

TO SHARE

- GREEN CHILE SHRIMP CEVICHE** gf 16
Guacamole, Persian cucumbers, homestyle tortilla chips, cilantro*
- BLUE CRAB CAKES** 16
Two blue crab cakes topped with sweet-roasted corn, red bell peppers, chipotle chili sauce, baby greens*
- HOMEMADE HUMMUS** veg gf 12
Choice of Tuscan or jalapeño hummus with toasted pita bread
with carrots and Persian cucumbers +3 gf
- CAST-IRON SPINACH ARTICHOKE DIP** veg gf 15
Tortilla chips, pico de gallo
- CAST-IRON BAKED GOAT CHEESE** veg gf 15
Topped with a mix of crumbled candied walnuts, dried apricots, and crushed red pepper, toasted baguette
- LOADED BAKED POTATO SOUP** **Cup 7**
with bacon, cheddar, chives
- SOUP OF THE DAY** **Cup 7**
ask your server

3-EGG OMELETS & more

- Made with locally sourced farm-fresh cage-free eggs.
with with applewood smoked bacon, Italian sausage or jalapeño sausage +3
with fresh egg whites +2
- FARMERS GOAT CHEESE** veg gf 13
Spinach, tomato, wild mushroom, rosemary fingerling potatoes, fresh fruit
- SOUTHERN CALIFORNIA** gf 13
Bacon and cheddar omelet, guacamole, served with rosemary fingerling potatoes, fresh fruit
- HUEVOS RANCHEROS** 15
Jalapeño sausage, cheddar, Texas caviar blend, tortilla chips, topped with three fried eggs, avocado, pico de gallo, served with rosemary fingerling potatoes, flour tortillas

ENTRÉES

- CYROS PLATE WITH HAND-CUT FRIES** 18
Slices of savory seasoned lamb and beef, our signature tzatziki, jalapeño hummus, lettuce, tomato, onion, warm pita
- LOCAL'S KABOB PLATE** 22
Tender and juicy skewers of beef tenderloin, grilled all-natural chicken or a combination of both with herb basmati rice, turmeric roasted seasonal vegetables, warm pita *make it* gf *remove pita*
- LEMON PASTA** 15
Angel hair pasta, lemon olive oil sauce, capers, crushed red pepper, sun-dried tomatoes, garlic toast
with grilled all-natural chicken +5
with grilled shrimp +6
- MEDITERRANEAN SALMON** 23
Sustainable salmon, guacamole, feta, herb basmati rice, green beans, warm pita* *make it* gf *remove pita*
- ANAHEIM GRILLED CHICKEN** 18
All natural chicken, roasted Anaheim chile mushroom cream sauce, herb basmati rice, turmeric roasted seasonal vegetables, warm pita

EGG SPECIALTIES & more

- Made with locally sourced farm-fresh cage-free eggs.
with applewood smoked bacon, Italian sausage or jalapeño sausage +3
- CHICKEN & BISCUIT BENEDICT** 16
Poached eggs on two baked buttermilk biscuits topped with crispy chicken and bourbon mushroom and sausage gravy, chives served with rosemary fingerling potatoes
- CRAB CAKE EGGS BENEDICT** 17
Two blue crab cakes, poached eggs on freshly baked Italian rustic bread, topped with hollandaise sauce, served with rosemary fingerling potatoes, fresh fruit*
- PROSCIUTTO EGGS BENEDICT** 16
Poached eggs on freshly baked Italian rustic bread, prosciutto, hollandaise sauce, rosemary fingerling potatoes, fresh fruit
- SOUTHERN CRISPY CHICKEN & EGGS** 16
Southern-style crispy all-natural chicken breast, topped with roasted Anaheim chile mushroom cream sauce, two fried eggs, rosemary fingerling potatoes
- TRADITIONAL BREAKFAST** 15
Three eggs any style with jalapeño sausage or applewood-smoked bacon, rosemary fingerling potatoes, fresh fruit, toasted wheat bread
- RECOVERY BURRITO** 14
Whole wheat tortilla, cage-free eggs, Italian sausage, cheddar, rosemary fingerling potatoes topped with bourbon mushroom and sausage gravy, cheddar and chives
- MIGAS** gf 17
Jalapeño sausage, cheddar, Texas caviar blend, tortilla chips, avocado, rosemary fingerling potatoes, fresh fruit
- CHICKEN & WAFFLES** 16
Belgian waffles topped with all-natural crispy chicken strips, any style eggs, served with our signature kicked up maple syrup
- BELGIAN WAFFLE** veg 12
Berries, banana, maple syrup, powdered sugar
- CROISSANT FRENCH TOAST** veg 13
Berries, banana, maple syrup, powdered sugar
- SMOKED SALMON AVOCADO TOAST** 17
Freshly baked Italian rustic bread, chipotle cream cheese, Persian cucumbers, guacamole spread, capers, red onions, dijon drizzle, served with rosemary fingerling potatoes, Persian cucumber dill salad*
with fried eggs +2

SANDWICHES & PITAS

- CYROS PITA WITH HAND-CUT FRIES** 14
Seasoned lamb and beef with tomato, onion, signature tzatziki
- GRILLED CHICKEN PESTO ON CIABATTA WITH HAND-CUT FRIES** gf 15
All-natural chicken, pesto, mozzarella, homemade potato crisps, roasted red bell pepper, mixed greens
- PHILLY CHEESESTEAK ON CIABATTA WITH HAND-CUT FRIES** 17
Shaved steak, provolone, caramelized onion, wild mushrooms, bell pepper, mayo
- BACON JAM CLUB SANDWICH WITH HOMEMADE CHIPS** 15
Smoked turkey, ham, bacon jam, provolone cheese, American cheese, lettuce, tomato, mayo

