

STARTERS

medi dip \$11

tuna and shrimp poke \$14

house ricotta & toasted sourdough \$8

charcuterie & cheese board \$17

filet skewers \$13

little farmers salad \$8

peel and eat shrimp \$16

caramelized brussels sprouts \$9

SALADS

trailhead chicken salad \$15

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 \$15 *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

tomato salad \$15

heirloom tomatoes, roasted asparagus, Burrata cheese, crutons, Marcona almonds

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, 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 • roasted asparagus • veggie of the day

SWEETS

Jenny's cake \$11 • **pot de creme** \$8 • **daily cookie** \$4

We take pride in preparing our food from scratch every day. Some items will have limited availability. If you have allergies, please alert us as not all ingredients are listed! We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us.



WINE 9oz/ 18oz/ 36oz

Torresella Extra Dry Prosecco 2014 \$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 \$13

All-Day Aperol Shandy

Founders IPA, Aperol, grapefruit, lemon

Lolita

Tito's Vodka, elderflower, grapefruit, lime, prosecco

Rye on The River

Bulleit Rye, Averna, ginger, lemon

Guava Gimlet

BLK EYE Vodka, guava, lime, agave

Jalapeño Rose

Four Roses Bourbon, Frangelico, lemon, jalapeño

Cucumber Hibiscus Lemonade

Hanson's Cucumber Vodka, Avoca Strawberry-Hibiscus Tea Simple, lemonade

Gomper's Pomegranate Fizz

Gomper's Gin, Pama liqueur, lemon, Sprite

Clearfork Blackberry Mojito

Don Q Rum, lemon, blackberry, mint, soda

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

Rahr Texas Red *Fort Worth, 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