



RICE VILLAGE

713.521.7800 - 2424 DUNSTAN #100  
10AM-8:30PM SEVEN DAYS A WEEK

SANDWICHES

SANDWICHES COME W/ CHOICE OF 2 SIDES OR A CUP OF SOUP  
SUBSTITUTE GLUTEN-FREE WRAP FOR 2.5

QUINOA BURGER SMOKED QUINOA-BEAN PATTY,  
AVOCADO, TOMATO, HOUSE PICKLES, RED ONION,  
SECRET SAUCE, PRETZEL BUN 11.5

TURKEY CONFIT BRIE CHEESE, ARUGULA,  
CRANBERRY PRESERVES, AIOLI, HARVEST WHEAT 14.

TRUFFLED EGG SALAD MIXED GREENS, TOMATO,  
PARMESAN, AIOLI, PRETZEL BUN 9.5

BACON STEAK & EGG 44 FARMS SKIRT STEAK,  
APPLEWOOD BACON, LOCAL FRIED EGG, CHEDDAR,  
TOMATO, SPICY AIOLI, BOLILLO ROLL 14.

SMOKED SALMON COLD CURED & SMOKED IN-HOUSE,  
MIXED GREENS, ONION JAM, CREAM CHEESE,  
POPPY SEED BAGEL 11.5 \*\*

“CRUNCHY” CHICKEN NUT-SEED CRUMBLE, TOMATO,  
CRUSHED CHIPS, HOUSE PICKLES, ROMAINE, PROVOLONE,  
BUTTERMILK RANCH, PRETZEL BUN 12.\*\*

GULF SHRIMP & CRAB PICKLED RED ONION,  
TOMATO, GREEN GODDESS DRESSING, CIABATTA 13.5

GARDEN SAMMIE BRUSSELS SPROUTS, AVOCADO,  
HUMMUS, TOMATO, SPROUTS, CURRIED CAULIFLOWER,  
PICKLED RED ONION, CIABATTA 10.  
ADD CHICKEN 12.5, AS A SALAD W/ CHICKEN 13.5

“BANH MI” BLACK HILL RANCH PORK, PICKLED ONION,  
CUCUMBER, JALAPENO, CILANTRO, SAMBAL, AIOLI,  
BAGUETTE SUB TOFU OPTIONAL 12.

SANDWICHES MAY ALSO BE PREPARED AS A SALAD

SOUPS

3.5 CUP / 5.5 BOWL

CHICKEN POSOLE

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

VEGAN CHILI

PICKLED RED ONION, PUMPKIN SEEDS \*\*

SIDES

4. EACH / 5. TO-GO OR 3 SIDES FOR 11.

PASTA SALAD ORZO, CHERRY TOMATO, BROCCOLI, CAPERS, DILL

TUSCAN KALE GOLDEN RAISINS, PINE NUTS, PARMESAN \*\*

ACORN SQUASH RED POTATO, GREEN BEANS, CURRY \*\*

QUINOA BELL PEPPER, MANGO, COCONUT, ALMONDS \*\*

PUMPKIN SEEDS WITH CURRY POWDER

HOUSEMADE CHIPS WITH OLD BAY SEASONING

LOCAL FRUIT TEXAS GRAPEFRUIT

HOUSE DILL PICKLE SPEARS

PROUDLY SERVING SLOW DOUGH BREAD.

STARTERS

VEGAN CASHEW QUESO

VEGAN TACO MEAT, HOUSEMADE TORTILLA 9. \*\*

FRIED CAULIFLOWER

LEMON ZEST, POMEGRANATE  
CASHEW PUREE 5 \*\*

JALAPENO HUMMUS

SERVED WITH VEGGIES, GARLIC OIL,  
& TOASTED CIABATTA 8.

SALADS

SEASONAL HARVEST

MIXED GREENS, MARKET VEGGIES, BRUSSELS SPROUTS,  
CITRUS GOAT CHEESE, SPROUTS, SEASONAL FRUIT,  
ALMONDS, FRESH HERB VINAIGRETTE 11. \*\*

ADD CHICKEN OR TOFU 13. ADD SHRIMP 14.

ASIAN CHICKEN

NAPA CABBAGE & ROMAINE, BEAN SPROUTS,  
TOASTED CASHEWS, CRISPY RICE NOODLES,  
GINGER-SOY DRESSING, PEANUT SAUCE 12. \*\*

SHRIMP & GRAIN

GULF SHRIMP, TOASTED QUINOA, LENTILS, BROWN RICE,  
CAULIFLOWER, BABY KALE, TOASTED PUMPKIN SEEDS,  
CURRANTS, SAFFRON VINAIGRETTE 14. \*\*

TACO SALAD

BABY KALE & ROMAINE, VEGAN “TACO MEAT,”  
AVOCADO, PICKLED ONION, CILANTRO-CORN, KIDNEY BEANS,  
TORTILLA STRIPS, PUMPKIN SEEDS, LIME VINAIGRETTE 12. \*\*

VEGAN CAESAR

BABY KALE & ROMAINE, TOMATO,  
PICKLED RED ONION, SWEET POTATO,  
SWEET & SPICY WALNUTS, CASHEW “CAESAR” DRESSING 10. \*\*

ADD CHICKEN OR TOFU 12. ADD SHRIMP 13.

