

# Seasonal Sips

## Peppermint White Mocha..... \$5.00

House espresso incorporated with white chocolate sauce & peppermint syrup. Steamed with your milk of choice & topped with optional vanilla whipped cream & peppermint candy garnish.

## Gingerbread Latte ..... \$4.75

House espresso incorporated with ginger & cookie butter syrups, steamed with your choice of milk.

## Blackcurrant Sencha ..... \$4.75

Organic kodama sencha tea from Spirit Tea steeped with a vibrant blackcurrant syrup!



# Smoothies

**NEW!**

## Skinny Elvis (V) ..... \$9

Banana, yogurt, tahini, cinnamon, & honey blended with oat milk.

## 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

Sparkling Red Mouthy Wines  
"Last Dance" Spumante

Orange Wine Gulp Hablo Orange Wine

Rosé Sun Lips Rosé

Sauvignon Blanc Grass Stains Sauvignon Blanc

Cabernet Violet Dive Cabernet Sauvignon

## 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.

