

THE WEEKENDER

DRINKS

- HOT COFFEE 3.
- COLD BREW NITRO DRAFT 4.
- HIBISCUS LEMONADE 3.
- HOUSE ICED COFFEE
- CHOOSE CINNAMON OR VANILLA 4.5
- ORANGE JUICE 3.5
- APPLE JUICE 3.5
- GRAPEFRUIT JUICE 3.5

†† CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

** CONTAINS NUTS - PLEASE INFORM US OF ANY FOOD ALLERGIES BEFORE ORDERING

BRUNCH PLATES

(AVAILABLE UNTIL 3PM)

AVOCADO & FARM EGG TOAST 13

RED PEPPER BABAGANOUSH, CRISPY ONIONS, HERB GARLIC OIL, FETA CHEESE CRUMBLES**

TRUFFLED SMOKED SALMON TOAST 14

HOUSE CURED SALMON, EGG SALAD, PICKLED SHALLOTS, CUCUMBER, CAPERS, "EVERYTHING" SPICE **

BREAKFAST PLATE 14

SCRAMBLED EGGS, SEASONAL CORNMEAL MUFFIN, MAPLE BUTTER, SMASHED GARLIC POTATOES, BACON

CHICKEN CHILAQUILES 14

BRAISED CHICKEN THIGHS, GUAJILLO CHILI SAUCE, EPAZOTE CREMA, SUNNY SIDE UP FARM EGG, RADISH, ONION

GARDEN BREAKFAST BOWL 13

WARM SALAD WITH KALE, EGG WHITES, CAULIFLOWER, KOREAN CHILI, BROCCOLI, FALAFEL**

HEALTH NUT BOWL 13

OVERNIGHT OATS, QUINOA, CHIA SEEDS, SEASONAL FRUIT, COCONUT, AVOCADO YOGURT, MAPLE SYRUP, PECANS **

CHICKEN POBLANO BOWL 14

BEAUMONT RICE GRITS, GREEN CHILE BROTH, HOMINY, AVOCADO, FARM EGGS, ROASTED CORN AND TORTILLA STRIPS

44 FARMS "FAJITA" BOWL 14

SEARED SKIRT STEAK, KIDNEY BEANS, ROASTED POTATOES, KALE, PUMPKIN SEEDS WITH CHIMICHURI AND FARM EGGS**

SANDWICHES

PROUDLY SERVING SLOW DOUGH BREAD COMPANY

SANDWICHES COME WITH CHOICE OF 2 SIDES OR CUP OF SOUP SUBSTITUTE GLUTEN FREE WRAP FOR 2.5

44 FARMS HAMBURGER 14

FREE RANGE BEEF, SWISS, ROMAINE, CRISPY ONIONS
INDIAN CREEK MUSHROOMS, SECRET SAUCE,
SESAME CHALLAH, add bacon +1 add fried egg +2 **

CRUNCHY CHICKEN 12

NUT AND SEED CRUMBLE, PROVOLONE, PICKLES,
BUTTERMILK RANCH, TOMATO, ROMAINE,
CRUSHED CHIPS, PRETZEL BUN **

SMOKED SALMON 12

COLD SMOKED & CURED IN-HOUSE, MIXED GREENS,
ONION JAM, LEMON CREAM CHEESE, POPPY SEED BAGEL **

GARDEN SAMMIE 10

BRUSSELS SPROUTS, CURRIED CAULIFLOWER, AVOCADO,
HUMMUS, TOMATO, PICKLED ONIONS, SPROUTS, CIABATTA
(w/ chicken 12.5 as salad w/ chicken 13.5)

GULF SEAFOOD 13.5

SHRIMP, CRAB, GREEN GODDESS, ROMAINE,
PICKLED RED ONION, TOMATO, CIABATTA

SALADS

SANDWICHES MAY ALSO BE PREPARED AS A SALAD

ASIAN CHICKEN 12

GINGER-SOY DRESSING,
SPROUTS, CILANTRO,
TOASTED CASHEWS,
RICE NOODLES,
PEANUT SAUCE ON SIDE**

SALMON POKÈ 17

BOK CHOY, AVOCADO,
CILANTRO, RADISH
SESAME QUINOA,
EDAMAME,
PICKLED EGG**

FALL HARVEST 11

CITRUS GOAT CHEESE,
BRUSSELS SPROUTS,
FRUIT, HAZELNUTS,
SEASONAL VEGETABLES,
FRESH HERB VINAIGRETTE**
add chicken or tofu 13
add shrimp 14

