

# Seasonal Sips



IT'S BACK!

TRY IT HOT!

**PUMPKIN PIE LATTE** 350-430 CAL \$4<sup>75</sup> **M** \$5<sup>75</sup> **L**

House espresso, pumpkin pie syrup, & your choice of milk\*. Topped with whipped cream & ground graham crackers.

**ICED CARAMEL APPLE LATTE** 370-450 CAL \$4<sup>75</sup> **M** \$5<sup>75</sup> **L**

House espresso, caramel apple syrup, with your choice of milk\*, poured over ice. Topped with whipped cream & caramel drizzle.

**ADD A SEASONAL SYRUP FOR \$0.50!**  
Brown Sugar, Pumpkin, Caramel  
Apple, & Toasted Marshmallow 0-140 CAL

\*Nutrition information calculated based on standard recipes made with whole milk unless the milk type is called out. Exact information may vary due to customizations.

\*\*Note: If you are pregnant, nursing, have any health condition or are taking medications, consult your healthcare practitioner before using this product.

# Smoothies



**GREEN GOODNESS** **(VE)** 420 CAL \$9.50

Avocado, baby spinach, orange, turmeric, agave, vanilla, oat milk.

**BERRY CALM** **(V)** 270 CAL \$9.50

Açaí, blueberry, banana, oat milk.

**DESERT DETOX** **(VE)** 260 CAL \$9.50

Cactus pear, orange, pineapple, agave nectar, oat milk.

**FULL RECOVERY** **(V)** 500 CAL \$9.50

Banana, plant-based protein, sunflower butter, dark chocolate, oat milk.

ADD **VITAL PROTEINS**® COLLAGEN PEPTIDES  
FOR \$2 35 CAL

# Breakfast Tacos

SERVED  
'TIL NOON!

## MIGAS (V) 190 CAL

\$3.75

Scrambled eggs, roasted peppers & onions, tortilla chips, & cheese on a flour tortilla.

## BEAN & CHEESE (V) 180 CAL

\$3.75

Scrambled eggs, refried pinto beans, cheddar & jack cheese on a flour tortilla.

## BACON 220 CAL

\$3.75

Scrambled eggs, smoked bacon, & cheddar & jack cheese on a flour tortilla.

## CARNITAS 190 CAL

\$3.75

Scrambled eggs, cheddar & jack cheeses, with braised carnitas on a flour tortilla.

ADD FRESH MASHED AVOCADO FOR \$1 90 CAL

TRY WITH RED OR GREEN SALSA 5 CAL



(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.

# House Pours

Wine by the glass

**\$10** **\$7 MEMBERS**

*LADO & LADO*

Casa White 120 CAL, Casa Red 120 CAL,  
Casa Rosé 110 CAL



Local Pint Drafts

**\$6** **\$4 MEMBERS**

Middle Brow Bungalow, Lager 190 CAL

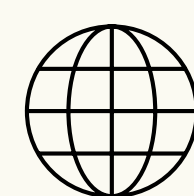
Hopewell, Going Places IPA 280 CAL

Featured Cocktails

**\$11** **\$7 MEMBERS**

Mommenpop, Ruby Grapefruit Spritz 120 CAL

Mimosa, Fresh OJ & Prosecco 130 CAL



**MEMBERS PRICING  
ALL DAY, EVERY DAY**