YOGURT PARFAIT $6 **
HOUSEMADE GRANOLA**, FRESH BERRIES, AGAVE, CASHEW YOGURT
GOAT CHEESE & BEET HUMMUS $8
BAGUETTE TOAST
VEGAN CASHEW QUESO $9
HOUSE CORN TORTILLA CHIPS
SEASONAL HARVEST
MIXED GREENS, MARKET VEG, GOAT RICOTTA, SPROUTS, TOASTED SUNFLOWER SEEDS, HERB VINAIGRETTE, POMEGRANATE SEEDS 11.5 **
ADD CHICKEN, TOFU 13.5, OR SHRIMP 14.5
TACO SALAD
BABY KALE, “TACO MEAT,” AVOCADO, PICKLED ONIONS, CILANTRO HOMINY, GRAPE TOMATO, TORTILLA STRIPS, PUMPKIN SEEDS, LIME VINAIGRETTE 12.5 **
ASIAN CHICKEN
NAPA CABBAGE, PICKLED CUCUMBER, BEAN SPROUTS, CRISPY RICE NOODLES, CASHEWS, SPICY PEANUT SAUCE, GINGER-SOY VINAIGRETTE 12.5 **
BRUNCH FEATURES

10AM - 3PM / TANGLEWOOD

CHORIZO & EGGS $14
(VEGETARIAN OPTION AVAILABLE)
SCRAMBLED EGGS, TEXAS CHORIZO, POTATO, CHEDDAR, REFRIED LENTILS, HOUSE SALSA, CORN TORTILLAS

“MEDITERRANEAN” BREAKFAST $13  VEGAN
SMOKED QUINOA PATTY, TOMATO-CUCUMBER SALAD, SLICED AVOCADO, HUMMUS, TOASTED PITA BREAD, VEGAN “LABNEH” ** (ADD 2 EGGS + $2)

DESSERT SPECIAL: DOUBLE CHOCOLATE BROWNIE $4
BOTH VEGAN AND GLUTEN-FREE!

Brunch Libations

RISE & GRIND $7
HOUSEMADE COFFEE INFUSED SAKE, KATZ NITRO COLD BREW, ALLSPICE

MIMOSA $4 GLASS / $18 CARAFE
FLAVORS: SPICED PEAR, ORANGE, PINEAPPLE, & GRAPEFRUIT

HOUSE SPECIALTY SAKE BLOODY MARY $6
TOMATO, SAMBAL, BAY SEASONINGS, BITTERS

FALL MARKET SANGRIA
MALBEC & SPICED APPLE SANGRIA WITH A SKOSH OF EFFERVESCENCE

** CONTAINS SEEDS/NUTS  ** CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS