

## COFFEE & ESPRESSO

### Bottomless Brewed Coffee 3.75

- Wild Gift coffee roasters seasonal selection

### Cold Brewed Iced Coffee 4.50

24hr cold brewed coffee, one free refill in house

### Espresso 3.25 *Barrett's micro roasters*

hot water pulled through finely ground coffee beans

### Americano 3.25 8oz.

espresso with hot water

### Macchiato served hot 3.75 2.5oz.

espresso with a splash of micro-foamed milk

### Cortado served hot 4.50 4oz.

equal parts espresso & micro-foamed milk

### Cappuccino served hot 4.75 8oz.

espresso & micro-foamed milk

### Latte 5.00 12oz.

espresso & micro-foamed milk

### Mocha 5.75 - make it spicy, add cayenne!

latte infused with **Holy Kakow** organic vegan chocolate sauce

### Chai Latte 5.50

spiced ginger chai & micro-foamed milk

### Benny 6.00

spiced ginger chai latte with a shot of espresso

### Hot Chocolate 4.00

steamed milk & **Holy Kakow** organic vegan chocolate sauce



### ALL NATURAL MONIN ITALIAN SYRUPS

VANILLA | SUGAR-FREE VANILLA | CARAMEL | HAZELNUT | PISTACHIO  
LAVENDER | ROSE | CHERRY | RASPBERRY | LIME | GINGER

## SPECIALTY DRINKS

### Matcha Latte 6.00 choice of:

classic + splash of vanilla | pistachio rose | rosemary

### Masala Mocha 6.00

espresso & micro-foamed milk blended with **Holy Kakow** organic vegan chocolate & chai spices

### Lavender Mocha 6.00

espresso & micro-foamed milk blended with **Holy Kakow** organic vegan chocolate & natural lavender syrup

### Great Yumppin Latte 6.00

espresso, micro-foamed milk, house-made real pumpkin spice syrup & hint of orange

### Maple Spice Latte 5.75

espresso, micro-foamed milk, real maple syrup & warming spices

### Chagaccino 5.50

micro-foamed milk with an organic wild-foraged mushroom blend sweetened with monk fruit & loaded with adaptogens | add espresso or try it with any drink 1.00

### Purple Cloud 5.75

ube purple yam infused milk - sweet & nutty with notes of vanilla with a dash of maple syrup

**MILK CHOICES:  
NO UPCHARGE!**  
OAT MILK  
ALMOND MILK  
SOY MILK  
*Mill King*  
DAIRY MILK

## HOT TEA

FEATURING TEAS FROM LOCAL PURVEYORS INCLUDING

ZHI, SESA & TEXAS MEDICINAL

### Caffeinated 3.25

English breakfast (black) | coconut assam black double bergamot earl grey | yerba mate green jade blend | green chai

### Herbal Blends + Medicinal (Decaf) 3.25

blood orange hibiscus | echinacea organic ginger | Buddha's bliss (calming) throat comfort | mint tea | coconut spice rooibos

## ICED TEA

### Iced Tea (choice of) 3.00 free refills!

BLACK | RASPBERRY-HIBISCUS | YERBA MATÉ MINT

### Raspberry Sour 3.50 sorry no refills

organic raspberry-hibiscus tea & lemonade

### Ginger Black Tea Sour 3.75 sorry no refills

black tea, splash of ginger & lemonade

### Lavender-Mate Sour 3.75 sorry no refills

mint mate, splash of lavender & lemonade

## BOULDIN CREEK FOGS 4.50

Tea with Micro-foamed Milk & Splash of Vanilla

**London Fog** - Double Bergamot Earl Grey

**Tokyo Fog** - Green Chai, Hint of Mint

**Thai Fog** - Decafe coconut spice rooibos

**Island Fog** - Indian Black & Coconut

## JUICE & DRINKS

### Orange or Apple Juice Sm 3.50 | Med 4.50 | Lg 5.50

### Green Juice! 6.00 8oz. | 8.00 12oz.

local, cold pressed blend from **Soco Juices** - cucumber, grapefruit, ginger, celery, apple, spinach

### House-made Lemonade 3.75

add rose, lavender or strawberry-rose 50¢

### Rosemary Matcha Lemonade 5.75

organic matcha, house lemonade & rosemary

### Coconut Water Sm 3.50 | Med 4.50 | Lg 5.50

### Richard's Sparkling Rainwater 3.00 (bottle)

### Bottled Soda 3.00 (bottle)

DUBLIN COLA (TX) | DUBLIN ROOTBEER (TX) | SPICY GINGER BEER

### Olipop Soda 3.25

- ask about our current selection

### Kosmic Kombucha 5.75

ask about our current selection

### Italian Soda 3.50

sparkling water with choice of Monin Italian syrup

### **SWAMP THING** *Hangover Helper!* 6.75

matcha, Emergen-C, apple juice (served over ice)

## MIMOSAS

**Mimosa** Sm. 4.50 | Lg. 7.50  
orange juice & sparkling

**Apple Blossom** Sm. 4.50 | Lg. 7.50  
organic apple juice & sparkling

**Purple Rain** 5.50 "cocktail formerly known as Purple Lady"  
sparkling & all-natural lavender syrup | sub rose syrup

## OTHER ALCOHOL

*served with sparkling craft champagne  
or sparkling water (non-alcoholic)*

**The Shandy** 6.50 16oz. pint Super Refreshing!  
violet blueberry blonde ale topped with house-made lemonade

**Michelada Especial** 6.50 16oz. pint  
local **MOMO'S MICHELADA MIX**, splash of lime & local El Berto  
Mexican lager, garnished with tajin

**The Re-Animator** 8.00  
sake, local, cold pressed savory green juice from **Soco Juices**,  
organic coconut water

## SEASONAL HOT DRINKS

**Glühwein German Spice Wine** 6.00  
seasonal German spice wine

**Dragon Cider** 6.50  
sake, ginger syrup, organic apple juice, warming spices  
add cayenne pepper for extra spice

## TEXAS BEER

### Local Drafts

**Pearl Snap German-Style Pilsner** 6.00  
crisp, bright & refreshing, mild hops  
Austin Beerworks, Austin, TX (5.3% ALC/VOL)

**Violet Blueberry Blonde** 6.50  
a very approachable American blonde ale with subtle blueberry notes  
Hi Sign Brewing, Austin, TX (5.1% ALC/VOL)

**El Berto Lager** 6.00  
local, crisp, clean Mexican lager cerveza especial!  
Hi Sign Brewing, Austin, TX (4.5% ALC/VOL)

**Bloodwork Orange IPA** 6.75  
Sicilian oranges added to this IPA make for a citrus symphony  
Austin Beerworks, Austin, TX (7.0% ALC/VOL)

**(512) IPA** 6.75  
dry hopped IPA bitter & smooth, apricot, vanilla, malty vibes  
(512) Brewing Co., Austin, TX (7.0% ALC/VOL)

### Cans

**St. Elmo Carl Kolsch** 5.00 12oz. can

**EastCiders Original Cider** 5.50 12oz. can

**(512) Pecan Porter** 5.50 12oz. can

## WINE

### Sparkling

**JP Chenet, Brut or Rosé** 7.50 | 27.00  
(France)

### White Wine

**Natura, Chardonnay "Un-Oaked"** 7.50 | 27.00  
Sustainably Farmed – Made with Organic Grapes  
(Emiliana Organic Vineyards, Chile)

**Caposaldo, Pinot Grigio** 8.50 | 31.00  
(delle Venezie, Italy)

**Natura, Sauvignon Blanc** 9.50 | 35.00  
Sustainably Farmed – Made with Organic Grapes  
(Emiliana Organic Vineyards, Chile)

