

## APPETIZERS

- FAV** **Crab Cakes** 13  
Two blue crab cakes topped with sweet roasted corn and chipotle chili sauce on a bed of baby greens
- VEG** **Homemade Hummus** 8  
Choice of Tuscan or jalapeño hummus with toasted pita bread  
**GF** Sub carrots and hothouse cucumbers Add 2
- VEG** **Spinach Artichoke Dip** 11  
Homemade tortilla chips, pico de gallo and our signature Tzatziki
- VEG** **Baked Goat Cheese Toasted French Baguette** 12  
Topped with crumbled candied walnuts and dried apricots

## SANDWICHES, WRAPS & TACOS

**Hungry's Way – Try it with a House Salad or Cup of Soup 4**

- FAV** **Beef Tenderloin Steak Sandwich on Baguette with hand-cut fries** 13  
Provolone, caramelized onion, mushrooms, bell pepper and light mayo
- FAV** **Gyro Pita with hand-cut fries** 12  
Seasoned lamb and beef with tomato, onion and our signature Tzatziki
- FAV** **Baja Chicken Wrap with Iceberg Wedge Salad & chunky feta jalapeño dressing** 13  
All natural chicken, whole wheat tortilla, avocado, Cuban black beans, lettuce, tomato, feta and homemade chipotle chili sauce
- Mediterranean Wrap with Iceberg Wedge Salad & chunky feta jalapeño dressing** 12  
Whole wheat tortilla, seasoned lamb and beef, tomato, onion, lettuce and our signature Tzatziki
- FAV** **Spicy Beef Tenderloin Tacos with homemade black beans** 13  
Three flour tortillas with honey habanero aioli slaw
- Spicy Shrimp Tacos with homemade black beans** 14  
Three flour tortillas with honey habanero aioli slaw

## ENTRÉES

**Hungry's Way – Try it with a House Salad or Cup of Soup 4**

- Gyros Plate with hand-cut fries** 16  
Slices of savory seasoned lamb and beef, our signature Tzatziki, jalapeño hummus, lettuce, tomato, onion and warm pita
- FAV** **GF** **Hungry's Kabob Plate** 18  
Tender and juicy skewers of beef tenderloin, grilled all natural chicken or a combination of both with herb basmati rice, seasonal vegetables and warm pita
- VEG** **Penne Rustica** 14  
Spinach and portobello mushrooms tossed in a roasted tomato cream sauce with garlic toast  
With grilled jalapeño sausage 16  
With grilled shrimp 18
- FAV** **GF** **Anaheim Chile Grilled Chicken** 17  
All natural chicken, roasted Anaheim chile cream sauce, herb basmati rice, seasonal vegetables and warm pita
- VEG** **The Nutritious** 17  
Two organic quinoa and kale patties garnished with honey habanero aioli, herb basmati rice topped with black beans and pico de gallo, guacamole and seasonal vegetables

## BISTRO SALADS

**Choice of Garlic or Pita Bread  
Hungry's Way – Try it with a Cup of Soup 4**

- FAV** **VEG** **GF** **Tostada Salad** 12  
Cuban black beans, roasted corn, tomato, scallion, mixed greens and cilantro-lime dressing with homemade tortilla strips  
With grilled all natural chicken breast 14  
With grilled shrimp 15
- FAV** **VEG** **GF** **Organic Quinoa Salad** 13  
Roasted zucchini, broccoli, red bell pepper, red onion, cauliflower with arugula, lemon zest and roasted garlic vinaigrette  
With grilled shrimp 16  
With mixed kabob 17  
With grilled salmon 17
- FAV** **VEG** **GF** **Kale Salad** 13  
Golden raisins, dried cranberries, Parmesan and candied walnuts in a lemon zest roasted garlic vinaigrette  
With grilled all natural chicken breast 15  
With grilled shrimp 16  
With grilled salmon 17
- Chicken Salad Plate with fresh fruit** 12  
All natural chicken, walnuts, celery, apple and light mayo
- VEG** **Southwestern Caesar Salad** 12  
A spicy twist on the traditional Caesar, with roasted corn and tomato tossed in chipotle chili dressing  
With grilled all natural chicken breast 14  
With grilled shrimp 15  
With crab cakes 16
- Grilled Salmon with Iceberg Wedge Salad** 17  
Chunky feta jalapeño dressing and orzo pasta salad

## FRESH HOMEMADE SOUPS

- VEG** **GF** **Cuban Black Bean with pico de gallo** Cup 4 | Bowl 8
- GF** **All Natural Chicken Tortilla** Cup 4 | Bowl 8
- FAV** **VEG** **GF** **Fire-Roasted Tomato Basil** Cup 4 | Bowl 8

## 1/2-LB. BURGERS & MORE

All natural beef, no antibiotics or added growth hormones with fresh hand-cut fries. Toppings include lettuce, tomato, onion, pickle and mayo.

