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, AIOI, HARVEST WHEAT 14.

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

BACON STEAK & EGG
44 FARMS SKIRT STEAK, APPLEWOOD BACON, LOCAL FRIED EGG, CHEDDAR, TOMATO, SPICY AIOI, 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, AVOCADO, TOMATO, HOUSE PICKLES, RED ONION, SECRET SAUCE, PRETZEL BUN  13.5

GARDEN SAMMIE
BRUSSELS SPROUTS, 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, CIANTRO & PUMPKIN SEED GARNISH **

VEGAN BUTTERNUT SQUASH SOUP
SPICED PECANS **

SIDES

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

BEET SALAD
GRANNY-SMITH APPLES, BROWN RICE, PISTACHIO **

SWEET POTATO SALAD
VEGAN AIOI, PEAS, VEGAN BACON BITS

TUSCAN KALE
GOLDEN RAISINS, PINE NUTS, PARMESAN **

ACORN SQUASH
QUINOA, GREEN BEANS, CURRY **

PUMPKIN SEEDS
WITH CURRY POWDER

HOUSMADE CHIPS
WITH OLD BAY SEASONING

LOCAL FRUIT
SEASONAL

HOUSE DILL PICKLE SPEARS

PROMULY SERVING SLOW DOUGH BREAD

STARTERS

FRIED CAULIFLOWER
LEMON ZEST, Currants CASHW VEGAN PUREE  5.5 **

VEGAN CASHEW QUESO
VEGAN TACO MEAT, HOUSEMADE TORTILLA 9. **

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 SHRM 14.

ASIAN CHICKEN
NAPA CABBAGE & ROMAINE, BEAN SPROUTS, TOASTED CASHEWS, CRISPY RICE NOODLES, GINGER-SOY DRIZZLE, PEANUT BUTTER 12 **

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

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

FENNEL GREEK
BABY KALE, CUCUMBER, KALAMATA OLIVES, CHERRY TOMATO, PICKLED RED ONION, HOUSE CROUTONS, FETA CHEESE, RED WINE VINAIGRETTE 11.

ADD CHICKEN OR TOFU 13. ADD SHRIMP 14.

VEGAN POWER BOWL
BROWN RICE, KALE, BRAISED LENTILS, SPICED SUNFLOWER SEEDS, SEASONAL VEGETABLES, PEAS, AVOCADO VINAIGRETTE 14. **

ADD CHICKEN OR TOFU 16.

SWEETS

CHOCOLATE CHIP PECAN COOKIE  2. **

GLUTEN FREE 7 LAYER BAR 2.75 **

BLONDIE  3. **

VEGAN CARROT CUPCAKE  3. **

VEGAN CHOCOLATE BROWNIE  3.

DRINKS

SEASONAL MINTADE: STRAWBERRY  3.

HONEY-MOCHA ICED COFFEE (WITH FLAX MILK)  4.5

KATZ NITRO COLD BREW COFFEE ON DRAFT  6.

KATZ benjy’s BLEND HOT COFFEE  3.

PAT GREE’S LOCAL FOODS KOMBUCHA  4.5

THE “RAMBLER” SPARKLING WATER  2.

BROOCE CHUST GINGER ALE, DUBLIN ROOT BEER  3.5

MEXICAN COKE, TOPO CHICO, DR. PEPPER, TOPO SABORES (ASST. FLAVORS)  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.
## Beer

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td>King Estate Pinot Gris '14</td>
<td>14%</td>
</tr>
<tr>
<td>Evolution White Blend NV</td>
<td>12%</td>
</tr>
<tr>
<td>Landmark Chardonnay '15</td>
<td>14%</td>
</tr>
<tr>
<td>Argyle Reserve Pinot Noir '15</td>
<td>14%</td>
</tr>
</tbody>
</table>

## Cans

<table>
<thead>
<tr>
<th>Cans Name</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cream Ale</td>
<td>4.2%</td>
</tr>
<tr>
<td>American IPA</td>
<td>7.2%</td>
</tr>
<tr>
<td>Coconut Stout</td>
<td>8.9%</td>
</tr>
<tr>
<td>Blonde Ale</td>
<td>5.25%</td>
</tr>
</tbody>
</table>

## Draught

Ask about our current rotating draft offering.

