

BREAKFAST TACOS \$3 each, served 'til noon

chorizo

scrambled egg, chorizo, roasted potato, cheese, housemade tortilla.

brisket

scrambled eggs, pecan lodge sliced brisket, cheese, housemade tortilla.

bacon

scrambled egg, double smoked bacon, cheese, housemade tortilla.

migas

scrambled egg, roasted poblano and onions, avocado, cheese, tortilla chips, housemade tortilla. (v)

V:VEGETARIAN

VE:VEGAN

GF:GLUTEN FREE



COFFEE

coffee 2.25 2.75 3
latte
espresso 2.75
americano
cold brew 4 >
cappuccino
cortado 3.25
oatly draft latte
<pre>puppuccino a drink for your furry friend :)</pre>



Ask about our seasonal specials!



NOT COFFEE

chai latte	3.25	3.75	4.25
matcha latte	3.!	50 4	4.50
loose leaf teaseasonally rotating flavors			. 2.75
iced teaseasonally rotating flavors			3
seasonal fizz			. 4.50
hot chocolate	2.75	3.25	3.75



WINE BY THE GLASS

POURS: \$7 HAPPY HOUR: \$5 M-F, from 4-6pm

(psst, get happy hour pricing all day as a perks member!)

luca paretti prosecco

italy: this is what a dry well crafted Prosecco should taste like—nothing overly sweet about it.

red car rosé of pinot noir

california: this wine is a vin gris style rosé that results in a delicate wine with aromas of peach and gold raspberries along side the quintessential grapefruit and watermelon characteristics associated with rosé.

ant moore sauvignon blanc

new zealand: an aromatic wine with distinctive herbaceous notes and a ripe citrus influence. a very tropical sauvi b that's perfect for those hot texas days.

camp chardonnay

california: a naturally fermented wine that's made without any additives or fermentation aids. it's definitely a departure from the typical rich and oaky california chardonnays.

rickshaw pinot noir

california: notes of cola, black cherry, and french oak with grapes sourced from cool coastal areas in sonoma give this pinot a supple balance of acidity and elegance.

substance cabernet

washington: opaque, deep, dark and dense. its flavor and color both have an astounding depth that makes this wine really stand out. one sip and you'll see why washington state will be your new go-to region for american cab.



OFF THE SHELF

Choose any bottle of wine or beer from our shelves and enjoy it here! We'll get you squared away with glassware and ice for no additional charge or corkage fee.



LOCAL BEER ON DRAFT

POURS: \$5 HAPPY HOUR: \$3

M-F, from 4-6pm

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rotating manhattan project texas: rotating selection of american and belgian inspired ales, including crowd favorite, half-life.

deep ellum rotating texas: rotating selection of beers, such as oak cliff coffee ale, a dark brown coffee infused ale, or deep summer, a summer ale with spices.





ETC.

charcuterie board

EAT\$





prosciutto, sliced

beefsteak tomato, herby mayo, focaccia* 9.5 +ADD AN EGG..... +1

SMOOTHIES

radiance					
cherries,	mango,	grapes,	green	tea extr	act,
raspberry	y ketone	s, organ	ic oats,	, choice	of milk

full recovery

oaxacan cocoa, banana, sunflower butter, plant-based protein, four sigmatic mushroom blend, collagen peptides, choice of milk............9

berry calm

green goodness

avocado, baby spinach, orange, yerba mate, turmeric, agave, vanilla, choice of milk (VE) 8



