

STARTERS

- house ricotta w/ toasted ciabatta** \$12.5
- avocado toast** \$14.5
- baked goat cheese** \$14.5
- broiled shishito peppers** \$14.5
- caramelized brussels sprouts** \$14.5
- house-made mac n' cheese** \$14.5
- parmesan truffle fries** \$14.5
- famous medi dip*** \$15.5
- charcuterie & cheese board** \$20.5



EXECUTIVE CHEF
David Duran

SALADS

- farmer's salad** \$12.5
kale, peruvian quinoa, manchego cheese, pistachios, grapes, lemon vinaigrette
- trailhead chicken salad** \$19.5
wild greens, avocado, tortilla strips, dates, bacon, blue cheese, pistachio dressing
- deconstructed tuna salad*** \$20.5
bibb lettuce, whipped tuna, fresh fruit, tomato, Port Salut cheese
- steak salad*** \$25
wild greens, tomatoes, haricot verts, beets, Huntsman cheese
- salmon caesar salad*** \$28
emerald kale, parmesan, house-made dressing, red beet coulis
- crab cake salad** \$34
arugula, kale, tomatoes, corn, avocado, red onion, lemon dressing

SANDWICHES *all sandwiches served with house-made chips*

- chicken burger** \$17.5
ground in house, fontina, arugula, tomatoes, special sauce
- veggie burger** \$17.5
house-made recipe with farro, roasted peppers, dates, garbanzo beans, cheddar
- grilled cheese & tomato soup** \$17.5
sourdough, artisan cheese, cup of classic tomato soup
- crispy chicken sandwich** \$17.5
lightly fried chicken, house-made slaw, tomatoes, fontina cheese
- classy burger*** \$18.5
ground in house, served all the way, cheddar, special sauce
- café burger*** \$19.5
ground in house, arugula, caramelized onions, Huntsman cheese, pickles
- today's fish sandwich** \$19.5
broiled white fish, arugula, tomatoes, pickles, aioli
- wagyu burger*** \$19.5
double patty, special sauce, pickles, shaved onion, American cheese

CAFE SPECIALTIES

- ancient grain rice bowl** \$18.5 *add chicken \$5.5, steak \$7.5, or shrimp \$9.5*
sautéed fresh vegetables, farro, quinoa, bamboo rice, avocado, serrano peppers, soy glaze
- pan seared chicken** \$25
spinach, white beans, fennel, white wine sauce
- spicy rigatoni** \$25
house-made vodka sauce, pecorino, crisp prosciutto, fresh kale
- chicken parmesan** \$26
lightly fried chicken breast, mozzarella, spaghetti, house-made tomato ragu
- shrimp kabobs*** \$26
blackened jumbo shrimp, served on a bed of couscous
- beurre blanc salmon*** \$32
pan seared and served with mashed potatoes and spinach
- filet mignon** \$MKT
broiled center cut filet, pommes purée, broccolini, herb butter
- pasta of the day** \$MKT
chef preparations change daily

EXTRAS \$7

- haricot verts • sautéed broccolini**
- pomme purée • fruit bowl**
- veggie of the day • couscous**

SWEETS \$11.5

- seasonal cobbler**
- chocolate nemesis**
- penny's cake**

*Consuming raw or undercooked, meat, seafood, or eggs may increase your risk of a foodborne illness.
If you have any allergies, please alert us as not all ingredients are listed.

BUBBLES

valdo "numero 10" prosecco *Veneto, IT* \$9/35

nicolas feuillatte *Champagne, FR* \$33 (375ml)

lallier r.018 *Champagne, FR* \$80 (750ml)



WHITES & ROSÉ 6oz/ 9oz/ 36oz

pine ridge chenin blanc + viognier blend *California* \$10/36

rose gold rosé *Provence, FR* \$11.5/ 13.5/ 51

stemmari pinot grigio *Sicily, IT* \$11.5/ 13.5/ 51

wente "riva ranch" chardonnay *California* \$11.5/ 13.5/ 51

chasing venus sauvignon blanc *Marlborough, NZ* \$12.5/ 14.5/ 63

wairau river sauvignon blanc *Marlborough, NZ* \$15/ 52 (6oz/750ml)

groth chardonnay *Napa Valley, CA* \$58 (750ml)

pahlmeyer jayson chardonnay *Napa Valley, CA* \$110 (750ml)

