

**COFFEE**

Hot Coffee <i>8, 12, or 16 oz</i>	2.75 - 3.75
Cafe au lait <i>hot coffee with steamed milk</i>	3.30 - 4.10
Cold Brew <i>24-hour steeped coffee on ice</i>	4.25
Americano <i>iced or hot</i>	3.50
Espresso <i>all shots are doubles</i>	3.30
Macchiato	4.10
Cortado	4.30
Cappuccino	4.30
Latte	5.10 - 5.35
Sweet Latte <i>vanilla, mocha, or honey</i>	5.50 - 5.75

**(NON) DAIRY OPTIONS**

Whole Milk	
1% Milk	
Almond Milk	+ 0.75
Oat Milk	+ 0.75
Half & Half	+ 1.00

**TEA... & OTHER THINGS**

Chai Latte <i>housemade, hot or iced</i>	4.20 - 5.10
Matcha Latte <i>slightly sweetened, hot or iced</i>	4.00 - 4.50
Hot Tea <i>we have options... ask a barista</i>	4.20 - 5.20
Iced Tea <i>black or herbal</i>	3.75
Italian Soda <i>sparkling water with vanilla syrup</i>	3.75
Chocolate Milk <i>hot or iced</i>	4.00 - 4.50
Vanilla Steamer <i>hot or iced</i>	3.75 - 4.75
Orange Juice <i>8 or 16 oz</i>	4.50 - 5.50



**WINE**

Acinum Extra Dry Prosecco <i>Veneto, Italy</i>	9 / 36	Maris Rosé <i>Languedoc, France</i>	9 (can)
Olivier Gessler White Blend <i>Côtes de Gascogne, France</i>	8 / 30	Poggio Anima Belial Sangiovese <i>Tuscany, Italy</i>	9 / 30
Moncontour Cremant de Loire Brut Sparkling Rosé <i>Loire, France</i>	12.75 / 45	Field Recordings Fiction Red Blend <i>Central Coast, CA</i>	10 / 32

**BEER**

Aval Gold Cidre Artisanal <i>AVAL - Brittany, France</i>	6.00 / 6% ABV
Yellow Rose IPA <i>Lone Pint Brewery - Magnolia, TX</i>	6.00 / 6.8% ABV
Noisy Cricket Session IPA <i>Friends and Allies Brewing - Austin, TX</i>	6.00 / 4.7% ABV
Loggerbier Pilsner <i>Equal Parts Brewing - Houston, TX</i>	6.00 / 4.9% ABV
Vernal Oktoberfest <i>Equal Parts Brewing - Houston, TX</i>	6.00 / 6.1% ABV
Spirit Animal Sour <i>Blue Owl Brewing - Austin, TX</i>	6.00 / 5.1% ABV



## BREAKFAST

### Avocado Toast 11

poached egg\*, crispy shallots, arugula, shallot vinaigrette, sourdough  
add salmon 7 / add bacon 5

### Quinoa Bowl 12

poached egg\*, avocado, sweet potato, red pepper hummus, cauliflower, kale

### Salmon Stuffed Avocado 13

poached egg\*, everything spice, arugula, lemon vinaigrette

### Breakfast Sandwich 11

fried egg\*, tomato jam, bacon, spicy aji amarillo mayo, pretzel bun

### Classic Breakfast 11

two eggs\*, bacon, sourdough toast, housemade jam

### Chilaquiles 13

housemade tortilla chips, salsa verde, avocado, feta, cilantro, radish

### Breakfast Taco / Bowl

flour or corn tortillas / red or green salsa

	TACO	BOWL
Bacon, Egg*, Jack Cheese	4.25	8.5
Chorizo, Sweet Potato, Egg*, Goat Cheese	4.5	9
Potato, Egg*, Jack Cheese	3.75	7.5
Black Bean, Sweet Potato, Avocado (vegan)	3.75	7.5



# BRUNCH

saturday and sunday only

### Biscuits & Gravy 13

chorizo poblano gravy, fried egg\*, cornbread biscuit, scallions, pickled peppers

### French Toast 7 half / 11 full

fresh berries, whipped crème fraîche, maple syrup

### Migas Omelette 13

chorizo, sofrito, house-made tortilla strips, jack cheese, avocado crema, pico de gallo

### Shakshuka Toast 11

poached egg\*, spiced tomato sauce, red pepper hummus, feta, micro cilantro



## SIDES

Toast with Butter & Housemade Jam	3.5
2 Eggs* (fried, scrambled, poached)	3.5
Half Avocado	4
Bacon	5.5
Crispy Potatoes	6
Arugula Salad	6.5

## LUNCH

### Grilled Cheese 10

sharp cheddar, comté, mozzarella, onion jam, brioche  
add arugula salad 2 / add crispy potatoes 4 / add bacon 5

### BLT 11

brioche, crispy bacon, tomato, romaine, spicy aioli  
add arugula salad 2 / add crispy potatoes or turkey 4

### Kale Caesar Salad 11.5

kale, caesar dressing, parmesan, crispy breadcrumbs  
add salmon 4 / add egg 2

consuming raw or undercooked eggs may increase your risk of foodborne illness.  
please mention any food allergies to your server when ordering.

