

STARTERS

house ricotta w/ toasted ciabatta \$12

broiled shishito peppers \$14

parmesan truffle fries \$14

famous medi dip* \$15

charcuterie & cheese board \$20



CHEF DE CUISINE
Efrain Cruz

SALADS

farmer's salad \$12

kale, peruvian quinoa, manchego cheese, pistachios, grapes, lemon vinaigrette

the crossing chicken salad \$19

wild greens, avocado, tortilla strips, dates, bacon, blue cheese, pistachio dressing

deconstructed tuna salad* \$20

bibb lettuce, whipped tuna, fresh fruit, tomato, Port Salut cheese

steak salad* \$25

wild greens, tomatoes, haricot verts, beets, Huntsman cheese

salmon caesar salad* \$28

emerald kale, parmesan, house-made dressing, red beet coulis

SANDWICHES *all sandwiches served with house-made chips*

crispy chicken sandwich \$17

lightly fried chicken, house-made slaw, tomatoes, fontina cheese

veggie burger \$17

house-made recipe with farro, roasted peppers, dates, garbanzo beans, cheddar

grilled cheese & tomato soup \$17

sourdough, artisan cheese, cup of classic tomato soup

classy burger* \$18

ground in house, served all the way, cheddar, special sauce

café burger* \$19

ground in house, arugula, caramelized onions, Huntsman cheese, pickles

CAFE SPECIALTIES

house-made mac n' cheese \$14

artisan cheeses, toasted breadcrumbs, chopped herbs

ancient grain rice bowl \$18 *add chicken \$5, steak \$7, or salmon \$9*

sautéed fresh vegetables, farro, quinoa, bamboo rice, avocado, serrano peppers, soy glaze

deconstructed chicken pot pie \$24

slow roasted chicken, haricot verts, puff pastry, chicken cream sauce

chicken parmesan \$25

lightly fried chicken breast, mozzarella, spaghetti, house-made tomato ragu

spicy rigatoni \$25

house-made vodka sauce, pecorino, prosciutto chips, crispy kale

beurre blanc salmon* \$32

pan seared and served with mashed potatoes and spinach

filet mignon \$MKT

broiled center cut filet, pommes purée, broccolini, au poivre sauce

EXTRAS \$7

haricot verts • sautéed broccolini • pomme purée

fruit bowl • veggie of the day

SWEETS \$11

seasonal cobbler • chocolate tart • penny's cake

*Consuming raw or undercooked, meat, seafood, or eggs may increase your risk of a foodborne illness.
If you have any allergies, please alert us as not all ingredients are listed.

BUBBLES

valdo "numero 10" prosecco *Veneto, IT* \$9/35

nicolas feuillatte *Champagne, FR* \$33 (375ml)

lallier r.018 *Champagne, FR* \$80 (750ml)



WHITES & ROSÉ

pine ridge chenin blanc + viognier blend *California* \$10/36

stemmari pinot grigio *Sicily, IT* \$10/36

rose gold rosé *Provence, FR* \$11/39

wente "riva ranch" chardonnay *California* \$14/49

wairau river sauvignon blanc *Marlborough, NZ* \$15/ 52

groth chardonnay *Napa Valley, CA* \$58

pahlmeyer jayson chardonnay *Napa Valley, CA* \$110

REDS

portillo malbec *Mendoza, AR* \$11/39

acrobat pinot noir *Oregon* \$12/45

pessimist blend *Paso Robles, CA* \$12/45

franciscan cabernet sauvignon *California* \$12/45

austin hope cabernet sauvignon *Paso Robles, CA* \$18/ 72 (6oz/1L)

caymus cabernet sauvignon *Napa Valley, CA* \$28/ 144 (6oz/1L)