TACO SALAD 12

KALE, ROMAINE,
VEGAN, "TACO MEAT",
AVOCADO, PICKLED ONION,
TORTILLA STRIPS,
CILANTRO-CORN,
LIME VINAIGRETTE**

SIDES

4. EACH / 3 SIDES FOR 11.

CORN NUTS "CHILI-CHEESE" SEASONING

FRESH FRUIT LOCALLY SOURCED AND SEASONAL

HOUSEMADE CHIPS OLD BAY SEASONED

HOUSE PICKLE SPEARS DILL PICKLE BRINE

POTATO SALAD EGG, HONEY, DILL, ONIONS

QUINOA BROCCOLI, CARROT, FETA, SUNFLOWER SEEDS **

SHREDDED BEET LIME, TOMATO, NAVY BEANS

TUSCAN KALE PINE NUTS, PARMESAN **

CUP 3.5 / BOWL 5.5

CHICKEN POSOLE

POBLANO, GREEN CHILES, HOMINY, CILANTRO
& PUMPKIN SEED GARNISH **

VEGAN "CLAM" CHOWDER

CASHEWS, OYSTER CRACKERS, ROOT VEGETABLES,
INDIAN CREEK MUSHROOMS, GARLIC OIL**

SOUPS

SMALL PLATES

LOCAL CHARRED BROCCOLI 8

VEGAN CHEDDAR CHEESE, HAZELNUT GREMOLATA,
DILL, CHIVES**

CRISPY BRUSSEL SPROUTS 6

RED WINE VINEGAR, PARMESAN, CILANTRO, LIME ZEST,
GREEN ONION

VEGAN CASHEW QUESO 9

TORTILLA CHIPS, VEGAN TACO "MEAT",
ROASTED PEPPERS, CILANTRO**

JALAPENO HUMMUS 8

SMOKED PAPRIKA, SEEDLESS JALAPENO,
VEGETABLE CRUDITÉ AND TOASTED CIABATTA

PLEASE INFORM US OF ANY FOOD ALLERGIES BEFORE ORDERING
THERE IS A 5% SURCHARGE ADDED TO ALL TO-GO ORDERS



Made By Texans for everybody!
cause we all can't live here

all beer \$1 off during
Happy Hour

..... ROTATING DRAFT CANS & BOTTLES

TOWN IN CITY "CITY LAGER" 5
pale lager - 4.2%

SOUTERN STAR "TIPPIN' TRIPPEL" 6
belgian tripel - 9.7%

LONE PINT PO-CHA-NA-QUAR-TIP 7
braggot -7%

EUREKA HEIGHTS "MINI BOSS" 7
ddh ipa - 6.8%

(512) BREWING "IMPERIAL STOUT" 7
imperial stout - 10.1%

8TH WONDER "WEISSTHEIMER" 4
hefeweizen - 5.4%

LEGAL DRAFT "NOWHERE BUT TEXAS" 4
american lager - 4.2%

SOUTHERN STAR OCTOBERFEST 4
festbier - 6.3%

LONE PINT "YELLOW ROSE" 8
ipa - 6.8%

WINE BY THE GLASS Happy Hour 4-7daily \$5 select

• LITTLE YERING AUS HH
PINOT NOIR 8/25

• THE JUGGERNAUT CA
CABERNET 12/40

• DELOACH VINEYARDS HH
PINOT NOIR 10
20 HALF / 40 FULL CARAFE

• TRE LEONI CA
ZINFANDEL BLEND 11/36

• SUMMER WATER CA HH
ROSE 10
20 HALF / 40 FULL CARAFE

• J VINEYARDS CA HH
PINOT GRIS 9 / 30

• PACIFICANA CA HH
CHARDONNAY 10
20 HALF / 40 FULL CARAFE

• DOMAINE ST VINCENT NM HH
SPARKLING 9 / 30

• SANGRIA
LOCALE 9.5 HH
BLEND OF
RED AND WHITE WINE
WITH FRUIT JUICE
AND BRANDY

Brunch
Besties

TO BRING SOME HEAT
SUBSTITUTE ALL NATURAL GHOST TEQUILA +.50

HERBAL WARNING 9
HERB INFUSED VODKA, BASIL, FRESH LEMON

O.M.G. (OLD MARY GIBSON) 9
VEGETABLE JUICE, CHIPOLTLE, TX WESTERN SON VODKA

HOUSE MICHELADA 5
MADE WITH 8TH WONDER "HATERADE"

BEER-MOSA 4
8TH WONDER WEISSTHEIMER
WITH FRESH GRAPEFRUIT OR ORANGE

BREAKFAST BEER 8
SEASONAL STOUT WITH KATZ'S COLD BREW COFFEE

MIMOSAS
BY THE GLASS OR CARAFE 4/16
CHOICE OF GRAPEFRUIT, ORANGE JUICE, HIBISCUS LEMON

TROPIC THUNDA 9
SILVER RUM, BRAZILIAN LIMEADE, COCONUT CREAM

NEVER TOO SOON 10
HOUSE COFFEE LIQUEUR, NITRO COLD BREW,
TEXAS RANGER WHISKEY, SHAVED CHOCOLATE

PEPPERS PALOMA 10
PAULA'S TX RUBY RED, GHOST TEQUILA, GRAPEFRUIT