Hungry's
kitchen + bar

Executive Chef Sue Nowamooz

TO SHARE

Green Chile Shrimp Ceviche — 16
Guacamole, cucumbers, cilantro, homestyle tortilla chips*

Ahi Tuna Tartare — 18
Guacamole, toasted sesame seeds, homestyle crisps*

Blue Crab Cakes — 18
Roasted corn, red bell pepper, chipotle chili*

Homemade Hummus — 12
Tuscan or jalapeño hummus, pita bread
Sub carrots and cucumbers — Add 3

Hungry's Sampler — 14
Tuscan, jalapeño and beet hummus, pita bread
Sub carrots and cucumbers — Add 3

Spinach Artichoke Dip — 15
Tortilla chips, pico de gallo, signature Tzatziki

Baked Goat Cheese — 15
Dried apricot, crushed red pepper, toasted baguette

Eggplant Parmesan — 15
Crispy eggplant, tomato, marinara, mozzarella, crushed red pepper, fresh basil

Cashew Queso — 8
Homemade cashew queso, poblano peppers, homestyle crisps and tortilla chips

Fire-Roasted Brussels Sprouts — 12
Sweet chili sauce

Parmesan Fries — 8
Parsley, lemon pepper, feta jalapeño dressing

Fire-Roasted Tomato Basil Soup — Cup 7.5

Seasonal Soup — Cup 7.5

join us for brunch
AVAILABLE SATURDAY AND SUNDAY
10 AM-3 PM

ENTRÉES

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

Gyros Plate with Fries — 21
Slices of savory seasoned lamb and beef, our signature Tzatziki, jalapeño hummus, lettuce, tomato, onion, pita

Lemon Pasta — 18
Angel hair pasta, sun-dried tomatoes, Parmesan, capers, crushed red pepper, lemon butter olive oil sauce, basil, garlic toast
Add grilled all-natural chicken 6
Add shrimp 7

Fettuccine Bianca — 18
House made cream sauce, Parmesan, basil, garlic toast
Add grilled all-natural chicken 6
Add shrimp 7

Anaheim Chile Grilled Chicken — 19
All-natural chicken, roasted Anaheim chile cream sauce, herb basmati rice, seasonal vegetables

Homestyle Crispy Chicken — 19
Crispy all-natural chicken breast, garlic mashed potatoes topped with roasted Anaheim chile cream sauce, French green beans, garlic toast

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

Ahi Tuna Poke Bowl — 21
Organic lentil brown rice, ginger glazed brussels sprouts, cucumbers, scallion, avocado, toasted sesame seeds, chipotle chili drizzle *

Honey Ginger Salmon — 26
Basmati lentil rice, seasonal vegetables, toasted sesame seeds, garlic toast*

PLANT-BASED

Nurtured // Falafel Bowl — 16
Falafel balls, beet hummus, turmeric roasted veggie quinoa, a blend of cucumber, tomato, radish, Kalamata olives, red onion, parsley, lemon wedge, tahini drizzle

Vibrant // Smashed Avocado Toast — 16
Freshly baked Italian rustic bread, cucumber, red onion, capers, dill, tahini, spiced pumpkin seeds, mint, rosemary fingerling potatoes

The Nutritious Bowl — 17
Two chickpea and beet patties, organic lentil brown rice, Cuban black beans, pico de gallo, guacamole, seasonal vegetables, tahini drizzle

Earthy // Roasted Beet "Poke" Bowl — 15
Roasted beets, ginger-glazed brussels sprouts, coconut basmati rice, cucumber, radish, avocado, vegan chipotle drizzle, toasted sesame seeds

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, guacamole, cumin cilantro vegan aioli

Vivid // Crispy Eggplant Tacos — 15
Homemade avocado tortilla, cabbage slaw, guacamole, vegan chipotle aioli, housemade pickling, Cuban black beans

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

Plant based · Vegetarian · Contains Nuts/Seeds · Gluten-Friendly (Our breads are not gluten-free)

BISTRO SALADS

ADD-ONS:

Beef Tenderloin	**7**
All Natural Chicken Breast	**6**
Seasoned Lamb and Beef	**6**
Salmon*	**9**
Shrimp*	**7**
Falafel Balls	**5**

