

# a la carte menu



## greens & grains

Mediterranean Quinoa Bowl | \$15

Grilled chicken, grilled tofu, quinoa, brown rice, kale, marinated garbanzo beans, pickled beets, grape tomatoes, kalamata olives, feta cheese, shaved brussels sprouts, cucumber, pickled onions, lemon oregano vinaigrette, harissa tahini

## daily salad

Texas Wedge | \$15

Iceberg lettuce, romaine lettuce, blue cheese crumbles, chopped bacon, grape tomatoes, green onions, crunchy onions, charred corn, black beans, grilled diced chicken, ranch dressing, blue cheese dressing, balsamic vinaigrette

Side (included with meal)

Japanese Milk bread, Heritage Rolls

## press and pickle

Brisket Cheesesteak | \$20

16 Hour Smoked Brisket, pepperjack cheese, grilled onions, grilled jalapenos & peppers, lettuce, tomato, habanero aioli, Martin's potato bun

Daily Classic Burger | \$20

Double burger, cheddar, Swiss, lettuce, tomato, onions, pickles, Martin's potato bun

Side (included with meal)

House fried Kettle Chips

## keep tacos weird

Smoked Chicken Fajita | \$20

3 street tacos

Corn tortilla, sauteed peppers & onions, salsa rojo, smoked cheddar, pickled jalapenos, lime crema

(V) Wild Mushroom Asada | \$20

3 street tacos

Corn tortillas, chopped cilantro, diced onions, smashed avocado

Side (included with meal)

Tortilla chips & salsa rojo

## the dessert den

Choice of 3 mini desserts | \$15

A variety of house made desserts for the guest to choose from

Daily Dessert Option | \$6

Texas Chocolate Chip Cookie, Jumbo Brownie, Giant Rice Krispie Treat

(Cookie & Brownie Contain Gluten)

Contains DAIRY | GLUTEN | NUTS | SHELLFISH

