



## LUNCH MENU

### STARTERS

<b>Nachos (choice of protein)</b> smoked brisket/tinga chicken/achiote shrimp queso blanco, refried beans, guacamole, cotija, pico de gallo, sour cream, pickled jalapeños	13	<b>Quesadilla (choice of protein)</b> smoked brisket/tinga chicken/achiote shrimp shredded pepper jack, guacamole, sour cream, fire roasted salsa	11
<b>Dip Trio</b> tortilla chips, fire roasted salsa, guacamole, queso blanco	13	<b>Chickpea Hummus</b> warm pita, cucumber, red pepper, baby carrots, sumac	8
<b>Sweet Potato Tots</b> curry seasoning, cilantro, tamarind aioli	8	<b>Twice Fried Wings</b> choice of tangy buffalo sauce, bbq sauce or mesquite dry rub, served with celery sticks, choice of ranch or blue cheese dressing	13
<b>Crispy Brussels Sprouts</b> turbinado, lemon, bacon	8		

### SOUPS & SALADS

\*salad additions: achiote chicken +5 | achiote shrimp +6 | grilled salmon +7

<b>Tortilla Soup</b> Cup 6 Bowl 10		<b>Soup of the Day</b> Cup 5 Bowl 9	
<b>Texas Chopped</b> 13 romaine, bacon, provolone, tomato, corn, hard-boiled egg, avocado, tortilla strips, ranch dressing		<b>Superfood Salad</b> 13 mixed artisan greens, avocado, marcona almonds, hemp seed, spiced pepitas, blueberries, white beans, flaxseed-turmeric vinaigrette	
<b>The Hippie</b> 12 quinoa, local farm greens, roasted beets, shaved radish, grilled vegetables, radicchio, heirloom carrots, lemon vinaigrette		<b>Caesar Salad</b> 10 romaine, croutons, parmesan, caesar dressing	

### SANDWICHES

served with your choice of seasoned fries, house chips or tortilla chips

<b>*Gabe's Burger</b> 15 house blend angus beef, smoked bacon jam, cheddar cheese, lettuce, tomato, onion, chipotle aioli, toasted brioche bun		<b>Pastrami Reuben</b> 15 smoked corned beef, coriander, sauerkraut, thousand island, swiss, seeded rye	
<b>Turkey Melt</b> 14 smoked turkey, bacon, butter lettuce, tomato, chipotle aioli, pepper jack, avocado crema, Texas toast		<b>"Baton Rouge" Chicken Sandwich</b> 13 Louisiana hot sauce marinated chicken breast, jalapeño jack cheese, remoulade, cucumber-cabbage slaw, brioche bun	
<b>Mushroom Bánh Mí</b> 13 marinated portobello, garlic aioli, cilantro, mint, pickled onion & carrot slaw, toasted hoagie roll		<b>Grilled Four Cheese</b> 12 cheddar, mozzarella, gruyere, boursin, bacon, seasoned tomato, multigrain toast	
		<b>*"SLT"</b> 14 smoked salmon, pastrami spice, butter lettuce, sriracha goat cheese, tomato, multigrain toast	

### TACOS

2 tacos served with your choice of corn or flour tortillas, with tortilla chips and salsa

<b>Smoked Brisket</b> 12 house smoked brisket, salsa verde, pickled onion, cilantro		<b>Achiote Shrimp</b> 13 achiote shrimp, shredded cabbage, cilantro, pickled radish and onion, avocado crema	
		<b>Tinga Chicken</b> 12 chipotle braised chicken, pico de gallo, cotija, avocado crema	

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness