



DINNER MENU

HAPPY HOUR DRINKS 2-7PM

Small Plates

HAPPY HOUR 4-7PM

VEGAN FRITO PIE \$8 ** HH 6
LOCAL TACO "MEAT", PICKLED ONIONS,
PEPPERS, CASHEW "QUESO"

MAC & CHEESE \$9 HH 6
SMOKED GOUDA, TEXAS RICOTTA,
CHEDDAR, PARMESAN

CRISPY BRUSSELS \$8 HH 6
FRIED BRUSSELS, JALAPENO AIOLI

CLASSIC TX CHEESEBURGER \$13 HH 9
44FARMS BEEF, LETTUCE, TOMATO,
PICKLES, ONION, CHEDDAR,
"SECRET SAUCE", POTATO BUN

VEGAN CASHEW QUESO \$9 ** HH 7
HOUSE CORN TORTILLA CHIPS

CARROT HUMMUS \$8 ** HH 6
SERVED WITH BROCCOLINI, PEPPERS,
CUCUMBERS, CARROTS
TOPPED WITH ZATAAR, SUNFLOWER SEEDS

Dinner Entrees

AVAILABLE STARTING AT 5 PM

SOLSTICE SALMON \$18

BABY KALE, BARLEY,
PUMPKIN SEEDS, CRANBERRIES,
ROASTED DELICATA SQUASH
& MAPLE CIDER VINAGRETTE

SPINACH & MUSHROOM LASAGNA \$15

SUN-DRIED TOMATO, PICKLED JALAPENO,
BALSAMIC REDUCTION, PROVOLONE,
PARMESAN, GOAT CHEESE RICOTTA
served with a mixed green salad

VEGAN POWER BOWL \$14

CHEF'S BEAN BLEND, RUBBED KALE,
TRI-COLOR QUINOA, SPICED TOFU,
CRISPY BRUSSELS, ACORN SQUASH,
POMEGRANATE SEEDS, MAPLE TAHINI

POWER UPS:

GRILLED SALMON **+\$8** SHRIMP **+\$5**
GRILLED CHICKEN BREAST **+\$4**

AND TO DRINK...

OUR ON "TAP"-ESTRY OF WINE

GLS \$ 7 - HALF CARAFE \$14 - FULL CARAFE \$28

HH \$5 - \$11 - \$22

WHITE/ RED/ ROSÉ

SEASONAL COCKTAILS

GARDEN MULE \$8

CUCUMBER RICE WINE, GINGER BEER, LIME

FLOWER POWER SANGRIA \$8

CHARDONNAY, AGAVE, LAVENDER, FUJI APPLE

ULTRA-VIOLET \$8

BUTTERFLY FLOWER AGAVE WINE,
LEMON, GRAPEFRUIT, FRESH BASIL

LOCAL CRAFT BREW & CIDER

4TH TAP BREWING "+2 VITALITY" 5 HH 4
BLONDE ALE / 5.2%

8TH WONDER'S "WEISSTEIMER" 5 HH 4
HEFEWEIZEN / 5.4%

TEXAS LEAGUER "6-4-3" 6 HH 4
BELGIAN IPA / 5.0%

LONE PINT "YELLOW ROSE" 8
16.9OZ / IPA / 6.8%

TEXAS KEEPER "CIDERWEIZEN" 16
GLUTEN-FREE / DRY-HOPPED / 7.5%

TEXAS KEEPER "CIDER NOIR" 20
GLUTEN-FREE / OAK-AGED / 10.1%

JESTER KING "NOBLE KING" 22
HOPPY FARMHOUSE ALE / BOMBER / 5.3%