

BISTRO SALADS

ADD-ONS:

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| Beef Tenderloin Skewer | 7 |
| All Natural Chicken Breast | 6 |
| Seasoned Lamb and Beef | 6 |
| Sustainable Salmon* | 8 |
| Shrimp* | 7 |
| Falafel Balls | 5 |

V VEG GF Organic Tricolor Quinoa Salad **16**
Turmeric roasted zucchini, broccoli, red bell pepper, red onion, cauliflower, lentil, lemon zest and roasted garlic vinaigrette on a bed of kale

VEG GF Kale & Fennel Salad **16**
Purple and Napa cabbage, granny smith apples, golden raisins, parmesan, spiced pumpkin seeds, tossed in a lemon zest and roasted garlic vinaigrette

VEG Roasted Brussels Sprouts Salad **16**
Mixed greens, crispy goat cheese balls, red onions, walnuts, lemon zest and roasted garlic vinaigrette

V VEG GF Avocado Tostada Salad **16**
A blend of Cuban black beans, roasted corn, cherry tomato, scallion, red onion, cilantro-lime dressing, on a bed of mixed greens, tortilla strips

VEG GF Market Chopped Salad **15**
A blend of Persian cucumber, cherry tomatoes, radish, Kalamata olive, red onion, spicy chickpeas, crispy goat cheese balls, herb-roasted garlic vinaigrette on mixed greens

V VEG Orzo Pasta Salad **15**
A refreshing blend of orzo pasta, red onion, Cuban black beans, red and green bell pepper, cilantro-lime-jalapeño dressing

Grilled Salmon with Dijon Drizzle **19**
Sustainable salmon, orzo pasta salad, iceberg wedge salad topped with feta jalapeño dressing*

GF Beef Tenderloin Salad **19**
Mixed greens and tomato tossed in feta jalapeño dressing, avocado, tortilla strips, spiced pumpkin seeds

Chicken Salad Plate **16**
All-natural chicken breast, walnuts, celery, granny smith apples, mayo, with orzo pasta salad

1/2-LB. BURGERS with FRESH HAND-CUT FRIES

All-natural beef with no antibiotics or added growth hormones*

Substitute Sweet Potato Fries Add 2

Classic Cheddar **16**
Lettuce, tomato, onion, pickle, mayo

Bistro Chipotle Cheddar **18**
Applewood-smoked bacon, avocado, lettuce, tomato, onion, pickle, mayo

All-Natural Crispy Chicken **17**
Applewood-smoked bacon, provolone, chipotle slaw

VEG Black Bean & Beet Burger **16**
Chickpea and beet patty, avocado relish, pico de gallo, lettuce, tomato, onion, pickles, vegan chipotle aioli

SANDWICHES, WRAPS & TACOS

Baja Chicken Wrap with Iceberg Wedge Salad & feta jalapeño dressing **16**

All-natural chicken, whole wheat tortilla, avocado, Cuban black beans, lettuce, tomato, feta, chipotle chili sauce

Beef Tenderloin Steak Sandwich on Ciabatta with hand-cut fries **18**

Provolone, caramelized onion, wild mushrooms, bell pepper, mayo

Smoked Salmon Avocado Toast **18**

Freshly baked Italian rustic bread, chipotle cream cheese, Persian cucumbers, guacamole spread, capers, red onion, herb-roasted new potatoes, Persian cucumber dill salad

Grilled Chicken on Ciabatta with hand-cut fries **16**

All-natural chicken, provolone, roasted red bell pepper, tomatoes, basil pesto, mixed greens, mayo

Gyros Pita with hand-cut fries **16**

Seasoned lamb and beef with tomato, onion, signature Tzatziki, Persian cucumber dill salad with feta jalapeño dressing

Mediterranean Wrap with Iceberg Wedge Salad & feta jalapeño dressing **16**

Whole wheat tortilla, seasoned lamb and beef, tomato, onion, lettuce, signature Tzatziki

Spicy Beef Tacos with Cuban Black Beans **16**

Purple and Napa cabbage honey habanero slaw, homemade pickling

Cajun Shrimp Tacos with Cuban Black Beans **17**

Purple and Napa cabbage chipotle slaw, homemade pickling*

WOOD-STONE PIZZA

VEG GF Sub Plant Based, Cauliflower Pizza Crust Add 4

VEG Margherita **16**
Cherry tomatoes, mozzarella, arugula, basil pesto

Italian **17**
Italian sausage, wild mushrooms, red bell peppers, goat cheese

Pepperoni & Wild Mushroom **17**
Crushed red pepper, basil pesto marinara sauce, mozzarella, Parmesan

Proscuitto and Carmelized Pineapple **18**
Pesto, mozzarella, crushed red pepper, arugula

JOIN US FOR BRUNCH
AVAILABLE SATURDAY AND SUNDAY 10 AM - 3 PM

OUR FEATURED PURVEYORS:

Slow Dough Bread Co. | Atkinson Farms | Freedman Ranch
Patty's Herbs | Houston Dairymaids
La Ranchera | Pain du Jour French Bakery
Fabio's Artisan Pasta | Katz Coffee

