SALADS + BOWLS + MARKET PLATES

THE COBB 22
- crispy chicken, avocado, tomato, raw bleu®
- no sugar bacon, egg, cavolo nero, green goddess®

CHOPPED SALAD 16
- greens, seasonal vegetable, beet, goat cheese, balsamic vinaigrette

SIMPLE ARUGULA SALAD 14
- arugula, balsamic, onion, tomato, reggiano

NICOISE SALAD 24
- marinated mushroom & green beans, tomato, kale, red beet, shaved brussels, egg, caper, tuna, mustard potato, olive

AVOCADO TOAST 14
- house guacamole, tomato, hemp, poached egg®, allepo + chopped bacon 3

BREAKFAST TACO PLATE 17
- egg®, raw cheddar, stone-ground corn tortillas served with jasmine rice and black beans

FRENCH TOAST 14
- butter, 100% maple syrup, house brioche

BLUEBERRY MUFFIN 6
- café style, raw sugar, blueberry, lemon

SEASONAL HUMMUS 12
- chickpea, tahini, lime, garlic, spices, feta

CASHEW QUESO 12
- cashews, chiles rajas, tomatillo salsa

GUACAMOLE 12
- smashed avocado, garlic, chile, onion, cilantro

GUACAMOLE 12
- cashew, chiles rajas, tomatillo salsa + sausage and guacamole 5

CRISPY BRUSSELS 12
- no sugar bacon, pure maple vin, reggiano

“LOADED” SMASHED POTATOES 13
- yukon, cashew, queso, no sugar bacon, cilantro crema + crispy chicken 8 + steak 12

CHICKEN TENDERS 16
- chicken, rice tempura, scratch honey mustard®

CRISPY CHICKEN THIGHS 23
- quinoa, white wine, oregano, shallot, butter, kalamaata, green grape

BIBIMBAP 21
- egg®, jasmine rice, cucumber kimchi, marinated mushroom, carrot, avocado, chile tahini

GRILLED CHICKEN BOWL 20
- smashed yukon, cholula, raw bleu®, green goddess, no sugar bacon

PROTEINS
- + ‘em on anything!
- + grass-fed steak® 12 + chicken 8 + sustainable salmon® 10 + organic tofu 6

SIDES
- smashed potato 5 + black beans & jasmine rice 5 side salad 5

BISON BREAKFAST SANDWICH 18
- regenerative bison, pork, sharp cheddar, pickled pepper relish, umami mayo, arugula, egg®, scratch brioche bun

PEPPERMINT PANCAKES 10
- + ‘em on anything!
- + reishi (relaxation) 3 + lion’s mane (focus) 3 + sharp (energy) 3 + Moon Dust 3.5 + CBD 3.5

THOUGHTFULLY SOURCED BETTER-FOR-YOU INGREDIENTS


REFINED SUGAR, GLUTEN, PEANUT AND SEED OIL-FREE
We only cook with 100% first press avocado oil, extra virgin olive oil and butter.

OUTER SPACE BRAIN NUGGETS 25
- organic, raw, sprouted brown rice, golden flax, young coconut, hemp seeds, pumpkin seeds, sunflower seeds, chia seeds, coco butter, cacao, apple, blueberry, pineapple

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*Consuming raw or undercooked meats, poultry, dairy or eggs may increase your risk of foodborne illness. *Not available at Burnet.

REAL FOOD

PICNICK

KITCHEN COCKTAILS COFFEE

GOOD VIBES
BUTTER COFFEE + TEA
grass-fed butter, MCT, whey
BUTTER CAPPUCINO 6.75 / 7.5
+ maple .75
VANILLA 8 / 8.5
vanilla . maple
MOCHA 8.5 / 9
raw cacao . maple
MAYAN MOCHA 8.75 / 9.25
raw cacao . adaptogens . maple . cayenne
PUMPKIN SPICED 7.5 / 8
baking spices . maple
HOUSE CHAI 6.5 / 7
rooibos . maple . caffeine free
+ coffee 1
MATCHA 7.5 / 8
ceremonial matcha . coconut . maple
GOLDEN MILK
MATCHA 8.25 / 8.75
ceremonial matcha . warming spices . maple

REAL FOOD

ZERO-PROOF
LUCKY PITAYA 15
slow luck zero proof spirit . dragon fruit
raw honey . lime
TURMERIC TONIC 7
ginger . raw honey . lemon . turmeric . bubbles
HIBISCUS MINT COOLER 7
hibiscus . mint . turbinado . lime . bubbles
PASSION FRUIT LEMONADE 7
passion fruit . butterfly pea tea . lemon . turbinado
PICNIK PALMER 6
house limeade + blueberry rooibos
KOMBUCHA 7
rotating seasonal flavors

COCKTAILS
PITAYA MARGARITA 15
tequila . dragonfruit . raw honey . lime
MEZCAL NEGRONI 15
mezcal . cappalletti . sweet vermouth . mole bitters . laphroig rinse
PICNIK MULE 13
vodka . ginger-honey . turmeric . lemon . bubbles
HARD CHERRY LIMEADE 15
gin . luxardo . elderflower . bourbon cherry lime sparkling water
PICNIK SMASH 15
bourbon . mint simple . lemon . raw sugar
LAVENDER & STRAWBERRY DAQUIRI 15
rum . lime . lavender . strawberry . raw sugar

WINE
-SPARKLING-
BRUT CAVA | MIRA ME
9 / 31
spark | penedes
BRUT ROSE | GRAHAM BECK^
14 / 51
south africa | western cape
WHITE-
SAUVIGNON BLANC | MT. FISHTAIL^
12 / 43
new zealand | marlborough
CHARDONNAY | WESTSIDE CROSSING^*
14 / 51
california | russian river valley
-ROSE-
ROSE | LES VINS BREBAN “MI MI”
12 / 43
france | provence
-RED-
PINOT NOIR |
SCOTTO FAMILY CELLARS ^
13 / 47
california | lodi
CABERNET SAUVIGNON | FREY VINEYARD BIO DYNAMIC ^
15 / 55
california | redwood valley

HAPPY HOUR
MON - SUN 3-6 PM
HALF OFF
SIGNATURE DRINKS (all cocktails & zero-proof)
GLASSES OF WINE
ALL APPETIZERS

CIDER + BEER + HARD KOMBUCHA
LOCAL CIDER | TEXAS 9
rotating flavors | A.B.V. var.
BLONDE ALE | HOLIDAILY 9
light pop . smooth malt . balanced | 5% A.B.V.
Hazy IPA | HOLIDAILY 9
tropical . citrus forward . hoppy | 6.3% A.B.V.
HARD KOMBUCHA | JUNESHINE 9
on draft | rotating flavors | A.B.V. var.

contains adaptogens or superfoods
available as canned cocktail
5% service/packaging fee for all to-go items
Some alcoholic and zero proof drinks may contain refined sugars.

+ADAPTOGENS
+ ‘em on anything!
+ reishi [relaxation] 3 + lion’s mane [focus] 3
+ sharp [energy] 3 + Moon Dust 3.5 + CBD 3.5

*Not available at Burnet. ~sustainable farming practices.