

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 – Decaf coconut spice rooibos

Island Fog – Indian Black Tea & 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 craft champagne or sparkling water (non-alcoholic)

Electric Lemonade 8.00 16oz. pint
house-made lemonade craft champagne & strawberry rose syrup

Black Lightning 6.50
(512) Pecan Porter with cold brew & chocolate

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 16oz. pint
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

Daisy Hazy Orange Blend 9.50 | 35.00
(Golden West Vineyards, Columbia Valley, Washington)

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 5.00 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 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 | cranberry orange

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) 13.50 (two sides)

sautéed organic spinach, cheddar-jack or vegan cheddar. topped with chipotle pecan pesto

Inner Sun Omelet (GFO) 13.50 (two sides)

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

Potato Leek Omelet (GFO) 13.75 (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) 13.50 (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) 10.00

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

El Tipico (GFO) 10.50

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 - with added 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 12.50

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) 11.00

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) 13.00
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) 12.50 ^o(*contains sesame*)
house-made quinoa tabbouleh, hummus^o & kale.
topped with tomatoes, kalamata olives, toasted
pine nuts & cucumbers over organic spring greens.
served with a side of garlic tahini^o dressing

Pasta Rosamaria 14.00
penne, organic spinach & wild mushrooms tossed in
a vegan rosemary cream sauce. served with grilled
ciabatta bread

South Austin Stir Fry (*contains peanuts*) (GF) 14.00
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) 12.50 *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) 13.50
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) 13.50
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*) 13.00
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^o & 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) 12.50
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 VEGAN ICE CREAM 3.00

**(coconut/avocado base)*

Blueberry-Lavender Pie 6.75
(housemade)
♥♥♥

Seasonal Dessert

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 9.00

DINNER SPECIALS

5pm – Close

APPETIZERS

Orange Chipotle Guacamole* (GF) 9.00
tangy, smoky guacamole served with chips y salsa

Harvest Moons* (GF) 9.00
roasted sweet potato medallions topped with a miso
maple glaze black sesame seeds & scallions

ENTRÉES

Lisa's Bowl (GF) 14.00
roasted squash, Brussels sprouts, kale & sweet
potatoes served over quinoa & topped with curried
chickpeas, dried cranberries & toasted pumpkin
seeds. Served with a side of lemon tahini sauce
*add orange marinated shredded beets
or veggie bacon 1.50*

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) 13.50
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**

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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**



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(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

Lisa's Bowl (GF) 14.00

roasted squash, Brussels sprouts, kale & sweet potatoes served over quinoa & topped with curried chickpeas, dried cranberries & toasted pumpkin seeds. Served with a side of lemon tahini sauce
add orange marinated shredded beets
or veggie bacon 1.50

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) 12.50

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) 13.50

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

grilled vegan cornbread, cup of soup & a side salad

Tostada Lunch Plate (GF) 10.00

2 crispy tostadas loaded with refried beans veggie chorizo (pea protein), shredded lettuce, diced tomato & pickled red onion. served with vegan queso, green taqueria sauce for topping

SUB GLUTEN-FREE BREAD 2.00

by **ZUCCHINI KILL**

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