

TO SHARE

- GREEN CHILE SHRIMP CEVICHE**  16
Guacamole, Persian cucumbers, homestyle tortilla chips, cilantro*
- AHI TUNA TARTARE**  17
Homemade guacamole, toasted sesame seeds, homestyle crisps*
- BLUE CRAB CAKES** 16
Two blue crab cakes topped with sweet-roasted corn, red bell peppers, chipotle chili sauce, baby greens*
- HOMEMADE HUMMUS**   12
Choice of Tuscan or jalapeño hummus with toasted pita bread
with carrots and Persian cucumbers +3 
- CAST-IRON SPINACH ARTICHOKE DIP**   15
Tortilla chips, pico de gallo
- SOUTHWESTERN QUESADILLAS** 17
All-natural beef tenderloin, shredded chicken, or slow-braised short rib with Texas caviar blend, guacamole, chipotle chili sauce
- CAST-IRON BAKED GOAT CHEESE**   15
Topped with a mix of crumbled candied walnuts, dried apricots, and crushed red pepper, toasted baguette
- CAST-IRON FIRE-ROASTED BRUSSELS SPROUTS**  12
Sweet chili sauce
- LOADED BAKED POTATO SOUP** Cup 7
with bacon, cheddar, chives
- SOUP OF THE DAY** Cup 7
ask your server

BURGERS with fresh hand-cut fries

All-natural beef with no antibiotics or added growth hormones*

- THE LOCAL** 17
American cheese, applewood-smoked bacon, avocado, lettuce, tomato, onion, pickle, chipotle chili sauce
- CHEESEBURGER AMERICANA** 16
American, lettuce, tomato, onion, pickle, mayo
with applewood-smoked bacon +2
- ALL NATURAL CHICKEN BURGER** 16
Crispy or grilled, applewood-smoked bacon, provolone, avocado, chipotle slaw
- VEGGIE BURGER**  14
Veggie patty, provolone, avocado, black beans, pico de gallo, chipotle chili sauce

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*  *remove pita*
- MAMA'S MEATLOAF** 18
All-natural beef with no antibiotics or added growth hormones with green beans and mashed potatoes, topped with poblano mushroom cream sauce, garlic toast
- 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
- PENNE RUSTICA**  15
Spinach, wild mushrooms, roasted tomato cream sauce, Parmesan, garlic toast
with jalapeño sausage +4
with grilled shrimp +6
- ANAHEIM GRILLED CHICKEN** 18
All natural chicken, roasted Anaheim chile mushroom cream sauce, herb basmati rice, turmeric roasted seasonal vegetables, warm pita
- SOUTHERN CHICKEN-FRIED CHICKEN** 18
Crispy all-natural chicken breast, garlic mashed potatoes topped with roasted Anaheim chile mushroom cream sauce, green beans, garlic toast
- HONEY GINGER-GLAZED SALMON** 23
Sustainable salmon, basmati lentil rice, turmeric roasted seasonal vegetables, garlic toast*
- MEDITERRANEAN SALMON** 23
Sustainable salmon, guacamole, feta, herb basmati rice, green beans, warm pita* *make it*  *remove pita*
- AHI TUNA POKE BOWL**  18
Organic brown rice, ginger-glazed brussels sprouts, Persian cucumbers, scallion, guacamole, toasted sesame seeds, pickled veggies, chipotle drizzle*
- SLOW-BRAISED SHORT RIB** 27
Mashed potatoes, green beans, mushroom red wine reduction

VEGAN FOR ALL

- MEDITERRANEAN FUSION BOWL** 16
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
- THE NUTRITIOUS BOWL**  16
Two veggie patties, organic lentil brown rice, black beans, pico de gallo, guacamole, turmeric roasted seasonal vegetables, pickled veggies, tahini drizzle
- SMASHED AVOCADO TOAST**  16
Freshly baked Italian rustic bread, a blend of Persian cucumber, cherry tomatoes, radish, Kalamata olive, red onion, spicy chickpeas, tahini drizzle, rosemary fingerling potatoes
- FALAFEL BOWL**  16
Falafel balls, jalapeño hummus, orzo pasta salad, a blend of persian cucumber, cherry tomato, Kalamata olive, red onion, lemon, parsley, tahini drizzle, pita

 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. 511
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

