

## TO SHARE

<b>GF</b>	<b>Green Chile Shrimp Ceviche</b>	16
	Guacamole, cilantro, homestyle tortilla chips*	
	<b>Ahi Tuna Tartare</b>	18
	Guacamole, toasted sesame seeds, homestyle crisps*	
	<b>Blue Crab Cakes</b>	18
	Fennel, roasted corn, red bell pepper, chipotle chili*	
<b>V</b> <b>VEG</b>	<b>Hungry's Sampler</b>	14
	Tuscan, jalapeño and beet hummus, pita bread	
	<b>GF</b> Sub carrots and Persian cucumbers Add 3	
<b>VEG</b> <b>GF</b>	<b>Spinach Artichoke Dip</b>	15
	Tortilla chips, pico de gallo, signature Tzatziki	
<b>VEG</b>	<b>Baked Goat Cheese</b>	15
	Dried apricot, crushed red pepper, toasted baguette	
<b>VEG</b> <b>GF</b>	<b>Hand-cut Parmesan Fries</b>	8
	Parsley, lemon pepper, feta jalapeño dressing	
<b>GF</b> <b>VEG</b> <b>V</b>	<b>Spiced Lentil Soup</b>	Cup 7
	Slow-simmered lentils, ginger, turmeric, onion	
<b>GF</b>	<b>Fire-Roasted Tomato Basil Soup</b>	Cup 7

## 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

	<b>Classic Cheddar</b>	16
	Lettuce, tomato, onion, pickle, mayo	
	<b>Bistro Chipotle Cheddar</b>	18
	Applewood-smoked bacon, avocado, lettuce, tomato, onion, pickle, mayo	
	<b>All-Natural Crispy Chicken</b>	17
	Applewood-smoked bacon, provolone, chipotle slaw	
<b>VEG</b>	<b>Black Bean &amp; Beet Burger</b>	16
	Chickpea and beet patty, avocado relish, pico de gallo, lettuce, tomato, onion, pickles, vegan chipotle aioli	

## WOOD-STONE PIZZA

<b>VEG</b> <b>GF</b>	<b>Sub Plant Based, Cauliflower Pizza Crust</b> Add 4	
<b>VEG</b>	<b>Margherita</b>	16
	Cherry tomatoes, mozzarella, arugula, basil pesto	
	<b>Proscuitto and Carmelized Pineapple</b>	18
	Pesto, mozzarella, crushed red pepper, arugula	
	<b>Pepperoni &amp; Wild Mushroom</b>	17
	Crushed red pepper, basil pesto marinara sauce, mozzarella, Parmesan	

## PLANT-BASED by

	<b>Vibrant // Smashed Avocado Toast</b>	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	
	<b>Bueno // Vegan Tofu Migas</b>	16
	Tofu, vegan mozzarella, Cuban black beans, roasted corn, tomato, scallion tostada blend, red onion, tortilla chips, avocado, herb-roasted new potatoes, seasonal fruit	
	<b>Vivid // Crispy Eggplant Tacos</b>	15
	Homemade avocado tortilla, purple and Napa cabbage slaw, avocado relish, vegan chipotle aioli, house made pickling, Cuban black beans	

## BISTRO SALADS

### ADD-ONS:

	<b>Beef Tenderloin Skewer</b>	7
	<b>All Natural Chicken Breast</b>	6
	<b>Seasoned Lamb and Beef</b>	6
	<b>Sustainable Salmon*</b>	8
	<b>Shrimp*</b>	7
<b>V</b>	<b>Falafel Balls</b>	5

<b>V</b> <b>VEG</b> <b>GF</b>	<b>Organic Tricolor Quinoa Salad</b>	16
	Turmeric Roasted zucchini, broccoli, red bell pepper, red onion, cauliflower, lentil, lemon zest and roasted garlic vinaigrette on a bed of kale	

	<b>Grilled Salmon with Dijon Dill Drizzle</b>	19
	Sustainable salmon, orzo pasta salad, iceberg wedge salad topped with feta jalapeño dressing*	

<b>GF</b>	<b>Beef Tenderloin Salad</b>	19
	Mixed greens and tomato tossed in feta jalapeño dressing, avocado, tortilla strips, spiced pumpkin seeds	

## ENTRÉES

	<b>Gyros Plate with hand-cut fries</b>	21
	Slices of savory seasoned lamb and beef, our signature Tzatziki, jalapeño hummus, lettuce, tomato, onion, Persian cucumber dill salad, warm pita	

<b>GF</b>	<b>Hungry's Kabob Plate</b>	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	

	<b>Ahi Tuna Poke Bowl</b>	21
	Organic lentil brown rice, ginger glazed brussels sprouts, Persian cucumbers, scallion, avocado relish, toasted sesame seeds, chipotle chili drizzle*	