VEGAN POWER BOWL

WILD RICE - CURRIED TOFU STIR FRY,  
BRAISED CANNALENNI BEANS, KALE,  
WALNUTS, SEASONAL VEGETABLES,  
AVOCADO VINAIGRETTE 14. \*\*

ADD CHICKEN OR TOFU 16.

SWEETS

CHOCOLATE CHIP PECAN COOKIE 2. \*\*

GLUTEN FREE 7 LAYER BAR 2.75 \*\*

BUTTERSCOTCH BROWNIE 3. \*\*

VEGAN CARROT CUPCAKE 4. \*\*

VEGAN CHOCOLATE BROWNIE 3.

DRINKS

SEASONAL MINTADE: GRAPEFRUIT-POMEGRANATE 3.

HONEY-MOCHA ICED COFFEE (WITH FLAX MILK) 4.5

KATZ NITRO COLD BREW COFFEE ON DRAFT 6.

PAT GREER’S LOCAL FOODS KOMBUCHA 4.5

WILD SOUTH TEA (ASSORTED FLAVORS) 4.

BRUCE COST GINGER ALE, DUBLIN ROOT BEER 3.5

MEXICAN COKE, TOPO CHICO, DR. PEPPER,  
BIG RED, MEXICAN SPRITE 3.

MARTINELLI APPLE JUICE 3.5

PLEASE INFORM US OF ANY FOOD ALLERGIES BEFORE ORDERING / \*\* CONTAINS NUTS OR SEEDS

5% SURCHARGE FOR ALL TO-GO ORDERS.

## CLASSIC DISHES

### **WATERMELON GAZPACHO**

CUCUMBER, BELL PEPPER, RED ONION, OLIVE OIL







# LUNCH SPECIALS

THURSDAY, JANUARY 31ST, 2019



## SMALL PLATE

### VEGAN TORTILLA SOUP TORTILLA STRIPS

**'THE VEGETARIAN' \$11**

ROASTED PORTOBELLO, ARUGULA  
RED ONION, GOUDA, OLIVE & RAISIN SPREAD  
CHIPOTLE AIOLI ON TOASTED WHEAT

**FEATURED  
HALF BOTTLE \$19**

EVOLUTION 'LUCKY NO.9'  
OREGON

## BEVERAGES

**HOT COFFEE \$3**  
BENJY'S HOUSE BLEND

**SANGRIA**  
\$7 GLASS / \$ 24 CARAFE

**TWO GLASS CARAFE**  
ANY WINE BY THE GLASS  
\$12 HAPPY HOUR / \$16

*"Wine of the Week"*

**"TIKKA'S RUN" '16**  
by LEMELSON VINEYARDS

PINOT GRIS, OR  
\$9 Glass / \$32 Bottle

# DINNER SPECIALS

WEDNESDAY, FEBRUARY 20TH, 2019

## SMALL PLATE

### BHR PULLED PORK \$8

GUAJILLO AIOLI, PICO DE GALLO,  
RED CABBAGE, SOUR CREAM,  
CORN, AVOCADO, CORN TORTILLAS

### AVOCADO TOAST \$5

TOMATO, RADISH, SPROUTS,  
SESAME SEEDS, LEMON

### VEGAN MAC 'N' CHEESE \$8

\$5 ON HAPPY HOUR

VEGAN CHEESE, CAULIFLOWER CRUMBLE

## ENTREE

### BEEF RAGU PASTA BOWL \$16

ASPARAGUS, BELL PEPPER, BABY KALE,  
CHERRY TOMATO, PARMESAN

## DESSERT

RASPBERRY CRUMBLE BAR \$4

ASK ABOUT OUR  
HAPPY HOUR!

4-7 PM, EVERYDAY!

## BEVERAGES

HOT COFFEE \$3

BENJY'S HOUSE BLEND

WINTER SANGRIA

\$7 GLASS / \$ 24 CARAFE

TWO GLASS CARAFE

ANY WINE BY THE GLASS

\$12 HAPPY HOUR / \$16

FEATURED

HALF BOTTLE \$22

CAKEBREAD CHARDONNAY

SONOMA, CA

*"Wine of the Week"*

GRUET BRUT ROSE

NEW MEXICO

\$10 Glass/\$35 Bottle

## SALAD

**BLACKENED CHICKEN \$14**  
**MIXED GREENS, FETA, RED ONION**  
**SPICED PECANS, CHERRY TOMATO**  
**STRAWBERRY VINAIGRETTE**

## DESSERT

**SESAME SANDY \$1.5**  
**(VEGAN +GLUTEN FREE!!!)**