## Wines on Draft

### White

- **No Curfew** by Amici
  - **Red Blend** '17 NV
    - 9. GL / 24, 1/2 Carafe
- **Angeline**
  - **Sauvignon Blanc** '17 CA
    - 9. GL / 24, 1/2 Carafe
- **14 Hands Chardonnay** WA
  - 8. GL / 20, 1/2 Carafe

### Red

- **The Drop Sauvignon Blanc Blend** California / 250 ml Can 6.
- **King Estate Pinot Gris** '14 23.
  - WILLAMETTE VALLEY, OR
- **Evolution White Blend NV** 23.
  - OREGON
- **Duckhorn Sauvignon Blanc** '15 27.
  - NAPA VALLEY, CA
- **Landmark Chardonnay** '15 26.
  - SONOMA COUNTY, CA
- **Angels & Cowboys Rosé** '17 21.
  - SONOMA COUNTY, CA
- **Gruet Sparkling Rosé** 21.
  - NEW MEXICO
- **The Drop Sparkling Rosé** 250 ml Can 6.
  - CALIFORNIA

### Full Bottles

- **The Drop Red Blend** 250 ml Can 6.
  - CALIFORNIA
- **L’Ecole Cabernet** '14 27.
  - COLUMBIA VALLEY, WA
- **Cannonball Cabernet Sauvignon** '16 26.
  - CALIFORNIA
- **Heritage Cabernet Sauvignon** '16 24.
  - COLUMBIA VALLEY, WA
- **Argyle Reserve Pinot Noir** '15 26.
  - WILLAMETTE VALLEY, OR

For here or to-go.

## Happy Hour

### 4-7pm, Everyday

- **Canned Beers** 3.
- **DrafT Beer** 5.
- **Wines By The Glass** 7.

Ask about our select happy hour appetizers.
HALF ROASTED CHICKEN  $18
SAUTEED SPINACH, CHERRY TOMATO,
LOCAL TURNIP, SALSA VERDE

VEGAN MAC ‘N’ CHEESE  $8
$5 ON HAPPY HOUR
VEGAN CHEESE, CAULIFLOWER CRUMBLE
IN OBSERVANCE OF THE HOLIDAY, THE RICE VILLAGE LOCATION WILL BE CLOSED FOR INDEPENDENCE DAY.

HOWEVER, OUR HEIGHTS STORE LOCATED ON 7TH AND YALE WILL BE OPEN FROM 10 AM TO 3 PM.

REGULAR HOURS WILL RESUME TOMORROW

HAVE A GREAT 4TH OF JULY!
SANGRIA

$7 GLASS / $24 CARAFE

HOUSE RED BLEND, 
APPLE, CINNAMON
LUNCH SPECIALS
SATURDAY, JULY 13TH, 2019

SMALL PLATES
ROASTED SUMMER VEGGIES $5.5 **
GREEN BEANS AND LOCAL TOMATOES,
CREOLE VINAIGRETTE, CRISPY ONIONS,
VEGAN BACON BITS, VEGAN REMOULADE

SPECIAL SOUP
CANTALOUPE GAZPACHO
CUP $3.5 / BOWL $5.5

DAILY SPECIALS
TURKEY COBB SALAD $14
ROMAINE LETTUCE, TOMATO, EGGS,
AVOCADO, CUCUMBERS, BACON,
CHEDDAR CHEESE, TURKEY CONFIT,
CREOLE HONEY MUSTARD DRESSING

PORK BELLY BLT $14
BHR PORK, FRIED EGG, CHEDDAR CHEESE,
ARUGULA, TOMATO, SPICY AIOLI SERVED
SERVED ON HARVEST WHEAT BREAD
2 SIDES

WATERMELON MIMOSA
GLASS $4/CARAFe $17

SUMMER SANGRIA
$7 GLASS /$24 CARAFE
HOUSE WHITE WINE,
BASIL, WATERMELON, CUCUMBER

DRAFT FEATURE:
RUNNING WALKER
STRAWBERRY WHEAT
$7/$5 HH

“Voted Best Summer Wine!”
“Sancerre Rose”
by PASCAL JOLIVET
UPPER LOIRE, FR
$8 Glass/$32 Bottle

