

# COFFEE

ESPRESSO	\$3
CORTADO	\$5
CAPPUCCINO	\$5 \$6 \$7
AMERICANO	\$5 \$6 \$7
LATTE	\$5 \$6 \$7
SEASONAL LATTE	\$6 \$7 \$8
CHAI LATTE	\$5 \$6 \$7
DRIP COFFEE	\$4 \$5 \$6
COLD BREW	\$5 \$6 \$7
ICED LATTE	\$5 \$6 \$7
MATCHA LATTE	\$5 \$6 \$7
HOT TEA	\$5 \$6 \$7

# GRAB & GO

NATALIE'S JUICE	\$8
LIQUID IV	\$4
ALUMINUM WATER	\$6
MOUNTAIN SPRING WATER	\$7
BODY ARMOUR	\$6
COREPOWER	\$7
SODA	\$5
COCONUT WATER	\$6
RED BULL	\$6
MYLK OATMEAL	\$6
YOGURT PARFAIT	\$7
HARD BOILED EGGS	\$6
CHOBANI YOGURT	\$4

# BREAKFAST

all items made with local ingredients & pasture raised eggs.  
served all day.

ROCKSTAR BAGEL SANDWICH thick cut bacon, fried egg, cheddar	\$11
VEGETARIAN BREAKFAST SANDWICH english muffin, egg, impossible sausage, pepper jack	\$11
FRIED CHICKEN, BACON & MAPLE croissant bun, maple butter	\$11
BRISKET BREAKFAST TACO house smoked brisket, eggs, cheddar, el miagro tortillas	\$7
VEGETARIAN BREAKFAST TACO impossible sausage, eggs, cheddar, el miagro tortillas	\$7
VEGETABLE FRITTATA divina tomatoes, local mushrooms, spinach	\$10
TEXAS FRENCH BREAD PASTRIES	\$5
WHOLE FRUIT	\$3

# LUNCH

all items made with local ingredients. served all day

CHEFS SPRING SALAD frisse, spinach, orange segments, sunflower seeds, easter radish, grapefruit vinaigrette	\$9
TEXAS QUINOA & AVOCADO POWER BOWL quinoa, black beans, avocado, roasted corn, tomatoes, cilantro lime vinaigrette	\$10
SMOKED BRISKET GRILLED CHEESE sourdough, gouda, cheddar, caramelized onions	\$12
TURKEY COBB WRAP house smoked turkey, bacon, avocado, blue cheese, egg, romaine, ranch	\$12
TEXAS TURKEY & GREEN CHILE FLATBREAD house smoked turkey, roasted hatch green chilis, monterey jack, roasted garlic, chipotle crema	\$14

