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

Tiouse made recipe with rains, rousted peppers, and

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

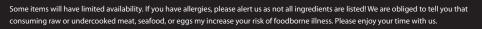
saffron tomato broth with sautéed mussels, crab, scallops, and shrimp

EXTRAS \$6

haricot verts · sautéed broccolini · hierloom tomatoes colcannon potatoes · veggie of the day · coleslaw

SWEETS

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



WINE 90z/180z/360z

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