

## TO SHARE

|                               |  |       |
|-------------------------------|--|-------|
| <b>GF</b>                     | <b>Green Chile Shrimp Ceviche</b>                      | 16    |
|                               | Guacamole, cilantro, homestyle tortilla chips*         |       |
|                               | <b>Ahi Tuna Tartare</b>                                | 18    |
|                               | Guacamole, toasted sesame seeds, homestyle crisps*     |       |
|                               | <b>Blue Crab Cakes</b>                                 | 18    |
|                               | Fennel, roasted corn, red bell pepper, chipotle chili* |       |
| <b>V</b> <b>VEG</b>           | <b>Hungry's Sampler</b>                                | 14    |
|                               | Tuscan, jalapeño and beet hummus, pita bread           |       |
|                               | <b>GF</b> Sub carrots and Persian cucumbers Add 3      |       |
| <b>VEG</b> <b>GF</b>          | <b>Spinach Artichoke Dip</b>                           | 15    |
|                               | Tortilla chips, pico de gallo, signature Tzatziki      |       |
| <b>VEG</b>                    | <b>Baked Goat Cheese</b>                               | 15    |
|                               | Dried apricot, crushed red pepper, toasted baguette    |       |
| <b>VEG</b> <b>GF</b>          | <b>Hand-cut Parmesan Fries</b>                         | 8     |
|                               | Parsley, lemon pepper, feta jalapeño dressing          |       |
| <b>GF</b> <b>VEG</b> <b>V</b> | <b>Spiced Lentil Soup</b>                              | Cup 7 |
|                               | Slow-simmered lentils, ginger, turmeric, onion         |       |
| <b>GF</b>                     | <b>Fire-Roasted Tomato Basil Soup</b>                  | Cup 7 |

## 1/2-LB. BURGERS WITH FRESH HAND-CUT FRIES

All-natural beef with no antibiotics or added growth hormones\*  
Substitute Sweet Potato Fries Add 2

|            |   |    |
|------------|---|----|
|            | <b>Classic Cheddar</b>  | 16 |
|            | Lettuce, tomato, onion, pickle, mayo  |    |
|            | <b>Bistro Chipotle Cheddar</b>  | 18 |
|            | Applewood-smoked bacon, avocado, lettuce, tomato, onion, pickle, mayo   |    |
|            | <b>All-Natural Crispy Chicken</b>   | 17 |
|            | Applewood-smoked bacon, provolone, chipotle slaw  |    |
| <b>VEG</b> | <b>Black Bean &amp; Beet Burger</b>   | 16 |
|            | Chickpea and beet patty, avocado relish, pico de gallo, lettuce, tomato, onion, pickles, vegan chipotle aioli |    |

## WOOD-STONE PIZZA

|                      |  |    |
|----------------------|--|----|
| <b>VEG</b> <b>GF</b> | <b>Sub Plant Based, Cauliflower Pizza Crust</b> Add 4                |    |
| <b>VEG</b>           | <b>Margherita</b>  | 16 |
|                      | Cherry tomatoes, mozzarella, arugula, basil pesto                    |    |
|                      | <b>Proscuitto and Carmelized Pineapple</b>                           | 18 |
|                      | Pesto, mozzarella, crushed red pepper, arugula                       |    |
|                      | <b>Pepperoni &amp; Wild Mushroom</b>                                 | 17 |
|                      | Crushed red pepper, basil pesto marinara sauce, mozzarella, Parmesan |    |

## PLANT-BASED by

|  |   |    |
|--|---|----|
|  | <b>Vibrant // Smashed Avocado Toast</b>   | 16 |
|  | Freshly baked Italian rustic bread, a blend of Persian cucumber, cherry tomatoes, radish, Kalamata olive, red onion, spicy chickpeas, tahini drizzle, herb-roasted new potatoes |    |
|  | <b>Bueno // Vegan Tofu Migas</b>  | 16 |
|  | Tofu, vegan mozzarella, Cuban black beans, roasted corn, tomato, scallion tostada blend, red onion, tortilla chips, avocado, herb-roasted new potatoes, seasonal fruit          |    |
|  | <b>Vivid // Crispy Eggplant Tacos</b>   | 15 |
|  | Homemade avocado tortilla, purple and Napa cabbage slaw, avocado relish, vegan chipotle aioli, house made pickling, Cuban black beans   |    |

