Hungry's
BRUNCH

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*

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

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

Fire-Roasted Tomato Basil Soup — Cup **7.5**

Seasonal Soup — Cup **7.5**

BISTRO SALADS

ADD-ONS:

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

Anceint 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

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

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

HAND HELDS

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

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*

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

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

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

EGG SPECIALTIES & more

Made with locally sourced cage-free eggs
Side of applewood-smoked bacon Add 3

Crab Cake Eggs Benedict 19
Blue crab cakes, poached eggs on freshly baked Italian rustic bread, hollandaise, chives, rosemary fingerling potatoes, mixed green salad*

Prosciutto Eggs Benedict 18
Poached eggs on freshly baked Italian rustic bread, prosciutto, hollandaise, chives, rosemary fingerling potatoes, mixed green salad

Florentine Eggs Benedict 18
Poached eggs and creamy spinach artichoke spread on freshly baked Italian rustic bread, chipotle hollandaise, chives, rosemary fingerling potatoes and fresh fruit

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*

Add poached eggs 3

Crispy Chicken & Eggs 18
All-natural chicken breast, topped with roasted Anaheim chile cream sauce, two fried eggs, rosemary fingerling potatoes

Hungry's Shortstack 13
Three buttermilk pancakes topped with whipped butter and berries, maple syrup

Croissant French Toast 16
Berries and bananas, maple syrup, powdered sugar

French Omelette Sandwich 15
Folded French omelette, chipotle cream cheese, avocado, tomato, mixed greens, dijon drizzle served with rosemary fingerling potatoes, cucumber dill salad

Belgian Waffle 14
Berries and bananas, maple syrup, powdered sugar

Chicken and Waffles 19
Belgian waffle topped with all-natural crispy chicken strips, two sunny-side up eggs, served with our signature kicked up maple syrup

THREE-EGG OMELETS & more

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

Farmer's Goat Cheese Omelet 18
Spinach, tomato, wild mushroom, rosemary fingerling potatoes, mixed green salad

Bacon & Cheddar Omelet 18
Applewood-smoked bacon, shredded cheddar, rosemary fingerling potatoes and fresh fruit

Chilaquiles 16
House tortilla chips simmered in homemade salsa, topped with refried black beans, two fried eggs, pico de gallo, feta, avocado and crema

Egg & Prosciutto Skillet 18
French croissant topped with mushroom cream sauce, prosciutto, provolone, and two fried eggs served with mixed green salad

Migas 18
Scrambled eggs, Italian sausage, cheddar, blend of Cuban black beans, roasted corn, tomato, scallion, red onion, tortilla chips, and avocado, rosemary fingerling potatoes, mixed green salad

Traditional Breakfast 17
Three scrambled eggs with Italian sausage or applewood-smoked bacon, rosemary fingerling potatoes, fruit, wheat bread

LIQUID BRUNCH

Fresh Squeezed Orange Juice 5

Ultimate Bloody Mary 12
Pepper-infused vodka, house-made mix, horseradish, Cholula, celery, and cucumbers

Michelada 9
Dos XX, house-made mix, Tabasco, topped with fresh cucumber

Mimosa 6
Fresh orange, strawberry, or grapefruit

Mimosa Flight 16

Mimosa Carafe 22

PLANT-BASED

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

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

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

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

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.

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

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