

SEASONAL SIPS

vietnamese iced coffee \$6

Fat Milk's Blue Roast coffee, brewed to serve on draft mixed with traditional Vietnamese sweetened condensed milk



tea sparklers \$5

• osmanthus: organic osmanthus iced tea, a touch of orange syrup, & sparkling water

• earl grey: organic earl grey iced tea, passionfruit & blood orange syrup, & sparkling water

huckleberry chai \$5

a mix of spiced chai tea concentrate, sweet huckleberry syrup, & sparkling water

Breakfast tacos

SERVED 'TIL NOON,
\$3.50 EACH

made with Vital Farms pasture-raised eggs wrapped in handmade tortillas from Austin, TX. comes with your choice of red or green salsa. **add a side of avocado mash or housemade queso for \$0.50**

migas (V)

fire-roasted peppers & onions folded with jack cheese & Vital Farms pasture-raised eggs

bean & cheese (V)

refried pinto beans, jack cheese, & Vital Farms pasture-raised eggs

barbacoa

braised short rib, charred onion, jack cheese, & Vital Farms pasture-raised eggs

bacon

double-smoked bacon with jack cheese & Vital Farms pasture-raised eggs

V:VEGETARIAN VE:VEGAN

A.M. eats

veggie brekkie sandwich (V) \$7

Vital Farms pasture-raised scrambled eggs, herby whipped goat cheese, pepper relish, & arugula, served on a local brioche roll

sausage, egg, & cheese \$8

Tempesta breakfast sausage, Vital Farms pastured-raised scrambled eggs, smokey aged cheddar & spicy maple sauce on a fresh-baked seeded roll

Toasts

the original (VE)..... \$7

fresh smashed avocado, Jacobsen sea salt, EVOO, & fresh lime

bacon tomato.....\$9

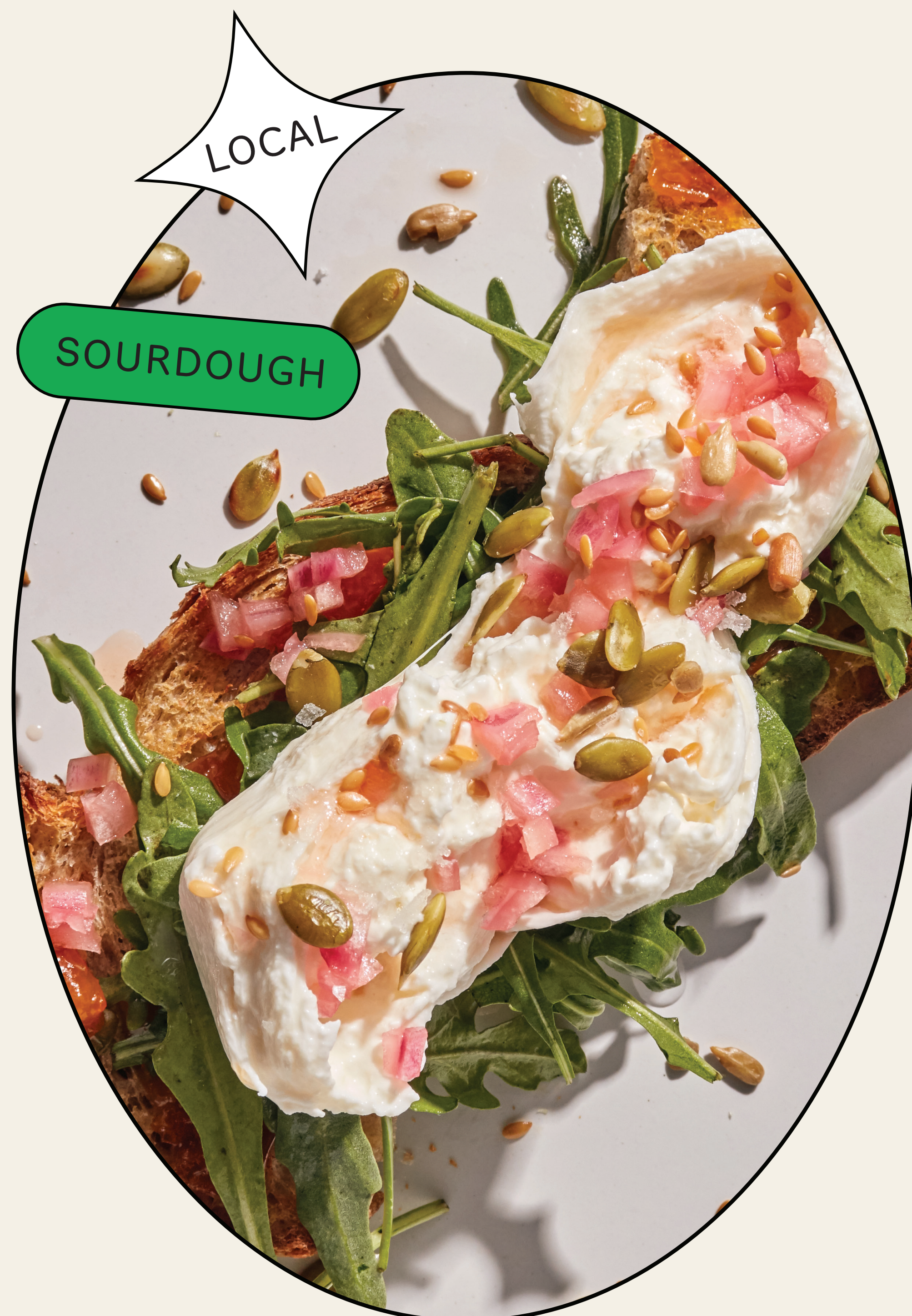
fresh smashed avocado, double smoked bacon, roasted tomatoes, banana peppers, & herby aioli

smoked salmon.....\$11

fresh smashed avocado, Ducktrap smoked salmon, pickled red onion, & everything seasoning

burrata (V) \$10

burrata served with caramelized shallots, apricot preserves, crunchy seeds, arugula, & honey vinaigrette



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.