## SANDWICHES, WRAPS & TACOS

	<b>Baja Chicken Wrap with Iceberg Wedge Salad &amp; feta jalapeño dressing</b>	16
	All-natural chicken, whole wheat tortilla, avocado, Cuban black beans, lettuce, tomato, feta, chipotle chili sauce	

	<b>Gyros Pita with hand-cut fries</b>	16
	Seasoned lamb and beef with tomato, onion, signature Tzatziki, Persian cucumber dill salad with feta jalapeño dressing	

	<b>Spicy Beef Tacos with Cuban Black Beans</b>	16
	Purple and Napa cabbage honey habanero slaw, homemade pickling	

	<b>Cajun Shrimp Tacos with Cuban Black Beans</b>	17
	Purple and Napa cabbage chipotle slaw, homemade pickling*	

## EGG SPECIALTIES & MORE

Made with locally sourced cage-free eggs

<b>Crab Cake Egg Benedict</b> Blue crab cakes, poached eggs on freshly baked Italian rustic bread, hollandaise sauce, herb-roasted new potatoes, mixed green salad*	19
<b>Prosciutto Eggs Benedict</b> Poached eggs on freshly baked Italian rustic bread, prosciutto, hollandaise sauce, herb-roasted new potatoes, mixed green salad	18
<b>Smoked Salmon Avocado Toast</b> Freshly baked Italian rustic bread, chipotle cream cheese, Persian cucumbers, guacamole spread, capers, red onion, herb-roasted new potatoes, Persian cucumber dill salad*  Add poached eggs 3	18
<b>Crispy Chicken &amp; Eggs</b> All-natural chicken breast, topped with roasted Anaheim chile cream sauce, two fried eggs, herb-roasted new potatoes	18
<b>Croissant French Toast</b> Berries and bananas, maple syrup, powdered sugar	16
<b>French Omelette Sandwich</b> Folded French omelette, chipotle cream cheese, avocado, tomato, mixed greens, dijon drizzle served with herb-roasted new potatoes, Persian cucumber dill salad	14
<b>Belgian Waffle</b> Berries and bananas, maple syrup, powdered sugar	14
<b>Chicken and Waffles</b> Belgian waffle topped with all-natural crispy chicken strips, two sunny-side up eggs, served with our signature kicked up maple syrup	19

## FRESH PRESSED JUICE

<b>Green No 1</b> Kale, spinach, cucumber, celery, mint	7
<b>Golden Glow</b> Orange, carrot, anti-inflammatory turmeric, chia seeds	7.5
<b>We've got the Beet</b> Beet, carrot, ginger, lemon	7
<b>Ginger Turmeric Tonic</b> Anti-inflammatory turmeric, ginger & fresh-pressed carrot juice with lemon & sparkling water	6
<b>Kale Mint Spritz</b> Fresh-pressed kale, mint, celery, green apple, finished with lemon, ginger & sparkling water	6

## THREE-EGG OMELETS & MORE

Made with locally sourced cage-free eggs

Fresh egg whites Add 2

<b>Egg &amp; Prosciutto Skillet</b> French croissant topped with mushroom cream sauce, prosciutto, provolone, and two fried eggs served with mixed green salad	18
<b>GF Farmer's Goat Cheese</b> Spinach, tomato, wild mushroom, herb-roasted new potatoes, mixed green salad	18
<b>GF Migas</b> Italian sausage, cheddar, blend of Cuban black beans, roasted corn, tomato, scallion, red onion, tortilla chips, avocado, herb-roasted new potatoes, mixed green salad	17
<b>Traditional Breakfast</b> Three scrambled eggs with Italian sausage or applewood-smoked bacon, herb-roasted new potatoes, seasonal fruit, wheat bread	17

## LIQUID BRUNCH

<b>Ultimate Bloody Mary</b> Fresh pepper-infused vodka, house-made mix, pepper, celery and olives	10
<b>Espresso Martini</b> Titos, freshly brewed espresso, Licor 43	14
<b>Spicy Pineapple Margarita</b> Jalapeño pineapple-infused tequila, agave nectar, triple sec, pineapple juice, house-made sour mix, tajin rim	13
<b>Strawberry Spritz</b> Grey Goose strawberry lemongrass, prosecco, strawberry lemonade	14
<b>Aperol Spritz</b> Aperol, sparkling wine, soda water, fresh squeezed grapefruit juice	12
<b>Frozé</b>	9
<b>Frozen Bellini</b>	9
<b>Mimosa</b> Fresh orange, strawberry, raspberry or grapefruit	6
<b>Mimosa Flight</b>	16
<b>Mimosa Carafe</b>	22
<b>Michelada</b>	9
<b>Fresh-Squeezed Orange Juice</b>	5
<b>Cappucino or Latte</b> Add Bailey's, Kahlúa or Frangelico 4	5
<b>Mocha</b> Add Bailey's, Kahlúa or Frangelico 4	5

### 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

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