

## STARTERS

**house ricotta w/ toasted ciabatta** \$12

**broiled shishito peppers** \$14

**baked goat cheese** \$14

**parmesan truffle fries** \$14

**famous medi dip\*** \$15

**charcuterie & cheese board** \$20



CHEF DE CUISINE  
Efrain Cruz

## SALADS

**farmer's salad** \$12 *add chicken \$5, steak \$7, or salmon \$9*

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

**roasted beet salad** \$16

fresh burrata, emerald kale, marcona almonds, citrus dressing

**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

**crab cake salad\*** \$32

jumbo crab cake, grapefruit, avocado, kale

## SANDWICHES *all sandwiches served with house-made chips*

**crispy chicken sandwich** \$16

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

**Italian grinder** \$16

shaved prosciutto, pepperoni, salami, giardiniera, mozzarella

**grilled cheese & tomato soup** \$16

sourdough, artisan cheese, cup of classic tomato soup

**classy burger\*** \$16

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

**café burger\*** \$17

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

**wagyu smash burger\*** \$20

double patty, special sauce, pickles, shaved onion, American cheese

## CAFE SPECIALTIES

**house-made mac n' cheese** \$15

artisan cheeses, toasted breadcrumbs, chopped herbs *add chicken \$5*

**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

**spaghetti bolognese** \$24

slow-cooked meat ragu, basil, parmesan

**chicken parmesan** \$25

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

**spicy rigatoni** \$25

house-made vodka sauce, pecorino, crisp prosciutto, fresh kale

**crispy salmon\*** \$32

pan seared salmon, pomme purée, broccolini, lemon butter

**filet mignon\*** \$MKT

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

**blackened ribeye\*** \$MKT

marinated and broiled, pommes purée, brocolini

## EXTRAS \$7

**haricot verts • sautéed broccolini • pomme purée**

**fruit bowl • veggie of the day**

## SWEETS \$11

**seasonal cobbler • fresh baked brownie • 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

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

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

**rose gold rosé** *Provence, FR* \$11/39

**wente “riva ranch” chardonnay** *California* \$14/49

**honig sauvignon blanc** *Napa Valley, CA* \$15/52

**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)

**“walking fool” by caymus blend** *California* \$49

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

**caymus cabernet sauvignon** *Napa Valley, CA* \$144

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

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

## COCKTAILS

**sun cruiser iced tea vodka** \$9

*canned cocktail*

**hampton frosé** \$14

*frozen hampton water rosé, vodka, strawberry, lemon*

**fresh linen** \$14

*Casa Lujo tequila, coconut crème, lime, lavender honey*

**peach, please** \$15

*Ketel one peach-orange blossom, Jalisco 1562, lemon*

**aledo sunset** \$15

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

**lolita** \$15

*vodka, St. Germain, lime, grapefruit, sparkling*

**matcha-rita** \$16

*La Pulga blanco, matcha tea, Jalisco 1562, house-made sweet n' sour*

**armenta's margarita** \$16

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

**spicy pineapple** \$16

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

**café old fashioned** \$16

*bourbon, brown sugar, cinnamon syrup, black walnut bitters*

## BOTTLED BEER \$6

**coors light** *Golden, CO*

**micelob ultra** *St. Louis, MO*

**miller lite** *Milwaukee, WI*

**deep ellow ipa** *Dallas, TX*

**dos xx** *Mexico*

**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 Features

## **Quiche of the Day \$20**

chef preparations change daily, served with kale farmers salad

## **Day Break Omelet \$16**

all natural turkey, cheddar, spinach, avocado salsa

## **Avocado Toast \$14**

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

## **Stuffed French Toast \$16**

brioche, whipped mascarpone, macerated strawberries, vanilla creme

## **Bearcat Breakfast \$16**

scrambled eggs, crispy bacon, fresh fruit, ciabatta

## **Breakfast sandwich \$17**

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

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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



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# HAPPY HOUR

Monday - Friday 3pm - 6pm

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**house margarita \$5**

**house mixed drinks \$5**

**beer \$3.5**

**25% off wine**

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**half off appetizers**

medi dip\*

broiled shishito peppers • parmesan truffle fries

**cheese board \$12.5**

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02/14



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# CHILDREN'S MENU

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

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**cheeseburger**

**butter noodles**

**grilled cheese**

**crispy chicken tenders**

**\$12 each**