

STARTERS

- farmer's salad** \$12
- house ricotta w/ toasted ciabatta** \$12
- broiled shishito peppers** \$13
- caramelized brussels sprouts** \$13
- avocado toast** \$14
- baked goat cheese** \$14
- house-made mac n' cheese** \$14 *add F1 brisket \$5*
- parmesan truffle fries** \$14
- famous medi dip** \$15
- charcuterie & cheese board** \$20



EXECUTIVE CHEF
Celestino Ramirez

SALADS

- trailhead chicken salad** \$19
wild greens, avocado, tortilla strips, dates, bacon, blue cheese, pistachio dressing
- deconstructed tuna salad*** \$20
bibb lettuce, whipped tuna, fresh fruit, tomato, Port Salut cheese
- steak salad*** \$24
wild greens, tomatoes, haricot verts, beets, Huntsman cheese
- salmon caesar salad*** \$27
emerald kale, parmesan, house-made dressing, red beet coulis
- crab cake salad** \$33
arugula, kale, tomatoes, corn, avocado, red onion, lemon dressing

SANDWICHES *all sandwiches served with house-made chips*

- chicken burger** \$17
ground in house, fontina, arugula, tomatoes, special sauce
- veggie burger** \$17
house-made recipe with farro, roasted peppers, dates, garbanzo beans, cheddar
- grilled cheese & tomato soup** \$17
sourdough, artisan cheese, cup of classic tomato soup
- crispy chicken sandwich** \$17
lightly fried chicken, house-made slaw, tomatoes, fontina cheese
- classy burger*** \$18
ground in house, served all the way, cheddar, special sauce
- café burger*** \$19
ground in house, arugula, caramelized onions, Huntsman cheese, pickles
- today's fish sandwich** \$19
broiled white fish, arugula, tomatoes, pickles, aioli

CAFE SPECIALTIES

- ancient grain rice bowl** \$18 *add chicken \$5, steak \$7, or shrimp \$9*
sautéed fresh vegetables, farro, quinoa, bamboo rice, avocado, serrano peppers, soy glaze
- pan seared chicken** \$24
spinach, white beans, fennel, white wine sauce
- spicy rigatoni** \$24
house-made vodka sauce, pecorino, crisp prosciutto, fresh basil
- chicken parmesan** \$25
lightly fried chicken breast, mozzarella, spaghetti, house-made tomato ragu
- shrimp kabobs*** \$25
blackened jumbo shrimp, served on a bed of couscous
- beurre blanc salmon*** \$31
pan seared and served with mashed potatoes and spinach
- filet mignon** \$49
broiled center cut filet, pommes purée, broccolini, au poivre sauce
- ribeye florentine** \$AQ
broiled with chimichurri and served with mashed potatoes and broccolini
- pasta of the day** \$AQ
chef preparations change daily

EXTRAS \$6

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

SWEETS

- seasonal cobbler** \$11 fresh fruit, butter biscuit topping, vanilla ice cream
- chocolate nemesis** \$11 manjari chocolate torte, roasted strawberries, whipped cream
- pennie's cake** \$11 vanilla cake, lemon custard, raspberry jam
- cakesicle trio** \$14 vanilla, chocolate, & strawberry cake, assorted sprinkles

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BUBBLES

paladin prosecco Veneto, IT \$12/44

nicolas feuillatte Champagne, FR \$32 (375ml)

lallier r.018 Champagne, FR \$79 (750ml)



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WHITES

6oz/ 9oz/ 36oz

ozv rosé California \$11/ 13/ 48

three pears pinot grigio California \$11/ 13/ 50

wente riva ranch chardonnay California \$11/ 13/ 50

round pond sauvignon blanc Napa Valley \$12/ 14/ 62

craggy range sauvignon blanc Marlborough, NZ \$16/ 64 (6oz/ 750ml)

groth chardonnay Napa Valley \$45 (750ml)

REDS

6oz/ 9oz/ 36oz

pessimist red blend Paso Robles, CA \$13/ 15/ 58

acrobat pinot noir Oregon \$12/ 14/ 54

oberon cabernet sauvignon Napa Valley \$14/ 16/ 62

portillo malbec Mendoza, AR \$11/ 13/ 50

raeburn pinot noir Russian River Valley, CA \$54 (750ml)

austin hope winery cabernet sauvignon Paso Robles, CA \$64 (750ml)

