

STARTERS

- medi dip** \$11
- tuna tartar** \$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
- bouillabaisse** \$32
saffron tomato broth with sautéed mussels, crab, scallops, and shrimp

EXTRAS \$6

- greek couscous • haricot verts • sautéed broccolini**
- colcannon potatoes • veggie of the day**

SWEETS

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