Organic Tricolor Quinoa Salad **16**
Turmeric roasted zucchini, broccoli, red bell pepper, red onion, lentil, lemon zest and roasted garlic vinaigrette

Caesar Cobb Salad **16**
Crispy baby romaine, prosciutto, hard-boiled egg, Parmesan, pita croutons, chives, cracked black pepper, classic caesar dressing

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

Market Chopped Salad **15**
A blend of cucumber, tomato, radish, Kalamata olive, red onion, spicy chickpeas, feta cheese, mint, dijon-dill drizzle on crispy baby romaine

Grilled Salmon Iceberg Wedge Salad **19**
With dijon-dill drizzle, orzo pasta salad, iceberg wedge salad topped with feta jalapeño dressing*

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

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

Seasonal Salad
Please ask your server for this season's salad creation, inspired by the freshest produce available right now

HAND HELDS

Bacon Jam Club Sandwich with homestyle crisps **15**
Smoked turkey, ham, bacon jam, provolone cheese, American cheese, lettuce, tomato, mayo

Baja Chicken Wrap with Iceberg Wedge Salad & feta jalapeño dressing **16**
All-natural chicken, whole wheat or flour tortilla, avocado, Cuban black beans, lettuce, tomato, feta, chipotle chili sauce

Beef Tenderloin Steak Wrap with Iceberg Wedge Salad & feta jalapeño dressing **18**
Flour tortilla, caramelized peppers and onions, herb basmati rice, pico de gallo, guacamole, crema

Grilled Chicken Pesto on Ciabatta with Fries **16**
All-natural chicken, provolone, roasted red bell pepper, tomatoes, basil pesto, mixed greens, mayo

Gyros Pita with Fries **16**
Seasoned lamb and beef with tomato, onion, signature Tzatziki

Beef Tenderloin Steak Sandwich on Ciabatta with Fries **18**
Provolone, caramelized onion, wild mushrooms, bell pepper, mayo

Spicy Beef Tacos with Cuban Black Beans **16**
Cabbage honey habanero slaw, homemade pickling

Cajun Shrimp Tacos with Cuban Black Beans **17**
Cabbage chipotle slaw, homemade pickling*

Smoked Salmon Avocado Toast **19**
Freshly baked Italian rustic bread, chipotle cream cheese, cucumbers, smashed avocado, capers, red onion, rosemary fingerling potatoes, cucumber dill salad*

BRUNCH FOR LUNCH

Traditional Breakfast **17**
Three scrambled eggs with Italian sausage or applewood-smoked bacon, rosemary fingerling 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

Ancient Grain Bowl **18**
Organic tricolor quinoa with turmeric roasted zucchini, broccoli, red bell pepper, red onion, lentil, lemon zest and roasted garlic vinaigrette, two fried eggs, avocado, chives

1/2 POUND BURGERS with Fries

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

Sub Sweet Potato Fries Add 2

The Classic **17**
Lettuce, tomato, onion, pickle, mayo

Bistro Chipotle Cheddar **19**
Applewood-smoked bacon, avocado, lettuce, tomato, onion, pickle, mayo

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

The Veggie **16**
Chickpea and beet patty, avocado, lettuce, tomato, onion, pickles, vegan chipotle chili

WOOD-STONE PIZZA

Sub Cauliflower Pizza Crust **Add 5**

Margherita **16**
Tomatoes, mozzarella, arugula, basil pesto

Harvest Pizza **14**
Crispy eggplant, ginger-glazed brussels sprouts, roasted red bell peppers, marinara, cashew queso, basil

Hot Honey Pepperoni **17**
Crushed red pepper, Parmesan, mozzarella, basil pesto marinara sauce, hot honey drizzle

Bianca **18**
House made cream sauce, Italian sausage, mozzarella, crushed red pepper, basil

Important information about our menu

*Some dishes may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please be aware that our restaurants use gluten and ingredients that contain all primary FDA allergens (peanuts, tree nuts, eggs, shellfish, milk, soy, and wheat). Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens. Please let your server know if you have any food allergies and we will do our best to accommodate.

A 20% gratuity will be added for parties of 6 or more.