TO SHARE

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| GF | Green Chile Shrimp Ceviche | 16 |
| | Guacamole, cilantro, homestyle tortilla chips * | |
| | Ahi Tuna Tartare | 18 |
| | Guacamole, toasted sesame seeds, homestyle crisps * | |
| | Blue Crab Cakes | 18 |
| | Fennel, roasted corn, red bell pepper, chipotle chili * | |
| V VEG | Homemade Hummus | 10 |
| | Tuscan or jalapeño hummus, pita bread | |
| | GF Sub carrots and Persian cucumbers Add 3 | |
| V VEG | Hungry's Sampler | 14 |
| | Tuscan, jalapeño and beet hummus, pita bread | |
| | GF Sub carrots and Persian cucumbers Add 3 | |
| VEG GF | Spinach Artichoke Dip | 15 |
| | Tortilla chips, pico de gallo, signature Tzatziki | |
| VEG | Baked Goat Cheese | 15 |
| | Dried apricot, crushed red pepper, toasted baguette | |
| VEG | Fire-Roasted Brussels Sprouts | 11 |
| | Sweet chili sauce | |
| VEG GF | Hand-cut Parmesan Fries | 8 |
| | Parsley, lemon pepper, feta jalapeño dressing | |
| VEG GF | Iceberg Wedge Salad | 8 |
| | Cherry tomatoes, Persian Cucumber, feta jalapeño dressing | |
| GF VEG V | Spiced Lentil Soup | Cup 7 |
| | Slow-simmered lentils, ginger, turmeric, onion | |
| GF | Fire-Roasted Tomato Basil Soup | Cup 7 |

BRUNCH FOR LUNCH

Available from 11am - 3pm

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| | Traditional Breakfast | 17 |
| | Three scrambled eggs with Italian sausage or applewood-smoked bacon, herb-roasted new potatoes, mixed green salad, wheat bread | |
| | Egg & Prosciutto Skillet | 18 |
| | French croissant topped with mushroom cream sauce, prosciutto, provolone, and two fried eggs served with mixed greens | |
| | Crispy Chicken & Eggs | 18 |
| | All-natural chicken breast, topped with roasted Anaheim chile cream sauce, two fried eggs, herb-roasted new potatoes | |

ENTRÉES

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| | Gyros Plate with hand-cut fries | 21 |
| | Slices of savory seasoned lamb and beef, our signature Tzatziki, jalapeño hummus, lettuce, tomato, onion, Persian cucumber dill salad, warm pita | |
| GF | Hungry's Kabob Plate | 25 |
| | Tender and juicy skewers of beef tenderloin, grilled all-natural chicken or a combination of both with herb basmati rice, seasonal vegetables, Persian cucumber dill salad, warm pita | |
| | Mama's Meatloaf | 19 |
| | All-natural beef with no antibiotics or added growth hormones with French green beans and mashed potatoes, topped with poblano mushroom cream sauce, garlic toast | |
| VEG | Penne Rustica | 18 |
| | Spinach, wild mushrooms, roasted tomato cream sauce, Parmesean, garlic toast | |
| | Add Italian sausage 5 | |
| | Add shrimp 7 | |
| VEG | Lemon Pasta | 18 |
| | Angel hair pasta, sun-dried tomatoes, capers, crushed red pepper, lemon olive oil sauce, garlic toast | |
| | Add grilled all-natural chicken 6 | |
| | Add shrimp 7 | |
| GF | Anaheim Chile Grilled Chicken | 19 |
| | All-natural chicken, roasted Anaheim chile cream sauce, herb basmati rice, seasonal vegetables, warm pita | |
| | Chicken Fried Chicken | 19 |
| | Crispy all-natural chicken breast, garlic mashed potatoes topped with roasted Anaheim chile cream sauce, French green beans, garlic toast | |
| | Ahi Tuna Poke Bowl | 21 |
| | Organic lentil brown rice, ginger glazed brussels sprouts, Persian cucumbers, scallion, avocado relish, toasted sesame seeds, chipotle chili drizzle * | |
| | Wild Caught Mahi Mahi | 27 |
| | Scalloped potatoes and fennel, mushroom cream sauce, seasonal vegetables, sun dried tomato, capers, fennel, lemon butter sauce, garlic toast | |
| | Honey Ginger Salmon | 26 |
| | Sustainable salmon, basmati lentil rice, seasonal vegetables, garlic toast * | |

PLANT-BASED by

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| | Vibrant // Smashed Avocado Toast | 16 |
| | Freshly baked Italian rustic bread, a blend of Persian cucumber, cherry tomatoes, radish, Kalamata olive, red onion, spicy chickpeas, tahini drizzle, herb-roasted new potatoes | |
| | The Nutritious Bowl | 17 |
| | Two black bean and beet patties, organic lentil brown rice, Cuban black beans, pico de Gallo, avocado relish, seasonal vegetables, tahini drizzle | |
| | Nurtured // Falafel Bowl | 16 |
| | Falafel balls, beet hummus, turmeric roasted veggie quinoa, a blend of Persian cucumber, cherry tomato, radish, Kalamata olive, red onion, parsley, lemon wedge, pita | |

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| | Vivid // Crispy Eggplant Tacos | 15 |
| | Homemade avocado tortilla, purple and Napa cabbage slaw, avocado relish, vegan chipotle aioli, house made pickling, Cuban black beans | |
| | Grateful // Fusion Bowl | 16 |
| | Organic lentil brown rice, golden raisin, ginger-glazed Brussels sprouts, herb basmati rice, Cuban black beans, pico de gallo, butternut squash, avocado relish, cumin cilantro vegan aioli | |
| | Add crispy tofu 4 Add crispy eggplant 4 | |
| | Glow // Crispy Eggplant Curry Bowl | 16 |
| | Organic lentil brown rice, brussels sprouts, walnut coconut curry, butternut squash, avocado relish | |