### Orange Wine

**Scarboilo Il Ramato Pinot Grigio** 9.50 | 35.00  
(Venezia Giulia, Italy)

### Red Wine

**Natura, Malbec** 7.50 | 27.00  
Sustainably Farmed – Made with Organic Grapes  
(Emiliana Organic Vineyards, Chile)

**Trinity Oaks, Pinot Noir** 8.50 | 31.00  
(California)

**Bonanza, Cabernet Sauvignon** 9.50 | 35.00  
Sustainably Farmed (California)

## NON-ALCOHOLIC

**N/A Michelada** 5.50  
local **MOMO'S MICHELADA MIX**, splash of lime & Free & Easy NA IPA  
or Hop Water garnished with tajin

**N/A Re-Animator** 8.00  
green juice from **Soco Juices**, apple juice  
organic coconut water & sparkling water

**Free & Easy NA IPA** 5.50 12oz. can  
non-alcoholic malt beverage with hop aromas of citrus  
Karbach Brewing, Houston, TX

**St. Elmo Hop Water** 4.00 12oz. can  
citrus hops & sparkling water

## Happy Hour!

3PM – 5PM MONDAY – FRIDAY

5.00 IPA & 4.00 OTHER DRAFFTS

1.00 OFF OTHER ALCOHOL

1/2 OFF MOST APPETIZERS \*

## SWEET B'FAST, BAGELS & PASTRIES

BREAKFAST  
SERVED  
ALL DAY

### Golden Oats (GF) 8.25 (contains nuts)

gluten free oats soaked overnight in coconut & oat milk, vanilla, hemp hearts & flax meal, local **Curcuma** golden mix• topped with bananas, pecans & maple syrup  
•(turmeric, cardamom & MCT oil, cinnamon base)

### Sunrise Granola Bowl (GF) 9.00 (contains nuts)

house-made granola, apple, banana, pecans, topped with cinnamon-maple yogurt sauce(v) dried cranberry & flax meal

### Groovy Granola (GF) 7.00

house-made granola with your choice of milk

### Grilled Blueberry Cornbread (contains flour) 5.50

served with real maple syrup & dairy or vegan butter

### Garden Bagel 7.75

choice of spread, red onion, tomatoes, organic spring greens & sunflower sprouts

### Toasted Bagel 5.00

choice of spread: dairy or vegan cream cheese, hummus, peanut butter, chipotle-pecan pesto

### Fresh Baked Muffins 3.50 – while they last!

blueberry lemon | morning glory | lemon poppyseed

## OMELETS

### TOFU SCRAMBLE OR PASTURE RAISED EGGS\*

#### Omelet Sides choice of two:

whole beans	refried black beans
tortillas: flour, corn <u>or</u> wheat	sliced tomatoes
toast: wheat, sourdough <u>or</u> rye	fresh fruit
sub potato hash cake (GF) + 1.50	small granola (GF)
sub gluten free toast (GF) + 2.00	organic spring greens w/citrus vinaigrette

**Smokin' Joe's Omelet** (GFO) 13.25 (two sides) sautéed organic spinach, cheddar-jack or vegan cheddar. topped with chipotle pecan pesto

**Inner Sun Omelet** (GFO) 13.25 (two sides)

melted feta or vegan cheddar, fresh basil, diced tomatoes & chili-flakes

**Potato Leek Omelet** (GFO) 13.25 (two sides)

caramelized potato shreds & leeks stuffed with gruyere or vegan cheddar, topped with scallions, black pepper dairy sour cream or vegan sour cream

**Bouldin Omelet** (GFO) 13.25 (two sides)

sautéed organic spinach, garlic, mushrooms & onion with cheddar-jack or vegan cheddar  
add chipotle-pecan pesto 1.00

## BREAKFAST PLATES

### TOFU SCRAMBLE OR PASTURE RAISED EGGS\*

add fire (pepper purée) to any entrée for 50¢

### Predictable Breakfast (GFO) 9.75

eggs\* or tofu served with a scratch-made herbed potato hash cake (GF) & choice of toast