LET US CATER
FOR YOU!
VISIT:
VILLAGE@HOUSTONLOCALFOODS.COM
DINNER SPECIALS
SATURDAY, JULY 13TH, 2019

SMALL PLATES

ROASTED SUMMER VEGGIES $5.5 **
GREEN BEANS AND LOCAL TOMATOES,
CREOLE VINAIGRETTE, CRISPY ONIONS,
VEGAN BACON BITS, VEGAN REMOULADE

SPECIAL SOUP

CANTALOupe GAZPACHO
CUP $3.5 / BOWL $5.5

SPECIAL ENTREES

SALMON POKE $15
AVOCADO, EDAMAME, CABBAGE,
WATERMELON, CUCUMBER, SESAME SEEDS,
CARROTS, GINGER MISO, RED PEPPER

BEVERAGES

SUMMER SANGRIA
$7 GLASS /$24 CARAFE
HOUSE WHITE WINE,
BASIL, WATERMELON,
CUCUMBER

DRAFT FEATURE:
RUNNING WALKER
STRAWBERRY WHEAT
$7/$5 HH

“Voted Best Summer Wine!”
Sancerre Rose
by PASCAL JOLIVET
UPPER LOIRE, FR
$8 Glass/$32 Bottle

ASK ABOUT OUR HAPPY HOUR!
4-7 PM, EVERYDAY!

$5 ON HAPPY HOUR

ROASTED SUMMER VEGGIES  $18
SAUTEED SPINACH, CHERRY TOMATO,
LOCAL TURNIP, SALSA VERDE

VEGAN MAC 'N' CHEESE  $8
VEGAN CHEESE, CAULIFLOWER CRUMBLE

SUMMER SANGRIA
$7 GLASS /$24 CARAFE
HOUSE WHITE WINE,
BASIL, WATERMELON,
CUCUMBER

DRAFT FEATURE:
RUNNING WALKER
STRAWBERRY WHEAT
$7/$5 HH

CANTALOupe GAZPACHO
CUP $3.5 / BOWL $5.5

SALMON POKE $15
AVOCADO, EDAMAME, CABBAGE,
WATERMELON, CUCUMBER, SESAME SEEDS,
CARROTS, GINGER MISO, RED PEPPER

“Voted Best Summer Wine!”
Sancerre Rose
by PASCAL JOLIVET
UPPER LOIRE, FR
$8 Glass/$32 Bottle

ASK ABOUT OUR HAPPY HOUR!
4-7 PM, EVERYDAY!
HAPPY HOUR 4-7 EVERYDAY

*HAPPY HOUR PRICING FOR DINE-IN ONLY

STARTERS $5

SUMMER VEGGIES
CREOLE VINAIGRETTE, CRISPY ONION, VEGAN REMOULADE

VEGAN CASHEW QUESO
VEGAN TACO MEAT, HOUSEMADE TORTILLA

JALAPENO HUMMUS
SERVED WITH VEGGIES, GARLIC OIL, & TOASTED CIABATTA

VEGAN FRITO PIE
VEGAN QUESO, VEGAN TACO MEAT, CORN CHIPS, PICO DE GALLO

SELECT WINES
$5 GLASS / $10 1/2 CARAFE

WINES ON DRAFT

- ALTOS LAS HORMIGAS MALBEC AR
- NO CURFEW CABERNET CA
- TABLAS CREEK ROSE CA
- ANGELINE SAUVIGNON BLANC CA
- NO CURFEW CHARDONNAY CA

LOCAL DRAFT $5

RUNNING WALKER BREWING “STRAWBERRY WHEAT”
5%

CAN BEER $1 OFF

LONE PINT “YELLOW ROSE”
INDIAN PALE ALE / 6.8%

EUREKA HEIGHTS “BUCKLE BUNNY”
CREAM ALE / 4.2%

BUFFALO BAYOU “1836”
COPPER ALE / 5.9%

3 NATIONS “ROYAL BLOOD”
BLOOD ORANGE WIT / 5.5%

BRAZOS VALLEY “TWO STEP”
GERMAN PILS / 5.3%