

## 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