Breakfast

MENU HOURS

8 am - 2 pm daily

FROM THE BAKERY

CINNAMON ROLLS (V) 6

Gluten free and vegan warm rolls with vanilla glaze.

SEASONAL BUNDT CAKE (DF) 6

Made with Texas fruit. Rotate with the season. Contains eggs.

SOUR CREAM COFFEE CAKE 7

A buttery, cinnamon-swirled cake topped with a golden brown streusel topping.

SEASONAL OATMEAL BAR & WARM MILK (V) 6.5

Warm oatmeal bar with Texas fruit. Topped with grain free granola.

Served with steamed milk

SMALL PLATES

CHIA BOWL (V) 11

Coconut chia with seasonal fruits, coconut yogurt and housemade granola.

CHIVE PANCAKES (V) 6.5

Crispy garlic chive pancakes with tangy soy sauce dipping sauce.

SEASAON OATMEAL (V) 10

Slightly sweetened with maple syrup.

PAO DE QUEIJO (6) 7.5

Warm Brazilian parmesan cheese bread.

MEMELA (VEGAN OPTIONS) 6

Nicknamed "Oaxaca Pancakes", housemade thick corn torillas with refried black beans, queso Oaxaca and your choice of topping.

FOCACCIA OF THE DAY 5.5

A rotation of seasonal vegetable offerings. Extra toppings: bacon \$2, breakfast sausage \$2, parmesan \$.75

FROM THE KITCHEN

SHRIMP & GRITS (VEGAN OPTION) 17

Creamy garlic grits with gulf shrimp (sub mushrooms for vegan).

MAPLE PECAN PEACH WAFFLE (DF) 15

Fluffy Belgian waffle with ripe Texas maple pecan peach and coconut whipped cream. Contains egg.

AUSTRALIAN MEAT OR MUSHROOM PIE 13.5

A common item at corner stores and school cafeterias in Australia with arugula salad.

PAN EGGS (VEGETARIAN OPTION) 16

2 duck eggs with breakfast sausage and keilbasa or mushroom and squash, cherry tomatoes and microgreens.

LAKSA 17

Singaporean staple noodle curry with fish cakes and shrimp. A favorite breakfast for the locals.

BISCUITS & GRAVY (VEGAN OPTION) 15

Pork sausage or mushroom gravy on fluffy vegan biscuits.

MUSHROOM CONGEE (V) 11

Simmered with miso mushroom mixed and ginger. Served with soft boiled eggs and chili crisp.

BREAKFAST SALAD (V) 12

Mixed greens, arugula, roasted summer squash, sunflower sprouts, toasted sunflower seeds, roasted beets, and soft boiled egg. With miso or mustard lemon dressing.

MOO PING 13

A classic Thai street breakfast. Marinated pork skewers. Served with sticky rice and spicy sauce.

Breakfast

MENU HOURS

8 am - 2 pm daily

SIDES

BREAKFAST SAUSAGE PATTIES 6.5

ROASTED SQUASH (V) 4

BAKED BACON (2) 5.5

GARLIC "CHEESE" GRITS (V) 4.5

REFRIED BLACK BEANS (VEGAN OPTION) 4.5

TOASTED SOURDOUGH SLICE 3

BISCUIT WITH CHOICE OF SPREAD (V) 3.75

SIDE SALAD 5

SIDE OF LEMON THYME HERB BUTTER 1

SIDE EGG 3.5

HOUSE DRINKS

BUTTERFLY PEA LEMONADE 4.5

Housemade lemonade with butterfly pea syrup.

TURMERIC GINGER TONIC 6

Coconut water, ginger, turmeric, organge juice and lemon juice.

ORANGE OR GRAPEFRUIT JUICE 3.5

COLD BREW 4.5/5.5

THAI ICED TEA 4/5

THAI ICED COFFEE 4/5

RAMBLER SPARKLING WATER 2

ESPRESSO & MORE

ESPRESSO SHOT 3.5

LATTE 5.5/6.5

CAPPUCCINO 4.5

CORTADO 4.5

MACCHIATO 4.5

DRIP COFFEE 4/4.5

CHAILATTE 4.5/5.5

AZTEC MOCHA 5.5/6.5

GOLDEN MILK 4.5/5.5

BEET COCOA LATTE 4.5/5.5

MUSHROOM STEAMER 5/6

HOT TEA POT 5

SPECIALTY DRINKS

MIDNIGHT SKY 6

Espresso with charcoal and your choice of milk. Served over ice.

DIRTY 6

Espresso shot on top of cold milk. This drink is all about the sensation of hot and cold, sweet and bitter.

ORANGE ESPRESSO 5

Espresso atop fresh orange juice. Perfect breakfast iced drink.

HOJICHA MATCHA LATTE 6.5

Iced matcha with smoky hojicha tea syrup.

SESAME LATTE 6

Toasted black sesame maple syrup paste with your choice of milk.

BUTTERFLY PEA MATCHA 6.5

Matcha with a touch of blue.