

# STARTERS

**medi dip** \$11

**tuna and shrimp poke** \$14

**house ricotta & toasted sourdough** \$7

**charcuterie & cheese board** \$15

**filet skewers** \$13

**little farmers salad** \$8

**peel and eat shrimp** \$16

**caramelized brussels sprouts** \$8

# SALADS

**trailhead chicken salad** \$14

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

**steak salad** \$18

filet mignon, tomatoes, wild greens, haricot vert, Huntsman cheese

**vegetable salad** \$14 *add ahi tuna + \$10*

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

**deconstructed tuna salad** \$15

whipped tuna, fresh fruit, tomato, Port Salut cheese

# SANDWICHES

*all sandwiches served with house-made chips*

**café burger** \$14

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

**classy burger** \$13

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, avocado, beets, tomato, watercress salad, balsamic reduction

**pasta of the day** \$AQ

chef preparations change daily

**fresh fish of the day** \$AQ

chef preparations change daily

**crab cakes** \$AQ

pan crisped on a bed of white wine dijon, served with farmer's salad

# EXTRAS \$6

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

**colcannon potatoes • cannellini beans • heirloom tomatoes**

# SWEETS

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



## WINE SM/ M/ LG

**Torresella Extra Dry Prosecco 2014** \$9/ 32

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

**MacRostie Chardonnay** \$14/ 28/ 56

**Tiamo Pinot Grigio** \$12/ 24/ 48

**Pine Ridge Chenin/Viognier** \$13/ 26/ 52

**Trefethen Dry Reisling** \$15/ 30/ 60

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

**Montelvini Sangiovese Delle Marche** \$13/ 26/ 52

**Left Coast Cuvee Nior** \$14/ 28/ 56

**Diseno Malbec** \$9/ 18/ 36

## COCKTAILS \$13

*Make it a Mademoiselle for \$2*

### The Duke

*Bulleit Rye, Punt E Mes, Aperol, Flamed Orange*

### Cielo

*Gomper's Gin, St. Germain, Soda Water, Lime*

### Lolita

*Tito's, St. Germain, Grapefruit, Lime, Sparkling*

### The Frenchman

*Maker's Mark, Punt E Mes, Vodka, Peychauds Bitters, Lemon*

### The Partridge

*Pear Apple Vodka, Lemon Juice, Pear Simple Syrup, Lemon*

### La Rosa

*Tequila, Rosemary Simple Syrup, Lime, Strawberry Jam, Cherry*

### The Season

*Tito's, Cinnamon Simple Syrup, Lime, Cherry*

### Westsider

*Blueberry Vodka, Lemonade, Mint, Angostura Bitters, Sparkling, Lemon*

### Armenta's Margarita

*Tequila, Housemade Sweet and Sour, Cactus Salt*

## DRAFTS

**Breckenridge Agave Wheat** *Breckenridge, CO* \$6

**Legal Draft Presumed Innocent IPA** *Arlington, TX* \$7

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

**Rahr Texas Red** *Fort Worth, TX* \$6

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

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

## BOTTLES

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

**Dos XX** \$4 • **Coors Light** \$4 • **Stella Cidre** \$6 • **Shiner Bock** \$4.50