

BISTRO SALADS

Choice of Garlic or Pita Bread

Hungry's Way – Try it with a cup of soup 5

- FAV VEG GF Organic Tricolor Quinoa Salad** 14
Turmeric Roasted zucchini, broccoli, red bell pepper, red onion, cauliflower, lentil, lemon zest and roasted garlic vinaigrette on a bed of kale
Add grilled shrimp 6
Add mixed kabob 6
Add grilled salmon 7

- Grilled Salmon with Iceberg Wedge Salad** 19
Chunky feta jalapeño dressing, orzo pasta salad

- GF Beef Tenderloin Fajita Salad** 17
Mixed greens and tomato tossed in chunky feta jalapeño dressing, avocado, tortilla strips

- FAV VEG GF Kale Salad** 13
Golden raisins, dried cranberries, Parmesan, candied walnuts tossed in a lemon zest and roasted garlic vinaigrette
Add grilled all-natural chicken breast 5
Add grilled shrimp 6
Add grilled salmon 7

- FAV VEG GF Tostada Salad** 13
Blend of Cuban black beans, roasted corn, tomato, scallion, red onion, cilantro-lime dressing on a bed of mixed greens, tortilla strips
Add grilled all-natural chicken breast 5
Add grilled shrimp 6

- VEG GF The Greek** 13
Persian cucumber, cherry tomato, radish, Kalamata olive, red onion, feta, herb-roasted garlic vinaigrette on mixed greens
Add grilled all-natural chicken breast 5
Add seasoned lamb and beef 6

- VEG Black Bean Orzo Pasta Salad** 13
A refreshing blend of orzo pasta, red onion, Cuban black beans, red and green bell pepper, cilantro-lime-jalapeño dressing
Add grilled all-natural chicken breast 5
Add grilled shrimp 6

- Chicken Salad Plate with fresh fruit** 13
All-natural chicken, walnuts, celery, apple, mayo

VEGAN FOR ALL

- The Nutritious Bowl** 17
Two organic tricolor quinoa and kale patties, organic brown rice, Cuban black beans, pico de gallo, avocado relish, seasonal vegetables, tahini drizzle

- Fabulous // Tuscan Tofu** 17
Sun-dried tomato apricot walnut coconut cream sauce, organic lentil brown rice, French green beans, pita bread

- Awesome // Spicy Seitan "Beef" Tacos** 14
Two corn tortillas with purple and Napa cabbage slaw, avocado relish, cumin cilantro vegan aioli, house-made pickling, Cuban black beans, Spanish rice

- Grateful // Mediterranean SW Fusion Bowl** 14
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 Tofu 4 Add Seitan 5

- Vegan Cowboy // Seitan "Steak"** 15
Portobello mushroom, herb basmati rice topped with Cuban black beans, pico de gallo, seasonal vegetables, avocado relish, pita bread

SANDWICHES, WRAPS & TACOS

Hungry's Way – Try it with a house salad or cup of soup 5

- Grilled Chicken on Ciabatta with hand-cut fries** 14
All-natural chicken, provolone, roasted red bell pepper, tomatoes, basil pesto, mixed greens, mayo

- FAV Beef Tenderloin Steak on Ciabatta with hand-cut fries** 15
Provolone, caramelized onion, mushrooms, bell pepper, mayo

- FAV Gyro Pita with hand-cut fries** 13
Seasoned lamb and beef with tomato, onion, signature Tzatziki

- VEG Veggie on Wheat with Roasted Veggie Organic Tricolor Quinoa Salad** 13
Provolone, Jalapeño hummus, mushrooms, arugula, tomato, avocado, Persian cucumber dill salad

- Sonoma Chicken Salad on Wheat with Black Bean Orzo Pasta Salad with homemade chips** 13
All-natural chicken, walnut, apple, celery, arugula, mayo

- VEG Falafel Wrap with Iceberg Wedge & chunky feta jalapeno dressing** *New* 14
Whole wheat tortillas, beet hummus, pickled veggies, guacamole, lettuce, tomato, Tahini drizzle

- FAV Baja Chicken Wrap with Iceberg Wedge Salad & chunky feta jalapeño dressing** 14
All-natural chicken, whole wheat tortilla, avocado, Cuban black beans, lettuce, tomato, feta, chipotle chili sauce

- Mediterranean Wrap with Iceberg Wedge Salad & chunky feta jalapeño dressing** 14
Whole wheat tortilla, seasoned lamb and beef, tomato, onion, lettuce, signature Tzatziki

- FAV Spicy Beef Tenderloin Tacos with Cuban black beans** 14
Three flour tortillas, honey habanero aioli, purple and Napa cabbage slaw

- Spicy Shrimp Tacos with Cuban black beans** 15
Three flour tortillas, honey habanero aioli, purple and Napa cabbage slaw

BRUNCH FOR LUNCH

Available Monday-Friday, 11am - 3pm

Made with locally sourced farm-fresh cage-free eggs

- FAV Crab Cake Eggs Benedict** 16
Two blue crab cakes with poached eggs on freshly baked ciabatta bread topped with hollandaise sauce, herb-roasted new potatoes, mixed green salad

- FAV GF Migas** 15
Jalapeño sausage, cheddar, queso fresco, blend of Cuban black beans, roasted corn, tomato, scallion, red onion, tortilla chips, avocado, herb-roasted new potatoes, mixed green salad

