

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

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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 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



CHEF DE CUISINE
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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



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