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Snacks

At the Bar

KALE FRITTERS

With sriracha aioli 6.50

SWISS CHARD & ARTICHOKE DIP

Served hot with housemade sesame-amaranth crackers 8

BLACK BEAN & KALE NACHOS

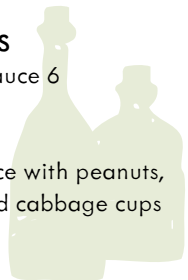
With avocado and cilantro cream, fresh tortilla chips 7

BELL PEPPER & SCALLION FRIES

With yogurt-scallion dipping sauce 6

DUCK CABBAGE CUPS

Duck confit, hoisin and hot sauce with peanuts, scallions and carrots in crisp red cabbage cups 9.25



Virgin

Drinks, Tinctures & Tonics

SEASONAL SHRUB

Succulent and quenching sweet-tart fruit-pickle-in-a-glass 4.50

HOMEMADE SODA POP

Ask for today's flavor, made with organic sugar 4

THE PEPINO

Cucumber, lime juice, club soda, lightly sweetened 4.25

KALE APPLE SPRITZ

Alkalizing kale and apple juice finished with lemon, ginger and seltzer 4.50

GINGER TURMERIC TONIC

Anti-inflammatory turmeric, ginger and carrot juice with lemon and seltzer 4.50

PHYTOTONIC

Tonic water and organic chlorophyll extract, lemon 4

EARTH BITE

Golden beet, grapefruit bitters, soda, pineapple and lime 4.75

FROZEN VINNY PALMER

Blended hibiscus iced tea, fresh lemonade, real pomegranate grenadine 3.50

Classic

Sodas, Teas & Coffee

MAINE ROOT SODAS 3

MEXICAN COKE IN A BOTTLE 3

PELLEGRINO: 6 (L) / 3.50 (S)

ICED TEA: HIBISCUS OR BLACK 3

ZHI TEA ORGANIC HOT TEAS 3.50

CUVÉE COFFEE

CUVÉE DRIP COFFEE 3

LATTE 3.50

CAPPUCCINO 3.50

MOCHA 4

AMERICANO 3

Boozy

Fizzy

TURMERIC MIMOSA

With just-squeezed orange juice, hint of fresh turmeric & bubbles 9

APEROL SPRITZ

With Avinyo Cava and soda 9

LILLET & SODA

With an orange slice 8

CIDER CUP

Hard cider & ginger beer with apples, oranges, raspberries 8

Signature

PURPLE RUSSIAN

Purple cabbage, fennel & pineapple juice with lemon, Tito's vodka and Cynar 9

THAT GREEN DRINK

Fresh celery, kale, jalapeño and lime with ginger syrup, 512 Tequila Blanco, Himalayan pink salt rim 6

GOLDEN NOG

Tumeric powder & almond milk with honey, cinnamon, & black pepper with bourbon, brandy and Dram Apothecary bitters 11

KALE MARY

Kale, celery, thai bird chile & fresh grape tomato juice with horseradish, soy and Tito's vodka 9

FIERY LION

Fresh-pressed orange, turmeric root, Plymouth Gin, Gran Marnier and a splash of homemade grenadine 9

Drinks

Classic

GIN & TONIC

With cucumber, lime, chlorophyll and Hendrick's gin 9

PIMM'S CUP

The original salad in a glass 8

MOSCOW MULE

Ginger beer, vodka, fresh ginger and mint 8

VINNY MARGARITA

Pressed ruby red grapefruit, Herradura Silver, St. Germaine & grapefruit bitters with a Himalayan pink salt rim 8

Frozen (and proud)

RASPBETA

Raspberries, beet, Chambord, 512 Tequila Reposada 10

MANGO CARROT DAIQUIRI

Mango, raspberry, carrot and lime with Rhum Agricole and Peychaud's bitters 9

FROZEN VINNY MARGARITA

The pinkest of all drinks 8



Wine

Sparkling

AVINYO CAVA BRUT RESERVA 2012

So good I drank a bottle and forgot my tasting notes 11/42

CHARLES BOVE SPARKLING ROSÉ, TOURAINE NV

Tight bubbles, alpine strawberries 11/42

White

LENZ MOSER GRUNER VELTLINER 2013

Easy and breezy and drinkable 8/30

SAN PIETRO PINOT BLANC, ALTO ADIGE 2013

Crisp, clean, green and yellow fruits 8.50/32

DOMAINE DELAUNAY SAUV. BLANC, TOURAINE 2014

Little grass, little grapefruit, lots of delish 10/38

LAGAR DE CERVERA ALBARIÑO, RIAS BAIXAS 2013

Citrus and tropical fruits 9/34

ALBERT BICHOT BOURGOGNE BLANC 2013

A classic chardonnay for a modern minimalist 10.50/40

Rosé

DOMAINE DE FONTSAINTE GRIS DE GRIS, CORBIERES 2014

Restrained yet supple, elegant, lovely 9/34

Red

DOMAINE MANOIR DU CARRA, BEAUJOLAIS-VILLAGES 2014

Best salad wine ever 9/34

DANJEAN-BERTHOUX, BOURGOGNE ROUGE 2014

Elegant and classic right-now Pinot 11/42

SEGHEISIO BARBERA D'ALBA 2014

Earth, fruit, structure 10/38

Red (continued)

DOMAINE DE LA CHANTELEUSERIE, BOURGUEIL 2014

Cabernet Franc from the Loire? Yes please 9.50/36

ALTOS LAS HORMIGAS MALBEC CLASSICO, MENDOZA 2014

Sustainably farmed grapes, big bold juice 10/38

Bottle Selections

AMETZOI TXAKOLI, DO GETARIAKO TXAKOLINA 2014

So hard to pronounce, so fun to drink 49 btl

SAMUEL BILLAUD CHABLIS 2014

Flinty, penetrating, but angels are singing 66 btl

CHATEAU THIVIN CÔTE DE BROUILLY 2014

Brambly fruits and earthy depth 58 btl

MORIC MITTELBURGENLAND BLAUFRÄNKISCH 2011

Sour cherries, currants; snappy but brooding 69 btl

CRISTOM VINEYARDS PINOT NOIR MT. JEFFERSON

CUVÉE, WILLAMETTE VALLEY 2013

Full red fruits, pretty and bright 75 btl

Beer

On Tap

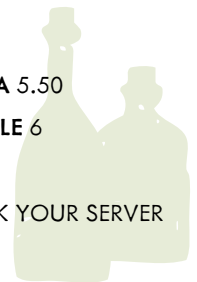
PEARL SNAP PILSNER 5.50

AUSTIN BEERWORKS FIRE EAGLE IPA 5.50

BLUE OWL SPIRIT ANIMAL SOUR PALE 6

AUSTIN EAST CIDER 7

ROTATING SEASONAL DRAFTS—ASK YOUR SERVER



To be of the earth is to know
the restlessness of being a seed
the darkness of being planted
the struggle toward the light
the pain of growth into the light
the joy of bursting and bearing fruit
the love of being food for someone
the scattering of your seeds
the decay of the seasons
the mystery of death and
the miracle of birth.

- John Soos



vinaigrette