- Traditional Breakfast** 14
Three scrambled eggs with jalapeño sausage or applewood-smoked bacon, herb-roasted new potatoes, fresh fruit, toasted wheat bread

- VEG Santa Fe Breakfast Wrap** 15
Scrambled eggs, blend of Cuban black beans, roasted corn, tomato, scallion, red onion, pico de gallo and chipotle chili sauce in a wheat tortilla topped with cheddar, served with herb-roasted new potatoes, mixed green salad

- FAV Smoked Salmon Avocado Toast** 16
Chipotle cream cheese, Persian cucumbers, avocado, capers, red onions, served with herb-roasted new potatoes, Persian cucumber dill salad
Add poached eggs 2

JOIN US FOR BRUNCH.
AVAILABLE SATURDAY AND SUNDAY 9 AM-3 PM

APPETIZERS

- Taos TarTare** *New* 15
Ahi Tuna on a bed of guacamole, homestyle crisps
- FAV** **Crab Cakes** 15
Two blue crab cakes topped with sweet roasted corn, chipotle chili sauce on a bed of baby greens
- VEG** **Homemade Hummus** 8
Choice of Tuscan or jalapeño hummus, toasted pita bread
GF Sub carrots and Persian cucumbers Add 2
- VEG** **Hungry's Sampler** 13
A selection of Tuscan, jalapeño and beet hummus, toasted pita bread
GF Sub carrots and Persian cucumbers Add 2
- VEG** **GF** **Spinach Artichoke Dip** 13
Tortilla chips, pico de gallo, signature Tzatziki
- VEG** **Baked Goat Cheese** 14
Topped with crumbled candied walnuts and dried apricots, toasted baguette
- VEG** **Fire-Roasted Brussels Sprouts** 8
Sweet chili sauce
- VEG** **GF** **Cuban Black Bean Soup with pico de gallo** Cup 5
- GF** **All-Natural Chicken Tortilla Soup** Cup 5
- FAV** **GF** **Fire-Roasted Tomato Basil Soup** Cup 5

WOOD-STONE PIZZA

- VEG** **GF** Sub Plant Based, Cauliflower Pizza Crust Add 3
- Meatball** *New* 15
Fresh jalapeño, roasted red bell pepper, Parmesan, mozzarella, arugula, marinara sauce
- VEG** **Margherita** 14
Cherry tomatoes, mozzarella, arugula, basil pesto
- FAV** **Rustica** 15
Jalapeño sausage, fire-roasted red bell pepper, mushrooms, mozzarella, marinara sauce
- Pepperoni & Wild Mushroom** *New* 15
Crushed red pepper, basil pesto marinara sauce, mozzarella, Parmesan
- VEG** **Brussels Sprouts** 15
Goat cheese, caramelized onion, fire-roasted red bell peppers, crushed red pepper, Parmesan, marinara pesto, balsamic reduction

1/2-LB. BURGERS & MORE

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

- Mushroom** 14
Caramelized onion, provolone
- Classic Cheese** 13
Cheddar
- FAV** **Bistro Chipotle Cheese** 14
Applewood-smoked bacon, avocado, cheddar
- VEG** **Veggie Organic Tricolor Quinoa and Kale** 13
Avocado, Cuban black beans, pico de gallo, provolone

ENTRÉES

- Hungry's Way – Try it with a house salad or cup of soup** 5
- Gyros Plate with hand-cut fries** 18
Slices of savory seasoned lamb and beef, our signature Tzatziki, jalapeño hummus, lettuce, tomato, onion, Persian cucumber dill salad, warm pita
- FAV** **GF** **Hungry's Kabob Plate** 20
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** 16
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** 15
Spinach, portobello mushrooms, roasted tomato cream sauce, garlic toast
Add grilled jalapeño sausage 5
Add grilled shrimp 6
- VEG** **Lemon Pasta** 15
Angel hair pasta, lemon zest, olive oil, capers, sun-dried tomatoes, garlic toast
Add grilled all-natural chicken 5
Add grilled shrimp 6
- GF** **FAV** **Anaheim Chile Grilled Chicken** 18
All-natural chicken, roasted Anaheim chile cream sauce, herb basmati rice, seasonal vegetables, warm pita
- GF** **Tuscan Grilled Chicken** 18
All-natural chicken, sun-dried tomato apricot walnut cream sauce, basmati lentil rice, seasonal vegetables, warm pita
- Southern Chicken-Fried Chicken** 17
Crispy all-natural chicken breast, garlic mashed potatoes topped with creamy poblano sauce, French green beans, garlic toast
- Tuna Poke Bowl** *New* 19
Organic brown rice, ginger glazed brussels sprouts, Persian cucumbers, scallion, avocado relish, toasted sesame seed, chipotle chili drizzle
- GF** **Mediterranean Salmon** 20
Guacamole, feta with sweet pea organic tricolor quinoa, French green beans, warm pita
- FAV** **Honey Ginger Salmon** 20
Basmati lentil rice, seasonal vegetables, garlic toast

OUR FEATURED PURVEYORS

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

WE PROUDLY USE THE FRESHEST INGREDIENTS TO MAKE ALL MENU ITEMS FROM SCRATCH.