

BRUNCH MENU

11AM TO 3PM

DRINKS

BLOODY MARIA - \$9

MESCAL, PICKLE JUICE, RED CURRY,
CELERY BITTERS

GROOVER'S PARADISE - \$10

EL SILENCIO MESCAL, ANCHO REYES, APEROL
PINEAPPLE, CHOCOLATE BITTERS, SPICY RIM

PAPER PLANE - \$9

OLD GRAND-DAD BOURBON, APEROL
AMARO NONINO, LEMON

THE FERLINGHETTI - \$9

ESPOLON, PAULA'S ORANGE
ORGANIC BEET POWDER, LAVA SALT

THE LAST WORD - \$11

STILL GIN, GREEN CHARTREUSE
LUXARDO, LIME

ON DRAFT - \$9

PALOMA W/ XICARU MESCAL, TAJIN RIM

FROZEN SPICY MARG - \$9

ESPOLON, JALAPENO, PINEAPPLE

MICHELADA W/ SIDECAR - \$7

BLACK VINEGAR, CRYSTAL HOT SAUCE, LIME
- GLUTEN FREE W/ TEJANO DREAM CIDER - \$9

ORGANIC SEASONAL MIMOSA - \$7

CORPSE POSE - \$10

STILL GIN, LOCAL HONEY SYRUP
LEMON, LAVENDER BITTERS

THE VANDELLA - \$8

VODKA, APEROL, EASTCIDER'S ROSÉ
ROSE PETAL

FOOD

SNACK PLATE - \$14

TENNESSEE PROSCIUTTO, SOFT CHEESE
PECANS, MANGO CHUTNEY, CRACKERS

CHIPS & QUESO - \$9

GUAC, CHARRED TOMATO, CHILI OIL

RICOTTA TOAST - \$7

HOT HONEY, SMOKED SEA SALT

AVOCADO TOAST - \$8

TOGARASHI, PICKLED ONION

SESAME SALAD - \$12

PULLED CHICKEN, BUTTER LETTUCE,
AVOCADO, PEANUT, CILANTRO

THE BIG SALAD - \$10

LOCAL GEM LETTUCES, BRIE
TARRAGON VINAIGRETTE, SHALLOTS

CORNBREAD AND COMPANY - \$10

COCONUT RED BEANS, FRIED EGG, SCALLIONS

TEXAS SHAPED WAFFLE - \$10

GLUTEN FREE, YOUR CALL SYRUP
PECAN, MAPLE, LOCAL HONEY, STRAWBERRY

CBD WAFFLE - \$14

ORGANIC COLD PRESSED TINCTURE, GLUTEN FREE
MAPLE SYRUP

THE BURGER - \$10

CHEESE, LETTUCE, TOMATO, ONION
VEGAN PATTY - ADD \$2
GLUTEN FREE BREAD - ADD \$2
GRILLED PINEAPPLE - ADD \$1

CURLY FRIES - \$7

CHOOSE TWO SAUCES
EXTRA SAUCE - ADD \$.25 JERK MAYO, SPICY KETCHUP
MUSTARD, SWEET CHILI, SRIRACHA, GARLIC AÏOLI

SPRING BOWL - \$12

SNAP PEAS, PICKLED RADISH, BLACK BEANS
KIMCHI, SOFT EGG, JASMINE RICE

MAIN MENU

3PM UNTIL LATE

DRINKS

GROOVER'S PARADISE - \$10

EL SILENCIO MESCAL, ANCHO REYES, APEROL
PINEAPPLE, CHOCOLATE BITTERS

THE FERLINGHETTI - \$9

ESPOLÓN, PAULA'S ORANGE,
BEET POWDER, LAVA SALT

PAPER PLANE - \$9

OLD GRAND-DAD BOURBON, APEROL
AMARO NONINO, LEMON

THE LAST WORD - \$11

STILL GIN, GREEN CHARTREUSE
LUXARDO, LIME

ON THE DRAFT - \$9

PALOMA W/ XICARU MESCAL, TAJIN RIM

FROZEN SPICY MARG - \$9

ESPOLÓN, PINEAPPLE, JALAPEÑO

KINDA SANGRIA - \$8

WHITE WINE, LILLET, WHITE RUM
DRY VERMOUTH, FRESH FRUIT

MICHELADA W/ SIDECAR - \$7

BLACK VINEGAR, CRYSTAL HOT SAUCE, LIME
- GLUTEN FREE W/ TEJANO DREAM CIDER - \$9

FOOD

SNACK PLATE - \$14

TENNESSEE PROSCIUTTO, SOFT CHEESE
PECANS, MANGO CHUTNEY, CRACKERS

BLACK BEAN HUMMUS - \$10

VEGGIES AND PITA

CHIPS & QUESO - \$9

GUACAMOLE, CHARRED TOMATO, CHILI OIL

RICOTTA TOAST - \$7

HOT HONEY, SMOKED SEA SALT
GLUTEN FREE BREAD - ADD \$1

AVOCADO TOAST - \$8

TOGARASHI, PICKLED ONION
GLUTEN FREE BREAD - ADD \$1

SESAME SALAD - \$12

PULLED CHICKEN, BUTTER LETTUCE,
AVOCADO, PEANUT, CILANTRO

THE BIG SALAD - \$9

LOCAL GEM LETTUCES, BRIE,
TARRAGON VINAIGRETTE, SHALLOTS

FRIED SHRIMP - \$8

COCONUT, JASMINE RICE
SUBSTITUTE BLACKENED TOFU - ADD \$1

CHICKEN WINGS - \$12

SPICY SOY GLAZE, BUTTERMILK DIP

PULLED JACKFRUIT SANDWICH - \$9

IT'S NOT PORK! PICKLES AND SLAW
GLUTEN FREE BREAD - ADD \$2

THE BURGER, BEEF OR VEGGIE - \$10

CHEESE, LETTUCE, TOMATO, ONION, KEWPIE MAYO
GLUTEN FREE BREAD - ADD \$2
GRILLED PINEAPPLE - ADD \$1

CURLY FRIES - \$7

CHOOSE TWO SAUCES
EXTRA SAUCE - ADD \$.25 JERK MAYO, SPICY KETCHUP,
MUSTARD, SWEET CHILI, SRIRACHA, GARLIC AÏOLI



3501
E 7TH



CONSUMING RAW OR UNDERCOOKED EGGS, MEATS, POULTRY OR
SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.