- Mushroom Swiss** 13  
Caramelized onion
- FAV** **Bistro Chipotle Cheese** 14  
Applewood-smoked bacon, avocado and cheddar
- VEG** **Veggie Organic Quinoa and Kale** 13  
Provolone, avocado, black beans and pico de gallo
- Burger with Two Cage-free Fried Eggs** 15  
Applewood-smoked bacon, lettuce, tomato, onion and mayo served with hand-cut fries

## WOOD STONE PIZZAS

- FAV** **Rustica** 14  
Jalapeño sausage, fire-roasted red bell pepper, mushrooms, fresh mozzarella and homemade marinara sauce
- VEG** **Mushroom** 13  
Button and portobello mushrooms, crushed red pepper, homemade basil pesto marinara sauce, fresh mozzarella and Parmesan, topped with arugula and a fried egg



## EGG SPECIALTIES & MORE

Made with locally sourced farm-fresh cage-free eggs

Hungry's Way – Add applewood-smoked bacon, jalapeño sausage or chicken sausage 3

- FAV** **Crab Cakes Eggs Benedict** 15  
Two blue crab cakes with poached eggs on freshly baked ciabatta bread topped with hollandaise sauce, served with herb-roasted new potatoes and mixed green salad
- Eggs Benedict** 14  
Two poached eggs and Canadian ham on freshly baked ciabatta bread topped with hollandaise sauce, served with herb-roasted new potatoes and fresh fruit
- VEG GF** **Organic Veggie Quinoa Eggs Benedict** 13  
Two organic quinoa and kale patties with poached eggs topped with honey habanero sauce, served with mixed green salad and fresh fruit
- FAV VEG** **Eggs Florentine** 14  
Two poached eggs and creamy spinach on freshly baked ciabatta bread with pico de gallo, served with herb-roasted new potatoes and fresh fruit
- GF** **Steak and Eggs** 16  
6 oz. beef tenderloin with two fried eggs and herb-roasted new potatoes
- Southern Crispy Chicken and Eggs** 14  
All natural chicken breast topped with roasted Anaheim chile cream sauce and two fried eggs, served with herb-roasted new potatoes
- Traditional Breakfast** 13  
Three scrambled eggs with jalapeño sausage or applewood-smoked bacon, herb-roasted new potatoes, fresh fruit and toasted wheat bread
- FAV VEG** **Croissant French Toast** 12  
Topped with strawberries, banana and maple syrup
- VEG** **Santa Fe Breakfast Wrap** 13  
Scrambled eggs, black beans, roasted corn, tomato, scallion, pico de gallo and chipotle chili sauce in a wheat tortilla topped with cheddar, served with herb-roasted new potatoes and mixed green salad
- Sunrise Sausage Wrap** 13  
Scrambled eggs, jalapeño sausage, black beans and pico de gallo in a wheat tortilla topped with cheddar, served with herb-roasted new potatoes and fresh fruit
- VEG** **Fruit and Yogurt with Organic Granola** 9  
Strawberry yogurt with banana, strawberries and local Texas honey
- VEG** **Croissant Egg Sandwich** 12  
Scrambled eggs, tomato, cheddar and avocado, served with herb-roasted new potatoes and mixed green salad
- VEG** **Belgian Waffle** 8  
Strawberries, banana, maple syrup, whipped cream and powdered sugar

## THREE EGG OMELETS

Made with locally sourced farm-fresh cage-free eggs  
Fresh egg whites Add 2

Hungry's Way – Add applewood-smoked bacon, jalapeño sausage or chicken sausage 3

- GF** **Imported Ham and Cheese** 12  
Herb-roasted new potatoes and mixed green salad
- VEG GF** **Greek** 12  
Spinach, feta and tomato, herb-roasted new potatoes and mixed green salad
- VEG GF** **Garden Veggie** 11  
Homemade Cuban black beans with fresh fruit
- GF** **Tex-Mex** 13  
Beef tenderloin, red and green bell pepper, mushroom, onion and cheddar with herb-roasted new potatoes and homemade Cuban black beans
- FAV GF** **Migas** 13  
Jalapeño sausage, cheddar, fresh homemade black beans, roasted corn, tomato, scallion tostada blend, tortilla chips, topped with avocado served with homemade Cuban black beans and fresh fruit
- Sizzling Huevos Rancheros** 14  
Jalapeño sausage, cheddar, fresh homemade black beans, roasted corn, tomato, scallion tostada blend, tortilla chips, topped with three fried eggs, avocado and pico de gallo served with herb-roasted new potatoes and flour tortillas

## SPECIALTY DRINKS & MORE

- FAV** **Ultimate Bloody Mary** 10  
Ketel One vodka with our housemade mix and pickles
- The St-Germain Cocktail** 8  
St-Germain, bubbles, soda and a lemon twist
- White or Red Sangria** 7  
Brandy soaked fruit and fresh juices
- Frozen Bellini** 7  
Peach, blackberry and citrus
- FAV** **Mimosa** 6  
Fresh Orange, Strawberry, Raspberry or Grapefruit  
Carafe - 28 | Flight - 12
- Signature Michelada** 7  
Chili lime salt, Dos XX and our homemade mix
- FAV** **Frozé** 7  
French rosé, strawberries, Carpano Antica
- Fresh Squeezed Orange Juice** 3.50
- Cappuccino, Café Latte or Café Mocha** 4.5  
Add Bailey's, Kahlúa or Frangelico - 4

## OUR FEATURED PURVEYORS:

Slow Dough Bread Co. | Atkinson Farms | Freedman Ranch | Patty's Herbs | Monterey Mushrooms | Old School Produce | Houston Dairymaids  
Plant it Forward Farms | La Ranchera | Lazy A Ranch | Pain Du Jour French Bakery | Gundermann Acres | Vital Farms | Fabio's Artisan Pasta