REDS 6oz/ 9oz/ 36oz

pessimist blend *Paso Robles, CA* \$13.5/ 15.5/ 59

acrobat pinot noir *Oregon* \$12.5/ 14.5/ 55

franciscan cabernet sauvignon *California* \$14/ 16/ 62

portillo malbec *Mendoza, AR* \$11.5/ 13.5/ 51

austin hope cabernet sauvignon *Paso Robles, CA* \$18/ 72 (6oz/1L)

caymus cabernet sauvignon *Napa Valley, CA* \$28/ 144 (6oz/1L)

"walking fool" by caymus blend *California* \$49 (750ml)

raeburn pinot noir *Russian River Valley, CA* \$55 (750ml)

chimney rock cabernet sauvignon *Napa Valley, CA* \$168 (750ml)

pio cesare barolo (nebbiolo) *Italy* \$195 (750ml)

COCKTAILS

aperol spritz \$13.5

Aperol, sparkling, soda, orange

captain coconut \$14.5

Captain Morgan rum, lime, coconut crème

aledo sunset \$15

vodka, St. Germain, lychee puree, lemon, dried hibiscus

lolita \$15

vodka, St. Germain, lime, grapefruit, sparkling

empress express \$15

Empress 1908 gin, St. Germain, grapefruit, lemon, egg white, butterfly pea syrup

forbidden mule \$15

Benchmark bourbon, Pama pomegranate liqueur, lemon, simple, ginger beer

armenta's margarita \$15.5

Socorro blanco tequila, Jalisco 1562, house-made sweet n' sour, cactus salt

spicy pineapple \$15.5

Lalo, pineapple, serrano, lime, agave, cactus salt

café old fashioned \$15.5

1792 small batch bourbon, brown sugar, cinnamon syrup, black walnut bitters

DRAFTS \$7

michelob ultra *St. Louis, MO*

deep ellow ipa *Dallas, TX*

yuengling lager *Pottsville, PA*

adios pantalones *Fort Worth, TX*

BOTTLED BEER \$6

stella artois *Belgium*

dos xx *Mexico*

revolver blood & honey *Granbury, TX*

CANNED BEER \$6

rahr dadgum ipa *Fort Worth, TX*

wild acre texas blonde *Fort Worth, TX*

st. arnold seasonal *Houston, TX*

BRUNCH ENTRÉES

avocado toast \$14.5

thick-cut ciabatta, house-made ricotta, arugula, radish, tomato

rise & shine waffle \$14.5

waffle topped with crispy bacon, sunny side egg, fontina, shaved ham, maple syrup

medi dip* \$15.5

house-made hummus and muhummara, toasted naan, fresh crudités

breakfast sandwich \$16.5

shaved cure 81 ham, over-easy egg, cheddar, arugula, tomato, dash of mayo, served with breakfast potatoes

day break omelette \$16.5

all natural turkey, cheddar, spinach, avocado salsa, served with fresh fruit

egg in a hole* \$16.5

prosciutto, cheddar, fontina, over easy egg, sourdough, served with breakfast potatoes

