

STARTERS

- medi dip** \$12
- peel n' eat shrimp** \$14
- house ricotta & toasted sourdough** \$8
- charcuterie & cheese board** \$18
- filet skewers** \$15
- avocado toast** \$10
- caramelized brussels sprouts** \$9
- broiled shishito peppers** \$8
- farmers salad** \$9
- tuna poké** \$16



SALADS

- deconstructed tuna salad** \$16
whipped tuna, fresh fruit, tomato, Port Salut cheese
- trailhead chicken salad** \$16
rotisserie chicken, avocado, wild greens, pinenuts, bacon, Point Reyes blue cheese, pistachio dressing
- crab & shrimp louie** \$18
bibb lettuce, thousand island dressing, avocado, tomato
- crab cake salad** \$18
tomatoes, corn, avocado, watercress, kale, red onion
- steak salad** \$18
tomatoes, wild greens, haricot verts, beets, Huntsman cheese
- ahi heirloom salad** \$19
hand cut vegetables, seasonal fruit, avocado, pistachios, Port Salut cheese, chia seeds

SANDWICHES

all sandwiches served with house-made chips

- café burger** \$16
ground in house, watercress, caramelized onions, Huntsman cheese, pickles
- classy burger** \$15
ground in house, served all the way, cheddar, special sauce
- turkey burger** \$14
ground in house, fontina, watercress, tomatoes, special sauce
- fish sandwich** \$16
broiled fillet, watercress, tomatoes, pickles, aioli
- veggie burger** \$14
house-made recipe with farro, roasted peppers, dates, garbanzo beans, cheddar
- grilled cheese & tomato soup** \$14
sourdough, artisan cheese, cup of classic tomato soup
- sandwich of the day** \$AQ
chef preparations change daily

CAFE SPECIALTIES

- rotisserie chicken** \$18
served with spinach, white beans, fennel, white wine sauce
- ancient grain rice bowl** \$16 *add chicken, steak, scallops, or shrimp \$7*
sautéed fresh vegetables, farro, quinoa, green tea rice, avocado, spicy soy glaze
- king crab mac n' cheese** \$17
house-made noodles, parmesan, cheddar, king crab
- sea scallops** \$24
pan-seared scallops, white wine sauce, greens, olive relish
- scottish salmon beurre blanc** \$28
pan-seared and served with mashed potatoes and spinach
- chef george's pasta of the day** \$AQ
chef preparations change daily
- bouillabaisse** \$27
saffron tomato broth with sautéed mussels, crab, scallops, and shrimp

EXTRAS \$6

- haricot verts • sautéed broccolini • heirloom tomatoes**
- colcannon potatoes • veggie of the day • coleslaw**

SWEETS

- featured dessert** \$11 • **pot de creme** \$8 • **tiramisu** \$8
- daily cookie** \$4 • **chocolate bouchon** \$8

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

cavaliere d'oro prosseco \$9/ 32

mumm brut sparkling 187ml \$9

pacificana chardonnay \$14/ 28/ 56

raptor ridge pinot gris \$14/ 28/ 56

round pond sauvignon blanc \$16/ 32/ 64

two mountain rose \$13/ 26/ 52

oberon cabernet \$16/ 32/ 64

the crusher petite syrah \$12/ 24/ 48

left coast pinot noir \$14/ 28/ 56

diseno malbec \$11/ 22/ 44



COCKTAILS

\$12

rye old fashioned

Sazerac Rye, simple, Angostura, Peychaud's, orange

peddler's brew

wheat beer, blanco tequila, grapefruit, lime, cactus salt

cucumber gin mojito

Uncle Val's Gin, St Germain, lime, cucumber, mint, ginger beer

dark & stormy

Matt's secret recipe

armenta margarita

Blanco Tequila, Combier, housemade sweet n sour, cactus salt

press gimlet

Gompers Gin, lime, simple

skinny mule

Kettle One, Domaine de Canton, lime, soda

lemon drop

Grey Goose Citron, Combier, housemade lemonade, sugar

DRAFTS

karbach coastal conservation wheat ale *Houston, TX* \$5

legal draft smash & grab ipa *Arlington, TX* \$7

karbach love street *Houston, TX* \$5

real ale devil's backbone *Blanco, TX* \$6

founder's all day ipa *Grand Rapids, MI* \$6

st. arnold's seasonal *Houston, TX* \$6

stella artois *Belgium* \$6

wild acre billy jenkins *Ft. Worth, TX* \$5

BOTTLES & CANS

karbach blood orange \$6 • **breckenridge vanilla porter** \$7

coors light \$4 • **horny toad blonde** \$6 • **dos xx** \$4

shiner bock \$4.5 • **angry orchard crisp apple** \$7