### El Tipico (GFO) 10.25

scrambled eggs\* or tofu, scratch-made herbed potato hash cake (GF), diced tomatoes, shredded lettuce, house salsa & choice of tortillas

### El Maximo ➤ (GFO) 13.25 same as above served with beans, avocado & cheddar-jack or vegan cheddar

### Oven Cake Breakfast (contains flour) 9.50

grilled house-made vegan blueberry cornbread served with two eggs\* or tofu & real maple syrup, dairy or vegan butter

### Garden Breakfast (GF) 8.75

eggs\* or tofu, with sliced tomatoes & steamed baby spinach & lemon - add tortillas 50¢ | toast 75¢

### Zucchini Migas Plate (GFO) 12.25

eggs\* or tofu, scrambled with a pepper purée, tortilla chips, zucchini, onion, spices & cheddar-jack, vegan queso°, or vegan cheddar. served with salsa, choice of tortillas & choice of beans or fruit °(contains sesame)

### The Renedict SERVED UNTIL 4PM 12.25

tofu bacon, organic baby spinach, sliced tomatoes, topped with over-medium eggs\* or tofu scramble on an open-faced grilled ciabatta with vegan hollandaise sauce (contains flour) & scallions

### Breakfast Scramwich (GFO) 10.75

organic spinach & chili flakes folded in eggs\* or tofu scramble. topped with basil aioli, tomato & cheddar-jack or vegan cheddar on sourdough toast

## BIG BREAKFAST TACOS!

choice of tortilla: flour, corn or wheat. served with house salsa!

### Basic Taco (GFO) 3.50

eggs\* or tofu with cheddar-jack or vegan cheddar

### Ren Taco (GFO) 4.75

eggs\* or tofu, jalapeños, garlic, onion, cheddar-jack or vegan cheddar

### Neal Taco (GFO) 4.75

eggs\* or tofu, organic spinach, mushrooms, cheddar-jack or vegan cheddar

### Chorizo Taco (GFO) 4.75

eggs\* or tofu, house made veggie chorizo (pea protein) cheddar-jack or vegan cheddar

### Goyo Taco (GFO) 3.75

alfalfa sprouts, red & black beans, local tomatoes, cheddar-jack or vegan cheddar

### Mama's Taco (GFO) 4.50

zucchini, refried black beans, tortilla chips, avocado

## APPETIZERS

**Vegan Tex-Mex Queso\*** (contains sesame) (GF) 8.50  
Bouldin's own vegan queso (cauliflower, tahini, oat based) served with non-GMO tortilla chips. topped with scallions, diced tomatoes & house salsa  
add house made veggie chorizo 2.00

**Classic Hummus\*** (contains sesame) (GFO) 8.75  
smooth & creamy traditional recipe served with sliced cucumbers & toasted wheat tortilla points  
add tomatoes 75¢ | add feta 1.25

**Spicy Pesto\*** (contains nuts) (GFO) 8.75 (sub gluten-free tortilla chips)  
Austin's favorite chipotle-pecan pesto made with pecans & served with grilled ciabatta wedges

**Savory Cornbread** (GF) 4.00  
a slice of grilled, house-made gluten-free vegan cornbread. served with side of dairy or vegan butter  
add chipotle-pecan pesto 1.00

**Chips & House Salsa** (GF) 5.00 one free refill!

## ENTRÉES

AVAILABLE AFTER 10AM

**Massaman Jackfruit Curry** (GF) 12.50  
mild & flavorful Thai style coconut curry sauce with sautéed broccoli, potato, red onions & jackfruit. served with organic brown rice | add sesame tofu 2.00  
If you like it spicy, we can bring you pepper flakes!