COCKTAILS

\$15

lolita

tito's, st. germain, lime, grapefruit, sparkling

armenta margarita

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

forbidden mule

maker's mark, pama pomegranate liqueur, lemon, simple, ginger beer

queen bee

empress gin, lemon, lavender honey syrup

cucumber tonic

ford's gin, cucumber tonic, mint, lime

café cosmo

deep eddy lemon, jalisco orange, lime, cranberry

that's my jam

four roses bourbon, house-made berry jam, lemon, simple, egg white

midland sunset

tito's, st. germain, lychee puree, dried hibiscus

DRAFTS

\$7

michelob ultra St. Louis, MO

deep ellow ipa Dallas, TX

yuengling lager Pottsville, PA

adios pantalones Fort Worth, TX

BOTTLED BEER

\$6

stella artois Belgium

dos xx Mexico

revolver blood & honey Granbury, TX

CANNED BEER

\$6

rahr dadgum ipa Fort Worth, TX

wild acre texas blonde Fort Worth, TX

st. arnold seasonal Houston, TX

BRUNCH ENTRÉES

avocado toast \$14

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

rise & shine waffle \$14

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

medi dip \$15

house-made hummus and muhammara, toasted naan, fresh crudité

breakfast sandwich \$16

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

day break omelette \$16

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

egg in a hole* \$16

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

chicken & waffles \$17

waffle topped with crispy chicken and maple syrup

classy burger* \$17

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

veggie burger \$17

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

café burger* \$18

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

trailhead chicken salad \$19

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

deconstructed tuna salad* \$20

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

quiche of the day \$20 *limited availability*

chef preparations change daily, served with farmers salad

steak salad* \$24

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

salmon caesar salad* \$27

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

crab cake salad \$33

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

ribeye florentine \$AQ

broiled with chimichurri and served with mashed potatoes and broccolini

THIS AND THAT

toasted ciabatta \$3

scrambled eggs \$4

crispy bacon \$5

fruit bowl \$5

breakfast potatoes \$4

broiled shishito peppers \$13

waffles w/ maple syrup \$5

house ricotta w/ toasted ciabatta \$12



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HYDRATION

espresso (double shot) \$4 • **cappuccino** \$4.5 • **coffee** \$4

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

apple juice \$5 • **orange juice** \$5 • **grapefruit juice** \$5

pressed coffee pot \$6.5 • **bloody mary** \$10 • **mimosa** \$10

Michelada \$7 • **kombucha** \$4.5 • **rishi tea** \$4

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ENTRÉES

granola & yogurt \$11

house-made granola, greek yogurt, fresh fruit

avocado toast \$14

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

rise & shine waffle \$14

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

breakfast sandwich \$16

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

day break omelette \$16

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

egg in a hole* \$16

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

trailhead breakfast \$16

scrambled eggs, crispy bacon, fresh fruit, ciabatta

quiche of the day \$20 *limited availability*

chef preparations change daily, served with farmer's salad

steak salad* \$24

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

filet benedict \$25

english muffin, broiled filet, spinach, tomato, hollandaise



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BREAKFAST BURRITOS

the general \$9

scrambled eggs, butternut squash, spinach, cheddar

el cosmico \$9

scrambled eggs, chorizo, potatoes, cheddar

the roadrunner \$9

scrambled egg whites, roasted chicken, avocado, cheddar

el capitan \$9

scrambled eggs, tenderloin, potatoes, poblano, cheddar

el cubico \$13

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

THIS AND THAT

toasted ciabatta \$3

scrambled eggs \$4

breakfast potatoes \$4

crispy bacon \$5

house ricotta w/ toasted ciabatta \$12

fruit bowl \$5

waffles w/ maple syrup \$5

HYDRATION

espresso (double shot) \$4 • cappuccino \$4.5 • coffee \$4

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

apple juice \$5 • orange juice \$5 • grapefruit juice \$5

pressed coffee pot \$6.5 • bloody mary \$10 • mimosa \$10

michelada \$7 • kombucha \$4.5 • rishi tea \$4

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