 • **bloody mary** \$10.5 • **mimosa** \$10.5

**Michelada** \$7.5 • **kombucha** \$5 • **rishi tea** \$4.5



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## ENTRÉES

### granola & yogurt \$11.5

house-made granola, greek yogurt, fresh fruit

### avocado toast \$14.5

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

### rise & shine waffle \$14.5

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

### breakfast sandwich \$16.5

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

### day break omelette \$16.5

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

### egg in a hole\* \$16.5

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

### stuffed french toast \$16.5

brioche, whipped mascarpone, macerated strawberries, vanilla crème

### trailhead breakfast \$16.5

scrambled eggs, crispy bacon, fresh fruit, ciabatta

### trailhead chicken salad \$19.5

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

### quiche of the day \$20.5 *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 \$10.5

scrambled eggs, butternut squash, spinach, cheddar

### el cosmico \$10.5

scrambled eggs, chorizo, potatoes, poblano, cheddar

### the roadrunner \$10.5

scrambled egg whites, roasted chicken, avocado, cheddar

### el capitan \$10.5

scrambled eggs, tenderloin, potatoes, poblano, cheddar

### el cubico \$14.5

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

## THIS AND THAT

### toasted ciabatta \$3.5

### crispy bacon \$5.5

### breakfast potatoes \$4.5

### fruit bowl \$5.5

### house ricotta w/ toasted ciabatta \$12.5

## HYDRATION

espresso (double shot) \$4.5 • cappuccino \$5 • mocha latté \$5.5

iced coffee \$5 • latté \$5 • vanilla latté \$5.5 • coffee \$4.5

apple juice \$5.5 • orange juice \$5.5 • grapefruit juice \$5.5

pressed coffee pot \$7 • bloody mary \$10.5 • mimosa \$10.5

Michelada \$7.5 • kombucha \$5 • rishi tea \$4.5



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# HAPPY HOUR

Monday - Thursday 3pm - 5:30pm

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**specialty cocktails \$6.5**

**house liquor \$5.5**

**25% off wine**

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**half off appetizers**

medi dip\* • avocado toast • brussels sprouts

house ricotta w/ toasted ciabatta

broiled shishito peppers • parmesan truffle fries

**cheese board \$12.5**

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# CHILDREN'S MENU \$13

all items include choice of drink, potato chips, and scoop of Henry's Ice Cream or fruit

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**cheeseburger**

**butter noodles**

**grilled cheese**

**crispy chicken tenders**

(includes choice of fountain soda, milk, lemonade)