**Fajitas Ricas** (GFO) 13.00  
marinated portobello mushrooms, zucchini, red onions & garlic with sides of pico de gallo, shredded lettuce & tortillas. served with choice of beans & house salsa or chipotle-pecan pesto  
add cheddar-jack or vegan cheddar 1.00

**Greek Quinoa Bowl** (GF) 12.00 <sup>°</sup>(contains sesame)  
house-made quinoa tabbouleh, hummus<sup>°</sup> & kale. topped with tomatoes, kalamata olives, toasted pine nuts & cucumbers over organic spring greens. served with a side of garlic tahini<sup>°</sup> dressing

**Pasta Margarita** 14.00  
roasted heirloom grape tomatoes, organic baby spinach & penne pasta tossed in a lemon basil "cream" sauce. served with grilled ciabatta bread

**South Austin Stir Fry** (contains peanuts) (GF) 13.50  
rice noodles, broccoli, wild mushrooms, red onions, carrot coins & red/green cabbage stir fried in a teriyaki ginger miso sauce. topped with crushed peanuts & Yellowbird agave sriracha drizzle  
add sesame tofu 2.00

**The Slacker's Banquet** (GF) 8.00 w/side | 5.75 no side  
*An Old Austin Classic, Simple & Healthy!*  
whole beans & brown rice topped with tomatoes, scallions, & pickled jalapeños. served with choice of side salad, organic spinach, broccoli or grilled vegan cornbread (GF) on the side.  
add cheddar jack or vegan cheddar 1.00

## BIG AZZ SALADS

AVAILABLE AFTER 10AM

choice of: CITRUS VINAIGRETTE, GINGER MISO  
GARLIC TAHINI OR PEPPERCORN RANCH  
+ add red curry chickpea salad scoop 3.00  
+ add local kimchi 2.00

**Tofu Broccoli Salad** (GF) 12.00 staff favorite!

stir-fried sesame tofu cubes & stir-fried broccoli served over organic spring greens with sunflower sprouts, carrots, tomatoes & sunflower seeds

**Good Livin' Salad** (GF) 12.00

orange marinated beet shreds, organic green, apples, pecans & fresh basil served over organic spring greens, topped with red onion, carrots, sunflower sprouts & tomatoes  
add feta 1.25

**Tarzen's Big Salad** (GF) 13.00

marinated portobellos & stir-fried broccoli tossed in nutritional yeast served over organic spring greens, with avocado, carrots, sunflower sprouts, tomatoes & sunflower seeds. topped with chipotle-pecan pesto & ginger miso dressing

**House Salad** simple & fresh! (GF) sm 5.00 | lg 9.00

carrots, sunflower sprouts, tomatoes & organic spring greens

AVAILABLE AFTER 10AM

## SANDWICHES

choice of: BLACK PEPPER KETTLE CHIPS,  
SESAME SLAW, POTATO SALAD OR CHIPS & SALSA  
substitute small house salad 1.95



**Veggie Royale** (GFO) (contains sesame) 12.50

award-winning veggie burger on grilled ciabatta with green leaf lettuce, red onion, tomatoes, & choice of chipotle-pecan pesto or basil aioli  
add cheddar-jack or vegan cheddar 1.00  
add jalapeños 50¢

**Kool Hummus Sandwich** (contains sesame) (GFO) 12.00  
house-made hummus<sup>°</sup> & chipotle-pecan pesto, tomatoes, red onion, cucumber, alfalfa sprouts, carrots & organic spring greens on grilled ciabatta  
add tofu bacon "fakon" 1.50 | add avocado 1.50

**Wanna-B.L.T.A.** (GFO) 12.00

our famous house-made tofu bacon with avocado, green leaf lettuce, tomatoes & basil aioli on toasted sourdough

**Chickpea "Chick'n" Salad Sandwich** (GFO) 10.50  
a mild red curry mock "chick'n" salad with fresh leaf lettuce, tomato, pickled red onion, cucumber served on toasted whole wheat bread

**Grilled Cheese con Hierbas** (GFO) 9.25

**Golden Brown & Delicious!** grilled local sourdough, melted cheddar-jack or vegan cheddar with fresh basil  
add organic spinach, red onion, jalapeño & tomato 2.00

**SUB GLUTEN-FREE BREAD 2.00**

by **ZUCCHINI KILL**

**all items are vegan, or can be made vegan. some dishes contain coconut – ask your server**

(GF) Gluten-Free | (GFO) Gluten-Free Option

## SWEET THINGS

ALL DESSERTS ARE VEGAN!

