

SEASONAL SIPS

we're proud to partner with chicago-based Metric Coffee to bring you locally roasted coffee everyday

ADD CBD FOR +\$5 OR COLLAGEN PEPTIDES FOR +\$2.5 TO ANY DRINK

new orleans style cold brew 6.25

our house-made cold brew concentrate steeped with roasted chicory root & kegged with oat milk

ADD VANILLA OR SIMPLE SYRUP FOR +\$.50

ADD WHIPPED CREAM FOR +\$0.50

cherry blossom latte..... 4.50

a sweet & floral pink drink featuring an in-house cherry blossom syrup made with rose, beetroot, & cherry. mixed with local espresso & served with your choice of milk

fruit loop matcha 5

Spirit Tea's ceremonial-grade matcha blended with organic lavender extract & vanilla. served with your choice of milk



ADD COLD FOAM TO ANY ICED DRINK \$1.25

4 HOUSE-MADE FLAVORS

NEW & IMPROVED!

BREAKFAST TACOS

SERVED 'TIL NOON,
\$3.50 EACH



a foxtrot cult favorite, made with Vital Farms pasture raised eggs, wrapped in handmade tortilla's from austin, tx. comes with your choice of red or green salsa

migas (V)

fire-roasted peppers & onions folded with jack cheese, Vital Farms pasture raised eggs, & tortilla chips on a flour tortilla

barbacoa

braised short rib, Vital Farms pasture raised eggs, charred onion, & jack cheese on a flour tortilla

bean & cheese (V)

refried pinto beans, jack cheese, & Vital Farms pasture raised eggs on a flour tortilla

bacon

thick-cut double smoked bacon with jack cheese & Vital Farms pasture raised eggs on a flour tortilla

V:VEGETARIAN VE:VEGAN



A . M . E A T S

strawberries & yogurt bowl (V).....6
 whole milk yogurt topped with a medley of fresh strawberries & basil preserves and a sprinkling of Foxtrot granola on top



veggie brekkie sandwich (V) 7
 a Vital Farms pasture raised egg patty, herby whipped goat cheese, pickled pepper relish, & a sprinkling of arugula. served on local brioche

sausage egg & cheese 8
 local Tempesta breakfast sausage, a Vital Farms pasture raised egg patty, smokey aged cheddar, & sweet-&-spicy maple sauce on a fresh-baked seeded roll

T O A S T S

all of our toasts are served on local sourdough with fresh ingredients.

burrata (V)..... 10
 creamy burrata served with caramelized shallots, apricot preserves, crunchy seeds, a sprinkle of arugula, & our own honey vinaigrette

bacon & tomato 9
 fresh smashed avocado, baker's double-smoked applewood bacon, roasted tomatoes, banana peppers, & housemade herby aioli

the original (VE)..... 7
 our classic. fresh smashed avocado, Pineapple Collaborative EVOO, Jacobsen salt, & fresh lime for brightness

smoked salmon..... 10
 fresh smashed avocado, atlantic-caught smoked salmon, house-pickled red onion & our own Everything seasoning

V:VEGETARIAN VE:VEGAN

ALLERGENS: Foxtrot kitchens prepare a variety of products that include: fish, crustacean shellfish, milk, egg, tree nuts, wheat, peanuts, sesame, and 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.



PHOTOGRAPH BY ANASTASIA TOUSSAINT

\$ALADS & BOWLS

ADD
CHICKEN TO
ANY BOWL
FOR +3



our bowls eat light & feature seasonal, local ingredients

farro veggie bowl (V)..... 10

organic farro, preserved lemons, grilled broccolini, roasted tomatoes, garlic, local goat cheese, & crisped shallot served with our own avocado vinaigrette

spicy mushroom miso bowl (V)..... 10

handmade udon noodles spun in Mamma Teav's hot garlic chili crunch, and tossed with roasted shiitake mushrooms, baby bok choy, pickled radish, crispy shallot, and scallions. served with homemade miso honey vinaigrette

elote caesar salad (V) 9

locally-sourced romaine served with roasted corn, pickled red onion, cotija cheese, homemade masa croutons, & our own avocado caesar dressing

\$MOOTHIES

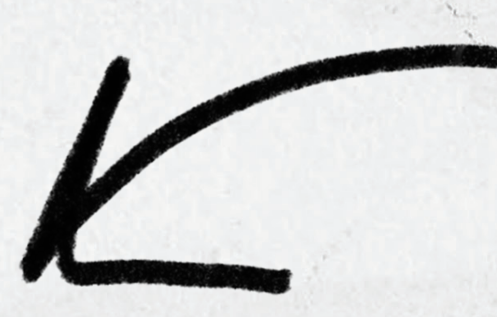
all smoothies feature fresh ingredients & are blended with your choice of milk

full recovery 9

banana, oaxacan chocolate, & sunflower butter blended with a 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, & açai



desert detox smoothie (VE) 9

a sweet blend of cactus pear, orange, pineapple, blood orange juice, agave nectar, Irish sea moss extract, and burdock root.

green goodness (VE) 9

a hearty, vitamin-rich AM blend of fresh avocado, baby spinach, turmeric, agave, yerba mate, & OJ

V:VEGETARIAN VE:VEGAN

HOUSE POURS

HAPPY HOUR
WEEKDAYS 4-6PM

local draft beer..... \$3 happy hour / \$5 after 6pm

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

raventôs i blanc, cava

biodynamic wine with aromas of
lemon & melon

vichingo vermentino
macerato orange wine

organically made with skin-contact
fermentation. resulting in something
bright, fresh, & kind of wild

henri perrusset
macon-villages

a burgundy with striking
minerality & ripe orchard fruits

lieu dit, sauvignon blanc

think the maturity of sancerre
meets the tropical zestiness of
new zealand

willful wine, willamette
pinot noir

elegant, dry, & heavily influenced by
the terroirs of its four different
willamette valley vineyards

vietti, langhe
nebbiolo perbacco

concentrated notes of red
cherries & leather produced from a
single vineyard in piemonte, italy

dozon 'saut au loup'
chinon, cabernet franc

a light & playful red with notes
of violets, purple fruits, & a
velvety mouthfeel



featured wine \$5 happy hour / \$7 after 6pm

KID SISTER

SAUVIGNON BLANC

an aromatic sauvignon
blanc with a medium
body & striking acidity.
effervescent with
notes of tropical fruit

Kid Sister

CABERNET

this cab drinks well
above its class. notes
of dark fruit, cassis,
& black cherry

Kid Sister

ROSÉ

a quintessential
french rosé with
notes of cherry
preserves, red anjou
pears, & cantaloupe