

STARTERS

house ricotta w/ toasted ciabatta \$13

broiled shishito peppers \$15

baked goat cheese \$15

parmesan truffle fries \$15

famous medi dip* \$16

charcuterie & cheese board \$21



CHEF DE CUISINE
Efrain Cruz

SALADS

farmer's salad \$13 *add chicken \$6, steak \$8, or salmon \$10*

kale, Peruvian quinoa, manchego cheese, pistachios, grapes, lemon vinaigrette

roasted beet salad \$17

fresh burrata, emerald kale, marcona almonds, citrus dressing

the crossing chicken salad \$20

wild greens, avocado, tortilla strips, dates, bacon, blue cheese, pistachio dressing

deconstructed tuna salad* \$21

bibb lettuce, whipped tuna, fresh fruit, tomato, Port Salut cheese

steak salad* \$26

wild greens, tomatoes, haricot verts, beets, Huntsman cheese

salmon caesar salad* \$29

emerald kale, parmesan, house-made dressing, red beet coulis

crab cake salad* \$33

jumbo crab cake, grapefruit, avocado, kale

SANDWICHES *all sandwiches served with house-made chips*

crispy chicken sandwich \$17

lightly fried chicken, house-made slaw, tomatoes, fontina cheese

Italian grinder \$17

shaved prosciutto, pepperoni, salami, giardiniera, mozzarella

grilled cheese & tomato soup \$17

sourdough, artisan cheese, cup of classic tomato soup

classy burger* \$17

ground in house, served all the way, cheddar, special sauce

café burger* \$18

ground in house, arugula, caramelized onions, Huntsman cheese, pickles

wagyu smash burger* \$21

double patty, special sauce, pickles, shaved onion, American cheese

CAFE SPECIALTIES

house-made mac n' cheese \$16

artisan cheeses, toasted breadcrumbs, chopped herbs *add chicken \$6*

ancient grain rice bowl \$19 *add chicken \$6, steak \$8, or salmon \$10*

sautéed fresh vegetables, farro, quinoa, bamboo rice, avocado, serrano peppers, soy glaze

deconstructed chicken pot pie \$25

slow-roasted chicken, haricot verts, puff pastry, chicken cream sauce

spaghetti bolognese \$25

slow-cooked meat ragu, basil, parmesan

chicken parmesan \$26

lightly fried chicken breast, mozzarella, spaghetti, house-made tomato ragu

spicy rigatoni \$26

house-made vodka sauce, pecorino, crisp prosciutto, fresh kale

crispy salmon* \$33

pan seared salmon, pomme purée, broccolini, lemon butter

filet mignon* \$MKT

broiled center cut filet, pomme purée, broccolini, au poivre sauce

blackened ribeye* \$MKT

marinated and broiled, pommes purée, broccolini

EXTRAS \$7

haricot verts • sautéed broccolini • pomme purée

fruit bowl • veggie of the day

SWEETS \$11

seasonal cobbler • fresh baked brownie • key lime pie

BUBBLES

valdo “numero 10” prosecco *Veneto, IT* \$9/35

nicolas feuillatte *Champagne, FR* \$33 (375ml)

lallier r.018 *Champagne, FR* \$80 (750ml)



WHITES & ROSÉ

stemmari pinot grigio *Sicily, IT* \$10/36

pine ridge chenin blanc + viognier blend *California* \$10/36

rose gold rosé *Provence, FR* \$11/39

wente “riva ranch” chardonnay *California* \$14/49

honig sauvignon blanc *Napa Valley, CA* \$15/52

wairau river sauvignon blanc *Marlborough, NZ* \$15/52

groth chardonnay *Napa Valley, CA* \$58

pahlmeyer jayson chardonnay *Napa Valley, CA* \$110

REDS

portillo malbec *Mendoza, AR* \$11/39

acrobat pinot noir *Oregon* \$12/45

pessimist blend *Paso Robles, CA* \$12/45

franciscan cabernet sauvignon *California* \$12/45

austin hope cabernet sauvignon *Paso Robles, CA* \$18/72 (6oz/1L)