ADD **Luv Fats** \* VEGAN ICE CREAM 3.00  
(coconut/avocado base)

**Blueberry-Lavender Pie** 6.75

(housemade)



**Seasonal Dessert** 6.75

ask a server for the current selection  
(housemade)



**Carrot-Pumpkin Cake\*** 6.75

with vegan "cream cheeze" frosting  
(Celeste's Best)

\*(contains nuts)

**DOUBLE**



**Chocolate Brownie** 4.75

(housemade)



Gluten Free

**Rosemary Pumpkin Seed**

**Sugar Cookie** (GF) 4.00

(housemade)



Gluten Free

**Chocolate Brookie** (GF) 4.00

gluten free cookie/brownie fusion!

(housemade)



**Hazelnut Affogato\*** (GF) 6.00

scoop of Luv Fats vegan ice cream  
topped with a shot of espresso  
& a drizzle of hazelnut syrup

\*(contains nuts)



**Stuffed Oatmeal**

**Cookie Sandwich** 5.50

vanilla "cream" filling stuffed  
between oat cookies  
(Sugarbush Vegan Bakery)



**Chocolate-Chip Cookie** 3.50

(housemade)



**Peanut Butter Cup** 4.25

(Celeste's Best)



**THE  
TAXI DRIVER**

**A Bouldin Creek Café Classic, Perfect for Sharing!**

warm, house-made brownie topped with an espresso  
shot & Luv Fats vegan ice cream  
chocolate sauce 8.00

## DINNER SPECIALS

5pm – Close

### APPETIZERS

**Orange Chipotle Guacamole\*** (GF) 9.00

tangy, smoky guacamole served with chips y salsa

**Roasted Cauliflower Bites\*** (GF) 8.00

roasted cauliflower florets topped with a smoked  
paprika aioli & scallions

### ENTRÉES

**Moroccan Summer Bowl** (GF) 13.50

harissa roasted cauliflower & carrots, chickpeas,  
marinated beet shreds & massaged kale served over  
organic tricolored quinoa & topped with harissa  
vinaigrette, chermoula (Moroccan style chimichurri)  
toasted almonds & dried cherries

**Bulgogi Bowl** (GF) 13.00

vegan bulgogi style ground pea protein,  
sunflower sprouts, steamed organic spinach,  
kimchi by Casper Fermentables,

Korean sesame pickles, shredded carrots  
served over brown rice & topped with black sesame  
seeds. Served with a side of ginger miso dressing

*Try it with Yellowbird sriracha!*

**La Doña** (GFO) 12.50

stuffed grilled cheese on sourdough with  
veggie chorizo (pea protein), green taqueria sauce,  
fresh cilantro & red onion. served with a choice of  
black pepper kettle chips, potato salad,  
sesame slaw or chips y salsa  
substitute small house salad 1.95

**Vegan BBQ Plate** (GF) 13.00

smokey tempeh strips topped with a  
housemade tangy bbq sauce & green onions.  
served with a small house salad w/ vegan peppercorn  
ranch, served with beans (refried or whole beans)  
& choice of sesame slaw, sweet potato medallions,  
potato salad or vegan cornbread (GF)

**Bandera Plate** (GFO) 13.50

roasted potatoes, poblanos, corn, spinach &  
"chick'n" shreds or served over rice & topped with  
melted dairy cheddar-jack or vegan cheddar,  
roja enchilada sauce, pepitas & green onions.  
served with choice of refried, whole beans, or  
organic spring greens w/citrus vinaigrette  
& a side of tortillas: corn (GF), flour or wheat