SALADS

ADD-ONS

Beef Tenderloin +7
 All-Natural Chicken Breast +5
 Crispy Chicken Strips +5
 Seasoned Lamb & Beef +5
 Grilled Sustainable Salmon +8
 Grilled Shrimp +6
 Falafel Balls +4

HONEY GINGER-ROASTED

BRUSSELS SPROUTS SALAD

Mixed greens, goat cheese balls, red onions, candied walnuts in a lemon zest and roasted garlic vinaigrette

15

COBB SALAD

Hard-boiled eggs, applewood smoked bacon, shaved carrots, crispy chickpeas, tomatoes, feta jalapeño ranch dressing

make it  remove pita

15

ASIAN CHICKEN SALAD

Shredded grilled chicken, mixed greens, purple and Napa cabbage, carrot and Persian cucumber homemade pickling, cilantro, mint, sesame seeds, peanut sesame ginger vinaigrette

16

LOCAL FARMERS MARKET SALAD

Blend of Persian cucumber, cherry tomato, radish, Kalamata olive, red onion, goat cheese balls, crispy chickpeas, herb-roasted garlic vinaigrette on mixed greens

14

WRAPS & TACOS

CHIPOTLE CHICKEN WRAP WITH HOMEMADE CHIPS

All-natural chicken, whole-wheat tortilla, avocado, black beans, lettuce, tomato, feta, chipotle chili sauce

15

BEEF TENDERLOIN WRAP WITH HOMEMADE CHIPS

All-natural beef tenderloin, whole-wheat tortilla, avocado, black beans, feta, tomato, lettuce, basmati rice, honey habanero aioli

16

SPICY SHRIMP TACOS WITH BLACK BEANS

Three flour tortillas, honey-habanero aioli, purple and Napa cabbage slaw, homemade pickling

15

SPICY BEEF TACOS WITH BLACK BEANS

Three flour tortillas, honey-habanero aioli, purple and Napa cabbage slaw, homemade pickling

16

BURGERS with fresh hand-cut fries

All-natural beef with no antibiotics or added growth hormones*
 with a fried egg +1

THE LOCAL

American cheese, applewood-smoked bacon, avocado, lettuce, tomato, onion, pickle, chipotle chili sauce

17

CHEESEBURGER AMERICANA

American, lettuce, tomato, onion, pickle, mayo
 with applewood-smoked bacon +2

16

ALL NATURAL CHICKEN BURGER

Crispy or grilled, applewood-smoked bacon, provolone, avocado, chipotle slaw

16

VEGGIE BURGER

Veggie patty, provolone, avocado, black beans, pico de gallo, chipotle chili sauce

14

LIQUID BRUNCH

ULTIMATE BLOODY MARY

Pepper infused vodka, house-made mix, celery and olives

10

ESPRESSO MARTINI

Gentle Ben Vodka, freshly brewed espresso, Licor 43

12

RED OR WHITE SANGRIA

Brandy-soaked fruit and fresh juices

12

FROSÉ

10

SEASONAL FROZEN

10

MIMOSA

Fresh orange, strawberry, or grapefruit

6

BIGMOSA

Fresh orange, strawberry, or grapefruit juice

10

MICHELADA

8

MIMOSA CARAFE

20

MIMOSA FLIGHT

15

VEGAN FOR ALL

MEDITERRANEAN FUSION BOWL

Organic lentil brown rice, golden raisins, ginger-glazed brussels sprouts, herb basmati rice, black beans, pico de gallo, butternut squash, guacamole, pickled veggies, cumin-cilantro vegan aioli

16

THE NUTRITIOUS BOWL

Two veggie patties, organic lentil brown rice, black beans, pico de gallo, guacamole, turmeric roasted seasonal vegetables, pickled veggies, tahini drizzle

16

SMASHED AVOCADO TOAST

Freshly baked Italian rustic bread, a blend of Persian cucumber, cherry tomatoes, radish, Kalamata olive, red onion, spicy chickpeas, tahini drizzle, rosemary fingerling potatoes

16

FALAFEL BOWL

Falafel balls, jalapeño hummus, orzo pasta salad, a blend of persian cucumber, cherry tomato, Kalamata olive, red onion, lemon, parsley, tahini drizzle, pita

16



Our mission is to create the perfect neighborhood restaurant one colorful table at a time.

We proudly use the freshest ingredients to make all dressings & sauces from scratch - a true local experience.

 vegetarian

 gluten-friendly

 contains nuts

CINCO RANCH
 24033 Cinco Ranch Blvd.
 Katy, TX 77494
 832.913.6150

CYPRESS
 10535 Fry Rd. Ste. 100
 Cypress, TX 77433
 832.653.6477

FULSHEAR
 11525 S Fry Rd. Ste. 101
 Fulshear, TX 77441
 832.437.5317

GARDEN OAKS
 2003 West 34th St. Ste. E
 Houston, TX 77018
 281.867.6257

THE WOODLANDS
 4223 Research Forest Dr.
 The Woodlands, TX 77381
 346.372.8427