## BISTRO SALADS

### ADD-ONS:

|          |                                   |   |
|----------|-----------------------------------|---|
|          | <b>Beef Tenderloin Skewer</b>     | 7 |
|          | <b>All Natural Chicken Breast</b> | 6 |
|          | <b>Seasoned Lamb and Beef</b>     | 6 |
|          | <b>Sustainable Salmon*</b>        | 8 |
|          | <b>Shrimp*</b>                    | 7 |
| <b>V</b> | <b>Falafel Balls</b>              | 5 |

|                               |  |    |
|-------------------------------|--|----|
| <b>V</b> <b>VEG</b> <b>GF</b> | <b>Organic Tricolor Quinoa Salad</b>   | 16 |
|                               | Turmeric Roasted zucchini, broccoli, red bell pepper, red onion, cauliflower, lentil, lemon zest and roasted garlic vinaigrette on a bed of kale |    |

|  |   |    |
|--|---|----|
|  | <b>Grilled Salmon with Dijon Dill Drizzle</b>   | 19 |
|  | Sustainable salmon, orzo pasta salad, iceberg wedge salad topped with feta jalapeño dressing* |    |

|           |  |    |
|-----------|--|----|
| <b>GF</b> | <b>Beef Tenderloin Salad</b>   | 19 |
|           | Mixed greens and tomato tossed in feta jalapeño dressing, avocado, tortilla strips, spiced pumpkin seeds |    |

## ENTRÉES

|  |  |    |
|--|--|----|
|  | <b>Gyros Plate with hand-cut fries</b>   | 21 |
|  | Slices of savory seasoned lamb and beef, our signature Tzatziki, jalapeño hummus, lettuce, tomato, onion, Persian cucumber dill salad, warm pita |    |

|           |   |    |
|-----------|---|----|
| <b>GF</b> | <b>Hungry's Kabob Plate</b>   | 25 |
|           | Tender and juicy skewers of beef tenderloin, grilled all-natural chicken or a combination of both with herb basmati rice, seasonal vegetables, Persian cucumber dill salad, warm pita |    |

|  |   |    |
|--|---|----|
|  | <b>Ahi Tuna Poke Bowl</b>   | 21 |
|  | Organic lentil brown rice, ginger glazed brussels sprouts, Persian cucumbers, scallion, avocado relish, toasted sesame seeds, chipotle chili drizzle* |    |

## SANDWICHES, WRAPS & TACOS

|  |  |    |
|--|--|----|
|  | <b>Baja Chicken Wrap with Iceberg Wedge Salad &amp; feta jalapeño dressing</b>                                     | 16 |
|  | All-natural chicken, whole wheat tortilla, avocado, Cuban black beans, lettuce, tomato, feta, chipotle chili sauce |    |

|  |  |    |
|--|--|----|
|  | <b>Gyros Pita with hand-cut fries</b>  | 16 |
|  | Seasoned lamb and beef with tomato, onion, signature Tzatziki, Persian cucumber dill salad with feta jalapeño dressing |    |

|  |  |    |
|--|--|----|
|  | <b>Spicy Beef Tacos with Cuban Black Beans</b>                 | 16 |
|  | Purple and Napa cabbage honey habanero slaw, homemade pickling |    |

|  |   |    |
|--|---|----|
|  | <b>Cajun Shrimp Tacos with Cuban Black Beans</b>          | 17 |
|  | Purple and Napa cabbage chipotle slaw, homemade pickling* |    |