**\*CONTAINS SOY**

**DECONSTRUCTED  
ENCHILADA PLATE**

**SUB GLUTEN-FREE BREAD** 2.00

by **ZUCCHINI KILL**

*all items are vegan, or can be made vegan*

*some dishes contain coconut – ask your server*

(GF) Gluten-Free | (GFO) Gluten-Free Option

# EARLY BAT SPECIALS

**Served from 8am-10am**

## *The* Phat Kat 7.25 (GFO)

egg\* or tofu scramble half omelet with broccoli, basil, tomatoes & choice of cheddar-jack or vegan cheddar. served with choice of: whole beans, refried beans, tortillas, field greens, fruit or toast.

## *The* Vaquero 7.25 (GFO)

egg\* or tofu scramble half omelet with button mushroom, leeks & choice of gruyere cheese or vegan cheese. Served with your choice of: whole beans, refried beans, tortilla, field greens, fruit or toast.

## *The* Sicilian 7.25 (GFO)

egg\* or tofu scramble half omelet with spinach, roasted red bell peppers, feta or vegan cheese & chili flake. served with choice of: whole beans, refried beans, tortilla, field greens, fruit or toast.

## Breakfast Chalupa 6.25 (GF)

a crispy chalupa shell topped with refried black beans, choice of an egg\* or tofu scramble, avocado, pico de gallo & shredded lettuce.

## Avocado Toast 5.50 (GFO)

a slice of locally baked toasted sourdough topped with avocado & everything bagel seasoning.

add egg\* or tofu scramble 2.00

## SUB GLUTEN-FREE BREAD 2.00

by **ZUCCHINI KILL**

**all items are vegan, or can be made vegan**  
(GF) Gluten-Free | (GFO) Gluten-Free Option

\*Consuming raw or undercooked eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# LUNCH SPECIALS

**Served from 11am-3pm**

## Moroccan Summer Bowl (GF) 13.50

Harissa roasted cauliflower & carrots, chickpeas, marinated beet shreds & massaged kale served over organic tricolored quinoa & topped with harissa vinaigrette, chermoula (Moroccan style chimichurri) toasted almonds & dried cherries

## *The* McFib (GFO) 12.50

smokey tempeh strips, creamy slaw, pickled red onions & house made bbq sauce on grilled ciabatta. served with a choice of black pepper kettle chips, potato salad, sesame slaw or chips y salsa  
substitute small house salad 1.95

## Bulgogi Bowl (GF) 13.00

vegan bulgogi style ground pea protein, sunflower sprouts, steamed organic spinach, kimchi by Casper Fermentables, Korean sesame pickles, shredded carrots served over brown rice & topped with black sesame seeds. served with a side of ginger miso dressing

\*contains sesame

## *The* Ruby Reuben (GFO) 12.00

grilled rye bread stuffed with marinated beet shreds, organic kale & cabbage kraut with choice of melted Swiss cheese or vegan white cheddar. served with a smoky Russian dressing & choice of black pepper kettle chips, potato salad, sesame slaw or chips y salsa  
substitute small house salad 1.95

## Ladybird Salad (GF) 13.00

carrots, sunflower sprouts, local tomatoes organic mixed greens, dried cranberries, pecans, red onions & avocado topped with a scoop of house-made chickpea "chickin salad"

## Soup Combo (GF) 10.00

hot bowl of scratch-made soup, served with choice small house salad or vegan cornbread

## Vegan Crispy Taco Plate (GF) 10.00

2 crispy tacos with housemade veggie chorizo (pea protein), shredded lettuce & pico de gallo. served with housemade vegan queso, green taqueria sauce for dipping & choice of beans or spring greens w/ citrus vinaigrette

## SUB GLUTEN-FREE BREAD 2.00

by **ZUCCHINI KILL**

**all items are vegan, or can be made vegan**  
(GF) Gluten-Free | (GFO) Gluten-Free Option