



IN THE MORNING

BREAKFAST BURRITOS

served with housemade salsa

Ham & Cheese* | 4.50
eggs, ham, cheese, green chili

Eggrizo* | 4.50
eggs, soyrizo, grilled onions, cheese

Savage Scramble | 5.75
tofu scramble, soyrizo, potatoes, vegan cheese

TOAST

sourdough | seeded wheat | gf multigrain +1

Nostalgic | 4
almond butter, seasonal jam

Savory | 5
pesto, cream cheese, tomato

Classic | 4
butter, seasonal jam

Check out the pastry case for our daily selection of fresh, housemade donuts and sweet treats!

IN THE AFTERNOON

SALAD & SOUP

Rustic Salad | 9

mixed greens, cucumber, tomato, onion, red cabbage + your choice of dressing, cheese, and protein served with house bread

Dressing: garlic vinaigrette | basil caesar | creamy lemon avocado

Cheese: mozzarella* | cheddar* | provolone* | vegan parmesan | vegan cashew chipotle

Protein: smoked ham* 3 | roasted chicken* 4 | seasoned tempeh 3 | marinated tofu 3

Seasonal Panzanella | 8

roasted brussel sprouts, winter squash, pickled red onions, house bread, garlic vinaigrette

Seasonal Soup | Cup 4 | Bowl 6
seasonal soup served with house bread

Soup & Salad | 8

house salad with basil caesar + cup of soup

SANDWICHES

served with chips, or swap for house salad +2
sub gluten free multigrain bread +2

Veggie Dream | 8
sourdough, hummus, cucumber, tomato, onion, lettuce, sprouts

Roasted Chicken* | 10
sourdough, roasted chicken, sun dried tomato pesto, provolone, arugula

Chipotle Veggie | 8.50

sourdough, sauteed peppers and onions, chipotle aioli, arugula

Rustic Ham & Cheese* | 8.50
sourdough, ham, provolone, course grain mustard

Almond Butter & Jam | 6.50
sourdough, almond butter, seasonal jam

AFTERNOON SNACKS

Ploughman's Lunch* | 8.50
house bread, soft boiled egg, irish cheddar, pickled vegetables, mustard or seasonal jam

Homestyle Bread Basket | 5.50
house bread, oil and garlic

Spinach Dip | 8.50
creamy baked spinach dip, with a hint of spice served with house bread

Rosemary Cashews | 5
roasted and tossed with fresh herbs and spices

Dip Flight

hummus, pesto, and creamy lemon avocado served with house bread

small (serves 1-2) | 8.50

large (serves 3-4) | 16

Baked Cheese Dip* | 8
melty cheese dip with savory grilled onions served with house bread

Trash

salty, savory snack mix - a savage family recipe!
small 4 | large 6

All menu items are plant-based unless noted by the * symbol.

We take every precaution to prevent cross contamination in our kitchen, but due to the shared nature of the space, we cannot guarantee an entirely gluten free environment. Please make our staff aware of any allergies or dietary needs.

COFFEE | WINE | BEER

COFFEE

locally roasted by Picacho Coffee Roasters

Espresso

Single | 1.50
Double | 2.25

Latte

8oz | 3.50
12oz | 4

Cortado

4oz | 2.75

Cappucino

8oz | 3.50

Americano

8oz | 2.50

Cold Brew

16oz | 3.75

House Coffee

8oz | 1.65
12oz | 1.95
16oz | 2.45

TEA

Earl Grey

8oz 2

Chamomile

12oz 2.25

Chai

16oz 2.50

Milk: whole milk* | 2% milk* | soy milk +.50 | almond milk + .50
Syrup: chocolate | vanilla

RED WINE

Jean Sambardier Beaujolais Villages | France

vibrant, concentrated ripe fruit, tart cherry
glass 9 | bottle 29

Live-a-Little Really Ravishing Red | South Africa

nutmeg, blackberry, and roasted root vegetables
glass 7 | bottle 19

Spartico | Spain

Tempranillo, Cabernet Sauvignon

tea, oak, baking spices, bittersweet chocolate,
lively cherry
glass 7 | bottle 19

Torre de Golbán Ribera del Duero | Spain

balanced, savory, spicy, smoky, silky
glass 9 | bottle 29

Casa Magoni Origen 43 Blend | Mexico

Montepulciano, Aglianico, Canaiolo, Sangiovese, Cabernet Sauvignon

bright, balanced, cranberry, winter spices
glass 10 | bottle 36

Vina Robles Cabernet Sauvignon | California

full-bodied and chewy, tart cherry, light tannins, licorice
glass 10 | bottle 39

WHITE WINE

Carpenè Malvolti Prosecco | Italy

fresh, round, lively, slight green apple tartness
375ml 19 | 750ml 29

Pizzolato Pinot Grigio | Italy

pineapple, citrus, crisp acidity
glass 7 | bottle 19

Monte Xanic Sauvignon Blanc | Mexico

straw, fresh herbs, citrus, guava, vivid acidity
glass 9 | bottle 29

Cinquante Cinq Chardonnay | France

unoaked, vibrant, nice minerality, peach,
crisp apple, honey
glass 8 | bottle 25

ROSÉ

Chateau Saint-Pierre Rosé | France

Grenache, Cinsault

rose and raspberry, super fresh, round
glass 9 | bottle 29

BEER ON TAP

7K IPA | 5

West Coast IPA, 7%
Santa Fe Brewing Company
Santa Fe, New Mexico

Milk Mustachio Stout | 5

Stout, 6%
Tractor Brewing Company
Los Lunas, New Mexico

Tejas Clara Lager | 4

Mexican-Style Lager, 4.3%
Big Bend Brewing Company
Alpine, Texas

BEER IN CANS | 4.5

Love Street

Kölsch-Style Blonde, 4.9%
Karbach Brewing Company
Houston, Texas

Luponic Distortion 007

American IPA, 5.9%
Firestone Walker Brewing Company
Paso Robles, California

Nut Brown Ale

English Brown Ale, 5.2%
Santa Fe Brewing Company
Santa Fe, New Mexico

National Park

Hefeweizen, 5.5%
Big Bend Brewing Company
Alpine, Texas

Mocha Merlin

Oatmeal Stout, 5.5%
Firestone Walker Brewing Company
Paso Robles, California

Pine Belt

American Pale Ale, 6.3%
Southern Star Brewing Company
Conroe, Texas

Big Bend Tejas Negra

Mexican-Style Amber Lager, 4.9%
Big Bend Brewing Company
Alpine, Texas

State Pen Porter

Export-Style Ale, 6.4%
Santa Fe Brewing Company
Santa Fe, New Mexico

Bombshell Blonde

Blonde Ale, 5.25%
Southern Star Brewing Company
Conroe, Texas

Two Hearted Ale

American IPA, 7%
Bell's Brewery
Kalamazoo, Michigan

Texas Red

American Amber, 5%
Rahr & Sons Brewery
Fort Worth, Texas

Pineapple Cider

Dry Cider, 5%
Austin Eastciders
Austin, Texas

Cheers!