stuffed french toast \$16.5

brioche, whipped mascarpone, macerated strawberries, vanilla crème

trailhead breakfast \$16.5

scrambled eggs, crispy bacon, fresh fruit, ciabatta

chicken & waffles \$17.5

waffle topped with crispy chicken and maple syrup

veggie burger \$17.5

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

classy burger* \$18.5

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

café burger* \$19.5

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

wagyu burger* \$19.5

double patty, special sauce, pickles, shaved onion, American cheese

trailhead chicken salad \$19.5

organic rotisserie chicken, avocado, wild greens, pistachios, bacon, blue cheese

deconstructed tuna salad* \$20.5

bibb lettuce, whipped tuna, fresh fruit, tomato, Port Salut cheese

quiche of the day \$20.5 *limited availability*

chef preparations change daily, served with kale farmers salad

steak salad* \$25

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

salmon caesar salad* \$28

emerald kale, parmesan, house-made dressing, red beet coulis

crab cake salad \$34

arugula, kale, tomatoes, corn, avocado, red onion, lemon dressing

filet mignon \$MK

broiled center cut filet, pommes purée, broccolini, herb butter

THIS AND THAT

toasted ciabatta \$3.5

crispy bacon \$5.5

breakfast potatoes \$4.5

fruit bowl \$5.5

broiled shishito peppers \$13.5

house ricotta w/ toasted ciabatta \$12.5

HYDRATION

espresso (double shot) \$4.5 • cappuccino \$5 • mocha latté \$5.5

iced coffee \$5 • latté \$5 • vanilla latté \$5.5 • coffee \$4.5

apple juice \$5.5 • orange juice \$5.5 • grapefruit juice \$5.5

pressed coffee pot \$7 • bloody mary \$10.5 • mimosa \$10.5

michelada \$7.5 • kombucha \$5 • hot tea (ask for flavors) \$4.5



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ENTRÉES

granola & yogurt \$11.5

house-made granola, greek yogurt, fresh fruit

avocado toast \$14.5

thick-cut ciabatta, house-made ricotta, arugula, radish, tomato

rise & shine waffle \$14.5

waffle topped with crispy bacon, sunny side egg, fontina, shaved ham, maple syrup

breakfast sandwich \$16.5

shaved cure 81 ham, over-easy egg, cheddar, arugula, tomato, dash of mayo, served with breakfast potatoes

day break omelette \$16.5

all natural turkey, cheddar, spinach, avocado salsa, served with fresh fruit

egg in a hole* \$16.5

prosciutto, jack, cheddar, fontina, farm house egg, sourdough, served with breakfast potatoes

stuffed french toast \$16.5

brioche, whipped mascarpone, macerated strawberries, vanilla crème

trailhead breakfast \$16.5

scrambled eggs, crispy bacon, fresh fruit, ciabatta

trailhead chicken salad \$19.5

organic rotisserie chicken, avocado, wild greens, pistachios, bacon, blue cheese

quiche of the day \$20.5 *limited availability*

chef preparations change daily, served with kale farmer's salad

steak salad* \$25

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

filet benedict \$26

english muffin, broiled filet, spinach, tomato, hollandaise

BREAKFAST BURRITOS

the general \$10.5

scrambled eggs, butternut squash, spinach, cheddar

el cosmico \$10.5

scrambled eggs, chorizo, potatoes, poblano, cheddar

the roadrunner \$10.5

scrambled egg whites, roasted chicken, avocado, cheddar

el capitan \$10.5

scrambled eggs, tenderloin, potatoes, poblano, cheddar

el cubico \$14.5

scrambled eggs, country ham, quinoa, cheddar, spinach, butternut squash, avocado

THIS AND THAT

toasted ciabatta \$3.5

crispy bacon \$5.5

breakfast potatoes \$4.5

fruit bowl \$5.5

house ricotta w/ toasted ciabatta \$12.5

HYDRATION

espresso (double shot) \$4.5 • **cappuccino** \$5 • **mocha latté** \$5.5

iced coffee \$5 • **latté** \$5 • **vanilla latté** \$5.5 • **coffee** \$4.5

apple juice \$5.5 • **orange juice** \$5.5 • **grapefruit juice** \$5.5

pressed coffee pot \$7 • **bloody mary** \$10.5 • **mimosa** \$10.5

michelada \$7.5 • **kombucha** \$5 • **hot tea** (ask for flavors) \$4.5

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HAPPY HOUR

Monday - Thursday 3pm - 6pm

specialty cocktails \$7.5

house mixed drinks \$5.5

domestic beer \$4

25% off wine

half off appetizers

medi dip* • avocado toast • brussels sprouts
house ricotta w/ toasted ciabatta
broiled shishito peppers • parmesan truffle fries

cheese board \$12.5

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02/15



PRESS CAFE

FORT WORTH

CHILDREN'S MENU

all items include choice of soda, milk, or lemonade,
potato chips, and scoop of local ice cream or fruit

cheeseburger

butter noodles

grilled cheese

crispy chicken tenders

\$13 each