

BISTRO SALADS

ADD-ONS:

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

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

	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

	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

	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	

	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	