V:VEGETARIAN VE:VEGAN

Salads & bowls

ADD CHICKEN TO ANY BOWL \$3



elote caesar salad (V) \$9
local romaine lettuce, roasted corn, pickled red onion, cotija cheese, homemade masa croutons, & avocado caesar dressing

couscous chop salad (V) \$10
local romaine lettuce, zucchini, cucumber, medjool dates, Israeli couscous, toasted sunflower seeds, & poppy seed vinaigrette

farro veggie bowl (V) \$10
organic farro, preserved lemons, grilled broccoli, roasted tomatoes, garlic, local goat cheese, & crisped shallot served with avocado vinaigrette

Smoothies

full recovery \$9
banana, 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, orange, 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, & burdock root

green goodness (VE) \$9
a hearty, vitamin-rich AM blend of fresh avocado, baby spinach, vanilla, turmeric, agave, yerba mate, & OJ

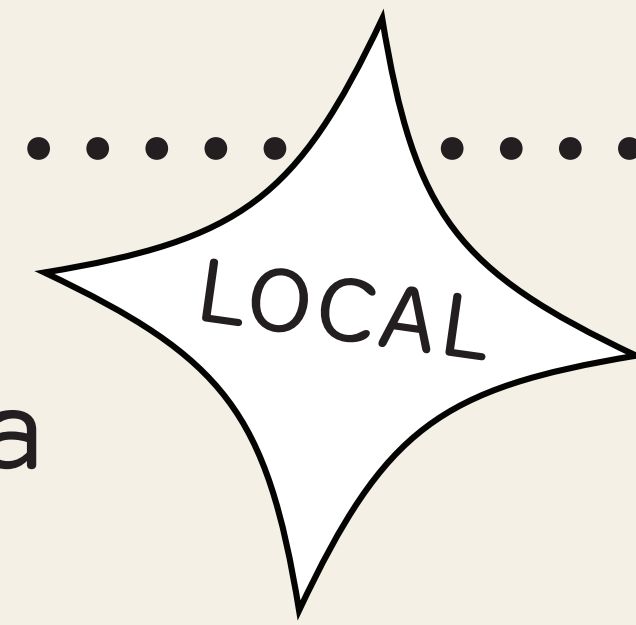


P.M. eats



popcorn (V) \$5
cacio e pepe & Spanish
pimenton flavors

bread & butter (V) \$5
warm Aya Bakery sourdough served with cultured
butter & California Olive Ranch olive oil with neonata



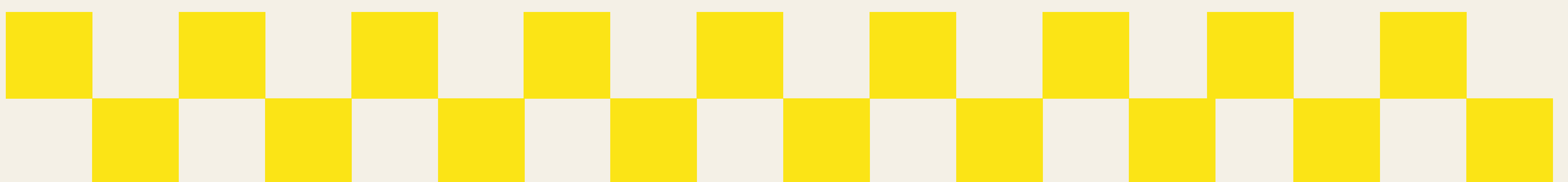
peruvian veggie ceviche (VE) \$7
chilled cauliflower, grape tomatoes, cucumber, red onion, & peruvian
corn in aji amarillo, topped with favas & served with blue corn
tortilla chips



smoked trout dip \$8
Ducktrap smoked trout, cream
cheese, cornichon, dill, crunchy
seeds, & everything spice, served
with toasted sourdough

baked feta (V) \$8
imported feta, roasted tomato
compote, & parsley salad, served with
toasted sourdough

harissa short rib hummus \$7
hummus with braised short rib, fresno
chili harissa, pickling onion, & parsley
salad, served with toasted sourdough



Meet our new

P.M. eats!



Sit in with good friends and good food when you order from our new menu featuring sharable snacks and dips. Pair any with a house pour and lose track of time.

meet here,
start here,
stay here

House Pours



Ask about our rotating selection of:

Local draft beer.....\$6

Wine by the glass.....\$10

 ≡ Vodka seltzers.....\$6

play nice x half past

ruby red sea

grapefruit, lemon, cardamom, sea salt

garden party

ginger, carrot, lime, agave, fenugreek

secco spritz

peach, rhubarb root, bergamot

GRAB IT OFF THE SHELF!

\$5 CORKAGE FOR ANY BOTTLE, OR FREE WHEN YOU PAY IN APP! PAIR WITH A CHARCUTERIE OR CHEESE BOARD FROM THE FRIDGE AND WE'LL PLATE IT



Summer Drinks

It's a fun-in-the-sun kind of day and you're looking to stretch it into the night. Our seasonal wine list was made for summer moments like these. Grab your favorite house pour and we'll see you on the patio.

