

STARTERS

medi dip* \$11

tuna and shrimp poke* \$14

greek yogurt dip* \$8

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 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* \$15

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* \$15 *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 • **sprinkle cake** \$8 • **tuxedo cake** \$8

house made cookie \$4 • **pot de creme** \$8

please alert the kitchen of any food allergies

consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness.

* contains nuts

WINE SM/ M/ LG

Torresella Extra Dry Prosecco 2014 \$9/ 32

MUMM Brut Sparkling 187mL \$9

Pratsch Rose \$10/ 20/ 40

Montelvini Pinot Grigio \$9/ 18/ 36

A Crisp Chard \$14/ 28/ 56

Trefethen Dry Reisling \$15/ 30/ 60

Weather Pinot Noir \$16/ 32/ 64

Matchbook Tempranillo \$12/ 24/ 48

Diseño Malbec \$9/ 18/ 36

Annabella Cabernet \$17/ 34/ 68

COCKTAILS

Summer Shandy \$13

Agave Wheat, Combier, lemon, orange

Paloma \$13

El Zarco, Combier, grapefruit, lime, agave, salt

Rosemary Gimlet \$13

Gompers Gin, rosemary reduction, lemon

Jalapeño Old Fashioned \$13

TX Whiskey, Angostura, orange bitters, jalapeño

Press Redhook \$13

Rye whiskey, Punt e Mes, Luxardo Maraschino

Texas 3 Step \$13

Tito's, strawberry jam, basil, lemon

Jalapeño Cucumber Sour \$13

Monopolowa, jalapeño, cucumber, lime

Armenta Margarita \$13

Tequila, sweet and sour, cactus salt

Clearfork Martini \$13

Gin or Vodka, jalapeño olive juice

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

Alaskan White *Juneau, AK* \$5

Lagunitas IPA *Petaluma, CA* \$6

Real Ale Hans Pils *Blanco, TX* \$5

Left Hand Milk Stout *Longmont, CO* \$7

BOTTLES

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

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

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