

Starters & Salads

Chicken Tortilla Soup – A House Specialty
Cup 4. Bowl 5.
roasted chicken, tomatoes, onions and cilantro topped with fresh avocado, jack cheese, tortilla strips

Soup of the Day
Cup 4. Bowl 5.
chef crafted soup

Soup or Salad and ½ Sandwich Combination 9.
A cup of soup or side house salad and half a “featured” sandwich of the day

Grilled Chicken Wings 9.
tossed with a choice of:
habanero creole - molasses glaze, sweet chile- ginger sauce or chinese - five spice and ginger rub

Three Cheese Quesadilla 10.
filled with smoked gouda, goat cheese, mozzarella cheese and grilled pineapple-tomato pico. served with sour cream and guacamole
Add chicken, shrimp or flat iron steak 13.

Blackened Salmon 13.
blackened fresh Atlantic salmon on top of organic baby greens and cherry tomatoes. topped with honey mustard dressing and roasted black bean-corn relish

Southwestern Rustic Caesar 9.
mixture of crisp and grilled romaine heart leaves with caesar dressing, topped with shaved parmesan and rustic croutons
Add blackened chicken, shrimp or flat iron steak 12.

Buffalo Chicken Salad 12.
hot and spicy fried chicken tenderloins on top of baby arugula and spinach leaves. served with julienne carrots, celery and Maytag blue cheese crumbles
choice of: blue cheese or ranch dressing

Organic House 7.
organic baby greens, cherry tomatoes, Maytag blue cheese & bacon. served with our house made cilantro vinaigrette
Add chicken, shrimp or flat iron steak 10.

Southwestern Steak Salad with Grilled Peaches 13.
chile marinated flat iron steak, grilled Texas peaches, roasted pecans, and grilled limes over a bed of romaine. topped with Maytag blue cheese crumbles, fresh cilantro and served with our house cilantro vinaigrette

Sandwiches and Entrees

All sandwiches are served with your choice of french fries, kettle chips, onion rings, carrots & celery or sweet potato fries

Spicy Jamaican Jerk Chicken Sandwich 10.
sweet hawaiian bun topped with spicy chicken, fresh avocado, grilled onion and peach aioli

Angus Grilled Burger 10.
8 oz. grilled angus beef patty served with lettuce, tomato, red onions served on a sweet hawaiian bun
Make it River City Style: 12.
smoked gouda, guacamole and bacon
Make it Diablo Style: 12.
grilled jalapenos, grilled onions, Texas hot sauce and pepper jack cheese

Slow Roasted Corn Beef Reuben 12.
corn beef, swiss cheese, sauerkraut & 1000 island served double-decker style on marble rye bread

Honey BBQ Pulled Pork Sandwich 11.
layered with spicy cilantro cole slaw, caramelized onion and smoked gouda cheese on a sweet hawaiian bun

Keep Austin Weird... Roasted Veggie Melt 11.
a mixture of grilled vegetables and fresh baby spinach layered with fresh avocado spread, swiss cheese, spicy ranch sauce and fresh pico. all on a basil focaccia roll

Texas Double Decker 11.
roasted turkey and smoked ham layered with bacon, lettuce, tomato, swiss and cheddar with lemon aioli

Turkey Bacon Avocado Wrap 10.
served in a grilled tortilla, organic baby arugula, fresh avocado, roasted turkey, ripe tomatoes, bacon and chipotle ranch

Linguini Puttanesca 17.
linguini tossed in a tomato-lemon sauce with Kalamata olives, mixed sweet peppers, onions, roasted garlic and fresh basil topped with fresh shaved parmesan cheese
Add chicken, shrimp or flat iron steak 20.

Miso & Sake Cured Salmon 20.
cured and grilled on a bed of organic baby spinach and topped with orange citrus coconut glaze. served with sautéed baby carrots

Note -Indicates Chefs Feature

Ask Your Server About Our Chef Crafted Desserts