"walking fool" by caymus blend *California* \$49

raeburn pinot noir *Russian River Valley, CA* \$55

chimney rock cabernet sauvignon *Napa Valley, CA* \$168

pio cesare barolo (nebbiolo) *Italy* \$195

COCKTAILS

aperol spritz \$13.5

Aperol, sparkling, soda, orange

captain coconut \$14.5

Captain Morgan rum, lime, coconut crème

aledo sunset \$15

vodka, St. Germain, lychee puree, lemon, dried hibiscus

lolita \$15

vodka, St. Germain, lime, grapefruit, sparkling

empress express \$15

Empress 1908 gin, St. Germain, grapefruit, lemon, egg white, butterfly pea syrup

forbidden mule \$15

Benchmark bourbon, Pama pomegranate liqueur, lemon, simple, ginger beer

armenta's margarita \$15.5

Socorro blanco tequila, Jalisco 1562, house-made sweet n' sour, cactus salt

spicy pineapple \$15.5

Lalo, pineapple, serrano, lime, agave, cactus salt

café old fashioned \$15.5

1792 small batch bourbon, brown sugar, cinnamon syrup, black walnut bitters

BOTTLED BEER \$6

coors light *Golden, CO*

michelob ultra *St. Louis, MO*

miller lite *Milwaukee, WI*

deep ellum ipa *Dallas, TX*

dos xx *Mexico*

rahr & sons adios pantalones *Fort, Worth, TX*

revolver blood & honey *Granbury, TX*

shiner bock *Shiner, TX*

stella artois *Belgium*

yuengling lager *Pottsville, PA*

CANNED BEER \$6

wild acre texas blonde *Fort Worth, TX*

st. arnold seasonal *Houston, TX*

BRUNCH ENTRÉES

avocado toast \$14

thick-cut ciabatta, house-made ricotta, arugula, radish, tomato

breakfast sandwich \$16

shaved cure 81 ham, over-easy egg, cheddar, arugula, tomato, dash of mayo, served with breakfast potatoes

egg in a hole* \$16

prosciutto, cheddar, fontina, over easy egg, sourdough, served with breakfast potatoes

stuffed french toast \$16

brioche, whipped mascarpone, macerated strawberries, vanilla crème

bearcat breakfast \$16

scrambled eggs, crispy bacon, fresh fruit, ciabatta

classy burger* \$18

ground in house, served all the way, cheddar, special sauce

cafe burger* \$19

ground in house, arugula, caramelized onions, Huntsman cheese, pickles

the crossing chicken salad \$19

wild greens, avocado, tortilla strips, dates, bacon, blue cheese, pistachio dressing

deconstructed tuna salad* \$20

bibb lettuce, whipped tuna, fresh fruit, tomato, Port Salut cheese

steak salad* \$25

wild greens, tomatoes, haricot verts, beets, Huntsman cheese

salmon caesar salad* \$28

emerald kale, parmesan, house-made dressing, red beet coulis

quiche of the day \$20 *limited availability*

chef preparations change daily, served with kale farmers salad

THIS AND THAT

house ricotta w/toasted ciabatta \$12.5

breakfast potatoes \$4 • farmer's salad \$12.5

crispy bacon \$5 • parmesan truffle fries \$14.5

fruit bowl \$5 • famous medi dip* \$15.5

charcuterie & cheese board \$20.5

HYDRATION

espresso (double shot) \$4 • cappuccino \$5

mocha latté \$5 • iced coffee \$5

latté \$5 • vanilla latté \$5

coffee \$4 • apple juice \$5

orange juice \$5 • grapefruit juice \$5

pressed coffee pot \$7 • bloody mary \$10

mimosa \$10 • michelada \$7

kombucha \$5 • hot tea (ask for flavors) \$4



CHEF DE CUISINE
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ENTRÉES

el capitan burrito \$10

scrambled eggs, steak, potatoes, poblano, cheddar

the roadrunner burrito \$10

scrambled egg whites, seasonal vegetables, avocado, cheddar

granola & yogurt \$11

house-made granola, greek yogurt, fresh fruit

avocado toast \$14

thick-cut ciabatta, house-made ricotta, arugula, radish, tomato

breakfast sandwich \$16

shaved cure 81 ham, over-easy egg, cheddar, arugula, tomato, dash of mayo, served with breakfast potatoes

day break omelet \$16

all natural turkey, cheddar, spinach, avocado salsa, served with fresh fruit

egg in a hole* \$16

prosciutto, jack, cheddar, fontina, farm house egg, sourdough, served with breakfast potatoes

stuffed french toast \$16

brioche, whipped mascarpone, macerated strawberries, vanilla crème

bearcat breakfast \$16

scrambled eggs, crispy bacon, fresh fruit, ciabatta

quiche of the day \$20 *limited availability*

chef preparations change daily, served with kale farmer's salad

THIS AND THAT

toasted ciabatta \$3

breakfast potatoes \$4

crispy bacon \$5

fruit bowl \$5

HYDRATION

espresso (double shot) \$4 • **cappuccino** \$5

mocha latté \$5 • **iced coffee** \$5

latté \$5 • **vanilla latté** \$5

coffee \$4 • **apple juice** \$5

orange juice \$5 • **grapefruit juice** \$5

pressed coffee pot \$7 • **bloody mary** \$10

mimosa \$10 • **Michelada** \$7

kombucha \$5 • **hot tea** (ask for flavors) \$4



CHEF DE CUISINE
Efrain Cruz



PRESS CAFE

ALEDO

HAPPY HOUR

Monday - Friday 3pm - 6pm

house margarita \$5

house mixed drinks \$5

beer \$3.5

25% off wine

half off appetizers

medi dip*

broiled shishito peppers • parmesan truffle fries

cheese board \$12.5

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02/14



PRESS CAFE

ALEDO

CHILDREN'S MENU

all items include choice of soda, milk, or lemonade,
potato chips, and scoop of local ice cream or fruit

cheeseburger

butter noodles

grilled cheese

crispy chicken tenders

\$12 each