

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
ALL DAY, EVERYDAY
FOR MEMBERS ONLY.

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

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|-----------------------|----------------------------|
| American Lager | Right Proper, Senate Lager |
| IPA | Solace, Partly Cloudy |
| 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 |
| Cabernet | In Sheep's Clothing Cabernet |

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.

