

Seasonal Sips

NEW!

Pumpkin Pie Latte (V) ... \$4.25

House espresso incorporated with pumpkin pie sauce & your choice of milk. Garnished with ground Biscoff cookies & cookie butter whipped cream. Try it iced!

Toasted Marshmallow

Hot Chocolate (V) \$4.25

5 Mile Mocha sauce mixed with toasted marshmallow syrup & vanilla. Try it with a shot of espresso!

Spirit Tea Toddy (V)..... \$4.25

Spirit Tea's Rooibos chai brewed with pear, ginger, & vanilla syrups. Try it iced!



Smoothies

Full Recovery \$9

Belgian cocoa, banana, plant-based protein, sunflower butter, Four Sigmatic mushroom blend, & collagen peptides* blended with oat milk.

Berry Calm (V)..... \$9

Açaí, blueberry, banana, orange, raw bee pollen*, & Moon Juice's Magnesi-Om® mix blended with oat milk.

Desert Detox Smoothie (VE) \$9

Cactus pear, orange, pineapple, blood orange juice, agave nectar, Irish sea moss*, & burdock root blended with oat milk.

Green Goodness (VE) \$9

Avocado, baby spinach, orange, yerba mate, turmeric, agave, & vanilla blended with oat milk.



*Caution: May cause an allergic reaction. If you are pregnant, nursing or have a medical condition, consult your physician before consuming supplements.

Breakfast Sammies

NEW! Veggie Brekkie Sandwich (V) \$7

Vital Farms pasture-raised eggs with with marinated mushrooms & peppers & pimento cheese spread on a seeded roll.

Sausage, Egg, & Cheese \$8

Vital Farms pasture-raised eggs with sausage patty, cheddar cheese, & maple butter on a seeded roll.

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.

Migas (V)

Fire-roasted peppers & onions, cheddar, jack cheese, & scrambled eggs.

Bean & Cheese (V)

Refried pinto beans, cheddar, jack cheese, & scrambled eggs.

Barbacoa

Braised short rib, cheddar, jack cheese, & scrambled eggs.

Bacon

Thick-cut double-smoked bacon, cheddar, jack cheese, & scrambled eggs.



Toasts

- NEW!** **Burrata (V)** \$10
Burrata, extra virgin olive oil, fig jam, & Brussels sprout slaw. Topped with a crunchy Dukkah seed blend on toasted sourdough.
- The Original (VE)** \$7
Fresh smashed avocado, extra virgin olive oil, & lime on toasted sourdough.
- Bacon Tomato** \$9
Fresh smashed avocado, double-smoked bacon, roasted tomatoes, banana peppers, & herby aioli on toasted sourdough.
- Smoked Salmon** \$11
Fresh smashed avocado, smoked salmon, pickled red onion, & everything seasoning on toasted sourdough.

Salads & Bowls



- Elote Caesar Salad (V)** \$10
Romaine lettuce, roasted corn, pickled red onion, cotija cheese, homemade masa croutons, & avocado caesar dressing.
- Farro Veggie Bowl (V)** \$10
Organic farro, charred broccoli, roasted tomatoes, garlic, goat cheese, & crisped shallots served with avocado vinaigrette.

ADD CHICKEN FOR \$3

Snacks

NEW! White Cheddar Jalapeño
Popcorn (V) \$5

Baked Goat Cheese (V) \$8
Goat cheese, roasted tomato
compote, & herb salad. Served with
toasted sourdough.

**Harissa Short
Rib Hummus \$8**
Hummus with braised short rib,
fresno chili harissa, pickled onion,
& herb salad. Served with toasted
sourdough.



House Pours

HAPPY HOUR FOR MEMBERS ONLY, WEEKDAYS 4-6PM

Local Draft Beer \$6 / \$4 FOR MEMBERS

American Lager Middle Brow, Bungalow

IPA Hopewell, Going Places

Rotating Ask a team member

Wine By The Glass \$10 / \$7 FOR MEMBERS

Bubbles Raventós i Blanc, Blanc de Blanc Cava

Orange Wine Gulp Hablo Orange Wine

Rosé Sun Lips Rosé

Sauvignon Blanc Grass Stains Sauvignon Blanc

White Pinot Noir Left Coast White Pinot Noir

Cabernet In Sheep's Clothing Cabernet

Pinot Noir Willful Pinot Noir

GRAB IT OFF THE SHELF!

\$5 CORKAGE FEE (FREE FOR MEMBERS!) FOR ANY BOTTLE. PAIR WITH A CHARCUTERIE OR CHEESE BOARD AND WE'LL PLATE IT FOR YOU.

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.

