

## 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

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



### 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 Yumkin 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

## 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

**Scarbolo 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*  
Karch 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 DRAFTS**

**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

tortillas: flour, corn or wheat

toast: wheat, sourdough or rye

sub potato hash cake (GF) + 1.50

sub gluten free toast (GF) + 2.00

refried black beans

sliced tomatoes

fresh fruit

small granola (GF)

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

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

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

## SANDWICHES

AVAILABLE  
AFTER 10AM

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>o</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 cheese" 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 • 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

**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

DECONSTRUCTED  
ENCHILADA PLATE

# 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 "chicken 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