EGG SPECIALTIES & MORE

Made with locally sourced cage-free eggs

- Crab Cake Egg Benedict** 19  
Blue crab cakes, poached eggs on freshly baked Italian rustic bread, hollandaise sauce, herb-roasted new potatoes, mixed green salad\*
- Prosciutto Eggs Benedict** 18  
Poached eggs on freshly baked Italian rustic bread, prosciutto, hollandaise sauce, herb-roasted new potatoes, mixed green salad
- Smoked Salmon Avocado Toast** 18  
Freshly baked Italian rustic bread, chipotle cream cheese, Persian cucumbers, guacamole spread, capers, red onion, herb-roasted new potatoes, Persian cucumber dill salad\*  
Add poached eggs 3
- Crispy Chicken & Eggs** 18  
All-natural chicken breast, topped with roasted Anaheim chile cream sauce, two fried eggs, herb-roasted new potatoes
- Croissant French Toast** 16  
Berries and bananas, maple syrup, powdered sugar
- French Omelette Sandwich** 14  
Folded French omelette, chipotle cream cheese, avocado, tomato, mixed greens, dijon drizzle served with herb-roasted new potatoes, Persian cucumber dill salad
- Belgian Waffle** 14  
Berries and bananas, maple syrup, powdered sugar
- Chicken and Waffles** 19  
Belgian waffle topped with all-natural crispy chicken strips, two sunny-side up eggs, served with our signature kicked up maple syrup

FRESH PRESSED JUICE

- Green No 1** 7  
Kale, spinach, cucumber, celery, mint
- Golden Glow** 7.5  
Orange, carrot, anti-inflammatory turmeric, chia seeds
- We've got the Beet** 7  
Beet, carrot, ginger, lemon
- Ginger Turmeric Tonic** 6  
Anti-inflammatory turmeric, ginger & fresh-pressed carrot juice with lemon & sparkling water
- Kale Mint Spritz** 6  
Fresh-pressed kale, mint, celery, green apple, finished with lemon, ginger & sparkling water

THREE-EGG OMELETS & MORE

Made with locally sourced cage-free eggs

Fresh egg whites Add 2

- Egg & Prosciutto Skillet** 18  
French croissant topped with mushroom cream sauce, prosciutto, provolone, and two fried eggs served with mixed green salad
- GF Farmer's Goat Cheese** 18  
Spinach, tomato, wild mushroom, herb-roasted new potatoes, mixed green salad
- GF Migas** 17  
Italian sausage, cheddar, blend of Cuban black beans, roasted corn, tomato, scallion, red onion, tortilla chips, avocado, herb-roasted new potatoes, mixed green salad
- Traditional Breakfast** 17  
Three scrambled eggs with Italian sausage or applewood-smoked bacon, herb-roasted new potatoes, seasonal fruit, wheat bread

LIQUID BRUNCH

- Ultimate Bloody Mary** 10  
Fresh pepper-infused vodka, house-made mix, pepper, celery and olives
- Espresso Martini** 14  
Titos, freshly brewed espresso, Licor 43
- Spicy Pineapple Margarita** 13  
Jalapeño pineapple-infused tequila, agave nectar, triple sec, pineapple juice, house-made sour mix, tajin rim
- Strawberry Spritz** 14  
Grey Goose strawberry lemongrass, prosecco, strawberry lemonade
- Aperol Spritz** 12  
Aperol, sparkling wine, soda water, fresh squeezed grapefruit juice
- Frozé** 9
- Frozen Bellini** 9
- Mimosa** 6  
Fresh orange, strawberry, raspberry or grapefruit
- Mimosa Flight** 16
- Mimosa Carafe** 22
- Michelada** 9
- Fresh-Squeezed Orange Juice** 5
- Cappucino or Latte** 5  
Add Bailey's, Kahlúa or Frangelico 4
- Mocha** 5  
Add Bailey's, Kahlúa or Frangelico 4

OUR FEATURED PURVEYORS:

Slow Dough Bread Co. | Atkinson Farms | Freedman Ranch | Patty's Herbs | Houston Dairymaids | La Ranchera Pain du Jour French Bakery | Fabio's Artisan Pasta | Katz Coffee

WE PROUDLY USE THE FRESHEST INGREDIENTS TO MAKE ALL MENU ITEMS FROM SCRATCH.