

WINT3RSIPS

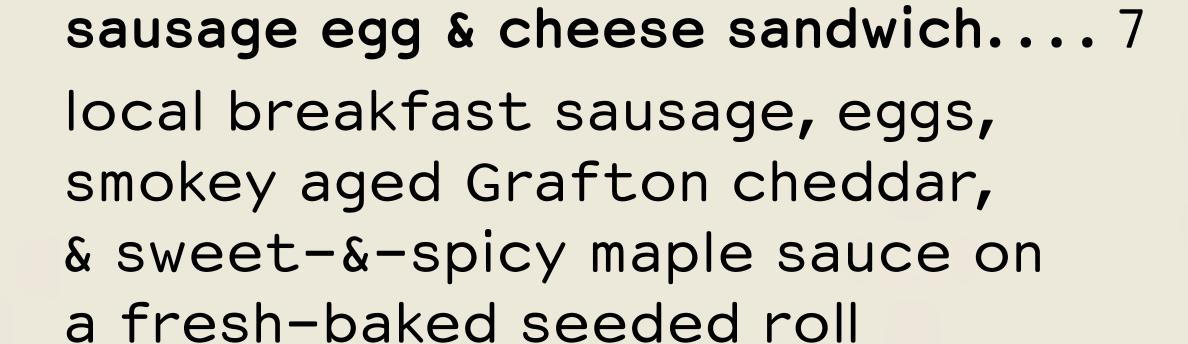
we're proud to partner with D.C.-based Vigilante Coffee to bring you locally roasted coffee every day

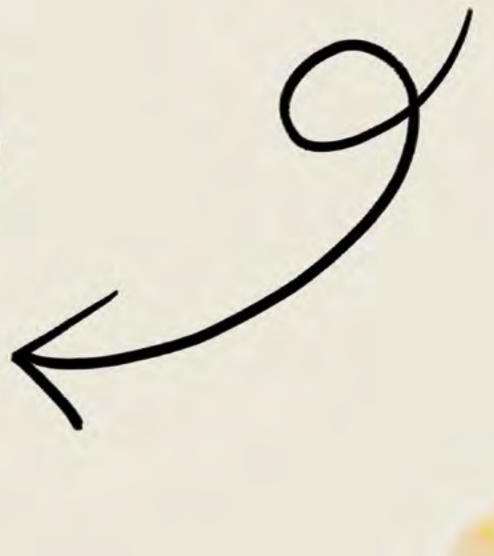
peppermint white chocolate mocha
cascara cider 4.5
Housemade Cascara concentrate made from the dried
husk of the coffee cherry, paired with local apple cider.
blackcurrant sencha tea3.75
Spirit Tea's kodama sencha tea paired with a touch of tart
blackcurrant simple syrup

A.M. EATS

tahini yogurt fruit bowl9

fresh pineapple & melon with coconut, chia & tapioca yogurt, topped with our original granola





BREAKFAST TACOS SERVED 'TIL NOON, \$3 EACH

a Foxtrot favorite, with tender scrambled eggs whipped in cream, wrapped in a soft flour tortilla

migas (V)

roasted poblano peppers, caramelized onion, avocado, cilantro, tomato, cheese, & tortilla chips

bacon

thick double-smoked applewood bacon & hot, melty cheese

chorizo

zesty local chorizo, roasted potatoes, & melted cheese

AVOCADO TOAST

all of our toasts are made with freshly smashed avocado & served on local sourdough

bacon & tomato9 baker's double-smoked our classic. fresh applewood bacon, roasted smashed avocado, Pineapple Collaborative EVOO, tomatoes, banana peppers, Jacobsen salt, & fresh lime & housemade herby aioli for brightness smoked salmon.....10 atlantic-caught smoked fresh pomegranate seeds, salmon, house-pickled red sliced orange, & creamy onion & our own Everything goat cheese topped with seasoning peppery arugula

ALLERGENS: Foxtrot kitchens prepare a variety of products that include: fish, crustacean shellfish, milk, egg, tree nuts, wheat, peanuts, sesame, & soy. We have protocols designed to help prevent allergen cross-contact, however, there is a risk that any food produced, sliced, packaged or served in our stores may contain one or more of these allergens.

BOWL \$

our bowls eat light & feature seasonal, local ingredients.

ADD
CHICKEN TO
ANY BOWL
FOR +3

edamame quinoa bowl (VE)......9

crunchy watermelon radish & raw carrots mixed with brown rice, peppery arugula, pickled red onions, & our housemade orange miso vinaigrette



all smoothies feature fresh ingredients & are blended with your choice of milk

full recovery	9
banana, oaxacan chocolate, & sunflower butter blended with joint-healthy mix of collagen, plant proteins, & Four Sigmatic mushroom blend	
berry calm (V)	9
Moon Juice's mood-boosting Magnesi-om & Super You powders with a puree of blueberries, banana, bee pollen, & açaí	



green goodness (VE)8
a hearty, vitamin-rich AM blend of fresh
avocado, baby spinach, turmeric, agave,
yerba mate, & OJ

radiance (VE) 8
an antioxidant-rich blend of dark
cherries, ripe mango, grapes, green tea,
raspberry ketones, & steel-cut oats

V:VEGETARIAN VE:VEGAN

HOUSE POURS

HAPPY HOUR
WEEKDAYS 4-6PM

wine by the glass..... \$7 happy hour / \$10 after 6pm

raventôs i blanc, cava

a biodynamic wine with aromas of lemon & melon.

field recording SKINS, pinot gris

a skin contact aka orange wine with a bit of funk & crisp acidity.

henri perrusset mâconvillages, chardonnay a burgundy with striking minerality & ripe orchard fruits.

oppenauer, grüner veltliner

a fresh & vibrant table wine good for those that love french sauvy b.

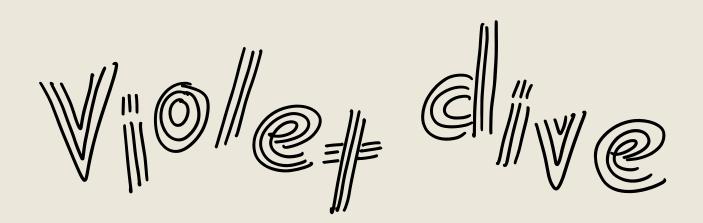
isole e olena, chianti classico a beautiful, early, leathery DOCG chianti classico that is begging for charcuterie.

lioco mendocino, pinot noir

smooth, dry, & one of northern cali's finest cool-climate pinots.

dozon 'saut au loup' chinon, cabernet franc light & playful with notes of violets & purple fruits with a velvety mouthfeel.





a bold, fruit-forward cabernet with notes of raspberry, strawberry, violets, mocha, & oyster shells & a subtle oceanic minerality.

KID SISTER

an aromatic sauvignon blanc with a medium body & striking acidity with notes of key lime, honeydew, cantaloupe, green apple, passionfruit, & a touch of gunflint.