

# DINNER FEATURES

SUNDAY, JULY 22<sup>ND</sup>, 2018

## DRINKS

*Hibiscus-Mint* AGUA FRESCA \$4

*Texas Peach Sweet Tea* \$4

## SMALL PLATES

### ROASTED BEET SALAD \$8

CHICK PEAS, ANCIENT GRAINS, KALE,  
LABNEH YOGURT, AND FRESH HERBS

### VEGAN FRITO PIE \$9 \*\* (CONTAINS NUTS)

PICKLED CHILIES, ONIONS, CILANTRO, VEGAN QUESO

### CHARRED BROCCOLI \$8 \*\* (CONTAINS NUTS)

VEGAN CAESAR DRESSING, SPICY PICKLED CHILES,  
CASHEW CHEESE, TOASTED SUNFLOWER SEEDS

## LARGE PLATES

### SALMON TOSTADAS \$13

BLACK LENTILS, CABBAGE SLAW, PICKLED  
VEGGIES, AVOCADO MASH, AND CHILI AIOLI

### BLACKENED SALMON \$16

MARKET TOMATO PANZANELLA SALAD,  
SUMAC YOGURT, RED WINE VINAIGRETTE

### CLASSIC TEXAS CHEESEBURGER \$13

44FARMS BEEF, LETTUCE, TOMATO, DILL PICKLES, ONION,  
CHEDDAR, "SECRET SAUCE", SESAME SEED BUN

### VEGGIE POWER BOWL \$14

QUINOA-CURRY TOFU STIR-FRY, KALE, TOMATO, LENTILS,  
SEASONAL VEGGIES, PUMPKIN SEEDS, AVOCADO VINAIGRETTE

ADD CHICKEN, SHRIMP OR SALMON \$18

\*\*CONTAINS NUTS