“walking fool” by caymus blend *California* \$49

raeburn pinot noir *Russian River Valley, CA* \$55

caymus cabernet sauvignon *Napa Valley, CA* \$144

chimney rock cabernet sauvignon *Napa Valley, CA* \$168

pio cesare barolo (nebbiolo) *Italy* \$195

COCKTAILS

sun cruiser iced tea vodka \$9

canned cocktail

hampton frosé \$14

frozen hampton water rosé, vodka, strawberry, lemon

fresh linen \$14

Casa Lujo tequila, coconut crème, lime, lavender honey

peach, please \$15

Ketel one peach-orange blossom, Jalisco 1562, lemon

aledo sunset \$15

vodka, St. Germain, lychee puree, lemon, dried hibiscus

lolita \$15

vodka, St. Germain, lime, grapefruit, sparkling

matcha-rita \$16

La Pulga blanco, matcha tea, Jalisco 1562, house-made sweet n' sour

armenta's margarita \$16

Socorro blanco tequila, Jalisco 1562, house-made sweet n' sour, cactus salt

spicy pineapple \$16

Lalo, pineapple, serrano, lime, agave, cactus salt

café old fashioned \$16

bourbon, brown sugar, cinnamon syrup, black walnut bitters

BOTTLED BEER \$6

coors light *Golden, CO*

micelob ultra *St. Louis, MO*

miller lite *Milwaukee, WI*

deep ellow ipa *Dallas, TX*

dos xx *Mexico*

revolver blood & honey *Granbury, TX*

shiner bock *Shiner, TX*

stella artois *Belgium*

yuengling lager *Pottsville, PA*

CANNED BEER \$6

wild acre texas blonde *Fort Worth, TX*

st. arnold seasonal *Houston, TX*

ENTRÉES

el capitan burrito \$11

scrambled eggs, steak, potatoes, poblano, cheddar

the roadrunner burrito \$11

scrambled egg whites, seasonal vegetables, avocado, cheddar

granola & yogurt \$12

house-made granola, greek yogurt, fresh fruit

avocado toast \$15

thick-cut ciabatta, house-made ricotta, arugula, radish, tomato

breakfast sandwich \$17

shaved cure 81 ham, over-easy egg, cheddar, arugula, tomato, dash of mayo, served with breakfast potatoes

day break omelet \$17

all natural turkey, cheddar, spinach, avocado salsa, served with fresh fruit

egg in a hole* \$17

prosciutto, jack, cheddar, fontina, farm house egg, sourdough, served with breakfast potatoes

stuffed french toast \$17

brioche, whipped mascarpone, macerated strawberries, vanilla crème

bearcat breakfast \$17

scrambled eggs, crispy bacon, fresh fruit, ciabatta

quiche of the day \$21 *limited availability*

chef preparations change daily, served with kale farmer's salad

THIS AND THAT

toasted ciabatta \$3

breakfast potatoes \$4

crispy bacon \$5

fruit bowl \$5

HYDRATION

espresso (double shot) \$4 • **cappuccino** \$5

mocha latté \$5 • **iced coffee** \$5

latté \$5 • **vanilla latté** \$5

coffee \$4 • **apple juice** \$5

orange juice \$5 • **grapefruit juice** \$5

pressed coffee pot \$7 • **bloody mary** \$10

mimosa \$10 • **Michelada** \$7

kombucha \$5 • **hot tea** (ask for flavors) \$4



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BRUNCH FEATURES

benedict *salmon* \$25 *filet mignon* \$26

house-made english muffin, filet or salmon, spinach, tomato, and hollandaise sauce

quiche of the day \$21

chef preparations change daily, served with kale farmers salad

chicken & waffles \$18

waffle topped with crispy chicken, berries, and maple syrup

day break omelet \$17

all-natural turkey, cheddar, spinach, avocado salsa, served with fresh fruit

stuffed french toast \$17

brioche, whipped mascarpone, macerated strawberries, vanilla crème

bearcat breakfast \$17

scrambled eggs, crispy bacon, fresh fruit, ciabatta

avocado toast \$15

thick-cut ciabatta, house-made ricotta, arugula, radish, tomato

COFFEE BAR

Proudly serving Cafes Richard coffee with house-made flavored syrups



classic selections

latté \$5
cappuccino \$5
cortado \$5
americano \$5
espresso \$5
drip \$5
press pot \$7
cold brew \$5
hot chocolate \$5
hot tea \$5 (*ask for flavors*)
london fog \$5.50

flavor options \$0.75

vanilla
strawberry
lavender honey
salted caramel
coconut
mocha

milk options \$1

whole
breve
oat
almond
soy
coconut

whipped cream \$0.50

specialty coffee

(*extra shot \$2.50*)

shaken brown sugar cinnamon \$6.25
salted caramel mocha \$6.25
honey bee breve \$6.25
toasted coconut mocha \$6.25
dirty lavender chai \$6.25
strawberry matcha \$6.25
coconut horchata chai \$6.25
affogato \$7.50

coffee cocktails

espresso martini \$16
irish coffee \$15
top o' the morning \$15
carajillo \$15

mocktails

dreamsicle \$8
tropical lemonade \$8
summer haze \$8
piña colada \$8
strawberry hibiscus spritz \$8

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HAPPY HOUR

Monday - Friday 3pm - 6pm

house margarita \$5

house mixed drinks \$5

beer \$3.5

25% off wine

half off appetizers

medi dip*

broiled shishito peppers • parmesan truffle fries

cheese board \$12.5

*Consuming raw or undercooked, meat, seafood, or eggs may increase your risk of a foodborne illness.
If you have any allergies, please alert us as not all ingredients are listed.

02/14



CHILDREN'S MENU

all items include choice of soda, milk, or lemonade,
potato chips, and scoop of local ice cream or fruit

cheeseburger

butter noodles

grilled cheese

crispy chicken tenders

\$12 each