

# STARTERS

**medi dip** \$11

**tuna and shrimp poke** \$14

**house ricotta & toasted sourdough** \$8

**charcuterie & cheese board** \$17

**filet skewers** \$14

**avocado toast** \$9

**caramelized brussels sprouts** \$9

**broiled shishito peppers** \$7

**farmers salad** \$8

# SALADS

**deconstructed tuna salad** \$16

whipped tuna, fresh fruit, tomato, Port Salut cheese

**trailhead chicken salad** \$15

rotisserie chicken, avocado, wild greens, pinenuts, bacon, Point Reyes blue cheese, pistachio dressing

**crab & shrimp louie** \$18

bibb lettuce, thousand island dressing, avocado, tomato

**crab cake salad** \$18

tomatoes, corn, avocado, watercress, kale, red onion

**steak salad** \$18

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

**ahi heirloom salad** \$19

hand cut vegetables, seasonal fruit, avocado, pistachios, Port Salut cheese, chia seeds

# SANDWICHES

*all sandwiches served with house-made chips*

**café burger** \$14

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

**classy burger** \$14

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

**turkey burger** \$13

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

**fish sandwich** \$16

broiled fillet, watercress, tomatoes, pickles, aioli

**veggie burger** \$13

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

**grilled cheese & tomato soup** \$14

artisan style bread, fancy cheese, cup of classic tomato soup

**sandwich of the day** \$AQ

chef preparations change daily

# CAFE SPECIALTIES

**rotisserie chicken** \$17

organic chicken served with couscous

**ancient grain rice bowl** \$16 *add chicken, steak, scallops, or shrimp \$7*

sautéed fresh vegetables, farro, quinoa, green tea rice, avocado, spicy soy glaze

**sea scallops** \$23

pan-seared scallops, white wine sauce, greens, olive relish

**scottish salmon beurre blanc** \$28

pan seared and served with mashed potatoes and spinach

**pasta of the day** \$AQ

chef preparations change daily

# EXTRAS \$6

**greek couscous • haricot verts • sautéed broccolini**

**colcannon potatoes • veggie of the day**

# SWEETS

**Jenny's cake** \$11 • **pot de creme** \$8

**daily cookie** \$4 • **chocolate bouchon** \$8



## WINE 9oz/ 18oz/ 36oz

**Prosecco Domini Del Leone** \$9/ 32

**MUMM Brut Sparkling** 187mL \$9

**Annabella Chardonnay** \$15/ 30/ 60

**Montelvini Pinot Grigio** \$11/ 22/ 44

**Round Pond Sauvignon Blanc** \$16/ 32/ 64

**Pratsch Rose** \$14/ 28/ 56

**Oberon Cabernet** \$15/ 30/ 60

**Matchbook Tempranillo** \$15/ 30/ 60

**Left Coast Pinot Noir** \$14/ 28/ 56

**Diseno Malbec** \$10/ 20/ 40

## COCKTAILS \$12

### Pimm's Cup

*Pimm's, jam, cucumber, lemon*

### Rye Mule

*Bulleit rye, ginger beer, simple, lime*

### Westsider

*Western Son Blueberry vodka, sparkling, lemon, mint, Angostura*

### Old Fashioned

*Four Roses Bourbon, simple, bitters*

### Press Gimlet

*Gomper's Gin, lime, simple*

### Lowrider

*Hanson's Mandarin, Pama, pineapple, sweet and sour*

### Hibiscus Martini

*Monopolowa, lemonade, hibiscus simple*

### Armenta's Margarita

*tequila, housemade sweet and sour, cactus salt*

*\*make it a Mademoiselle for \$1*

## DRAFTS

**Karbach Weisse Versa Wheat** *Houston, TX* \$6

**Cedar Creek Dankosaurus IPA** *Seven Points, TX* \$7

**Karbach Love Street** *Houston, TX* \$5

**Real Ale Devil's Backbone** *Blanco, TX* \$6

**Founder's All Day IPA** *Grand Rapids, MI* \$6

**St. Arnold's Seasonal** *Houston, TX* \$6

## BOTTLES & CANS

**Martin House Day Break** \$6 • **Full Sail Amber** \$6

**Horny Toad Blonde** \$6 • **Dos XX** \$4 • **Coors Light** \$4

**Stella Cidre** \$6 • **Shiner Bock** \$4.50