SANDWICHES & PITAS

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

GRILLED CHICKEN PESTO ON CIABATTA WITH HAND-CUT FRIES 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

CYROS PITA WITH HAND-CUT FRIES 14
Seasoned lamb and beef with tomato, onion, signature tzatziki

BACON JAM CLUB SANDWICH WITH HOMEMADE CHIPS 15
Smoked turkey, ham, bacon jam, provolone cheese, American cheese, lettuce, tomato, mayo

CHICKEN SALAD ON CROISSANT WITH ORZO PASTA SALAD AND HOMEMADE CHIPS 15
Blend of all-natural chicken, walnut, apple, celery and mayo, arugula

WRAPS & TACOS

CHIPOTLE CHICKEN WRAP WITH HOMEMADE CHIPS 15
All-natural chicken, whole-wheat tortilla, avocado, black beans, lettuce, tomato, feta, chipotle chili sauce

BEEF TENDERLOIN WRAP WITH HOMEMADE CHIPS 16
All-natural beef tenderloin, whole-wheat tortilla, avocado, black beans, feta, tomato, lettuce, basmati rice, honey habanero aioli

SPICY BUFFALO CHICKEN WRAP WITH HOMEMADE CHIPS 14
Whole wheat tortilla, mixed lettuce, cherry tomatoes, feta jalapeño ranch

SPICY SHRIMP TACOS WITH BLACK BEANS 15
Three flour tortillas, honey-habanero aioli, purple and Napa cabbage slaw, homemade pickling

SPICY BEEF TACOS WITH BLACK BEANS 16
Three flour tortillas, honey habanero aioli, purple and Napa cabbage slaw, homemade pickling

WOODSTONE PIZZAS

Sub Cauliflower Pizza Crust • Add 5 

MARGHERITA   15
Cherry tomatoes, mozzarella, arugula, basil pesto

PROSCIUTTO & CARAMELIZED PINEAPPLE  17
Pesto, mozzarella, crushed red pepper, arugula

PEPPERONI 15
Marinara, mozzarella, fresh basil

HAWAIIAN 15
All-natural chicken, applewood-smoked bacon, pineapple, red onion, mozzarella, hickory-smoked bbq sauce, topped with fresh basil

BRUSSELS SPROUTS & GOAT CHEESE   17
Caramelized onion, fire-roasted red bell peppers, crushed red pepper, Parmesan, marinara pesto, sweet chili drizzle

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

COBB SALAD 15
Hard-boiled eggs, applewood-smoked bacon, shaved carrots, crispy chickpeas, tomatoes, feta jalapeño ranch dressing
make it  *remove pita*

HONEY GINGER-ROASTED BRUSSELS SPROUTS SALAD   15
Mixed greens, goat cheese balls, red onions, candied walnuts in a lemon zest and roasted garlic vinaigrette

BEEF TENDERLOIN FAJITA SALAD 18
Mixed greens and cherry tomatoes tossed in feta jalapeño ranch dressing, avocado, tortilla strips *make it*  *remove pita*

ASIAN CHICKEN SALAD  16
Shredded grilled chicken, mixed greens, purple and Napa cabbage, carrot and Persian cucumber homemade pickling, cilantro, mint, sesame seeds, peanut sesame ginger vinaigrette

CHICKEN SALAD PLATE WITH FRESH FRUIT  14
Blend of all-natural chicken, walnut, apple, celery, mayo, pita

LOCAL FARMERS MARKET SALAD  14
Blend of Persian cucumber, cherry tomato, radish, Kalamata olive, red onion, goat cheese balls, crispy chickpeas, herb-roasted garlic vinaigrette on mixed greens

ORZO PASTA SALAD  14
A refreshing blend of orzo pasta, red onion, black beans, red and green bell pepper, cilantro-lime jalapeño dressing

BRUNCH FOR LUNCH

Available Monday-Friday, 11am-3pm
Made with locally sourced farm fresh cage-free eggs.

TRADITIONAL BREAKFAST 15
Three scrambled eggs with jalapeño sausage or applewood-smoked bacon, rosemary fingerling potatoes, fresh fruit, toasted wheat bread

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

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

JOIN US FOR
weekend brunch
SATURDAY AND SUNDAY
10 AM - 3 PM



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.

A 20% gratuity will be charged for parties of 8 or more
*Please let us know of any food allergies. Some dishes may contain nuts, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness.

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