



SNACK BAR

ONE MENU

all day, every day
8 a.m. - midnight (ish)
motel room delivery
& take out available
512 • 445 • 2626

Salty Snacks

- Straws or Chips** choice of veggie straws or kettle potato chips ●♥ _____ 1. / 2.
- Chips & Salsa** victoria's tomatillo salsa & el milagro chips ●♥ _____ 1. / 2.
- Olives & Pickles** assorted imported olives & cornichons ●♥ _____ 3.
- Pistachios** cup of natural pistachios in the shell ●♥ _____ 3.
- Samurai Mix** wasabi peanuts & peas, rice crackers, nuts & seeds ♥ _____ 3.
- Snack Plate** artisan cheeses, mixed breads, apple raisin chutney, farmer's market veggies, kosher salt & fruit ● _____ 12.

Sweet Snacks

- American Pie** nick's whim, please ask your server for today's flavor _____ 5.50
- Rosewater Cake** 4 layer cake, chopped pistachio & cream cheese icing _____ 6.50
- Black & Tan** dark chocolate brownie & peanut butter blondie heated with natural vanilla bean ice cream ● _____ 6.
- Mousse** rich dark chocolate mousse, strawberry coulis, crisp biscotti & whipped cream ● _____ 6.
- Blue Bell** famous texas creamery : all natural vanilla bean ● _____ 3.
à la mode scoop with pie, cake, waffles or a baked treat _____ 1.
- NadaMoo!** great austin organic 'creamery' dairy, soy & gluten free :
vanilla...ahhh or creamy coconut (when available) ●♥ _____ 5.
à la mode scoop with pie, cake, waffles or a baked treat _____ 2.50
- Baked Treats** housemade scones, gluten free banana bread, vegan cookies ●♥

Brunch Anytime

- SB Omelet** 2 farm eggs, applewood smoked bacon, brie & avocado, hash cake & choice of toast ● _____ 8.
- Huevos Tex Mex** 2 farm eggs scrambled with housemade sage pork sausage (or seitan sausage), avocado, pico de gallo & cheddar, cup of whole black beans & tortillas ● _____ 8.
- Tofu Migas** seasoned tofu, pico de gallo, veggies, tortilla chips, with cheddar cheese (or vegan cheddar) cup of whole black beans & tortillas ●♥ _____ 8.
- Euro Scramble** 2 farm eggs, house cured alaskan salmon^ & spinach, herbed cream cheese, baguette & mixed greens ● _____ 8.
- Medi Frittata** baked farm eggs, wild shrimp, feta & roasted red pepper, mixed greens & housemade lavash ● _____ 8.
- Tamago Yoko** cabbage & leek hash cake, 2 eggs any style, wasabi aioli, siracha, nuóc châm, choice of cured salmon^ or bacon _____ 8.
- OhM Sandwich** 2 over medium fried eggs, applewood smoked bacon, cheddar, bibb lettuce, tomato, onion, sourdough ● _____ 7.
- Custom Eggs** 2 cooked-to-order* farm eggs or egg whites, choice of hash cake, black beans or mixed fruit & choice of toast, tortillas or a biscuit ● _____ 5.50
add bacon, sage pork sausage or seitan sausage _____ 3.
- Shrimp & Grits** grilled shrimp, herbed goat cheese grits, chili oil ● _____ 8.
goat cheese grits à la carte : cup _____ 2.50 / bowl _____ 4.
- Biscuits & Gravy** sage pork sausage & bacon gravy or herbed mushroom tahini gravy, buttermilk biscuit : one _____ 3. / two _____ 6.
add cooked-to-order* farm egg, each _____ 1.50
- Rockstar Bagel** great local bagelry!! ask your server for today's flavors
basic : butter, cream cheese or smart balance spread ♥ _____ 3.50
bold : smoked wild alaskan salmon*, tomato, herbed cream cheese, capers, red onions _____ 7.
- French Toast** cinnamon spiced egg battered baguette slices, powdered sugar & pure maple syrup ● _____ 6.
- Belgian Waffles** buttermilk (or vegan gluten-free) belgian waffles, pure maple syrup & choice of blueberry yogurt, apple raisin chutney, or cottage cheese ●♥ _____ 6.
add bacon, sage pork sausage or seitan sausage _____ 3.
- Granola Parfait** housemade granola, choice of blueberry yogurt, plain non-fat yogurt, cottage cheese or vanilla soy yogurt ♥ _____ 5.

Salads

American	add grilled chicken, shrimp, or seitan to any salad _____ 4. bibb lettuce, applewood smoked bacon bleu cheese crumbles, cherry tomato & pickled red onion ● : <i>honey bleu vinaigrette</i> _____ 5. / 8.
Latino	mixed greens, incan red quinoa (keen-wa), avocado, pineapple, cherry tomato, pepitas, cotija & chips ●♥ : <i>chipotle vinaigrette</i> _____ 5. / 8.
European	organic spinach, roasted beet, carrot, cherry tomato, goat cheese, currants, almonds & baguette ●♥ : <i>balsamic vinaigrette</i> _____ 5. / 8.
Mediterranean	mixed greens, pearl couscous, cherry tomato, roasted red pepper, feta, olives & lavash ♥ : <i>tzatziki</i> _____ 5. / 8.
Asian	rice noodles, bibb lettuce, cabbage, marinated vegetables, basil, mint & edamame ●♥ : <i>mustard miso</i> _____ 5. / 8.

Small Plates

Salad Duo	dilled egg salad and/or tarragon chicken walnut salad on greens with mixed breads ● _____ 5. / 8.
Soup du Jour	fresh & delicious, with baguette ●♥ : cup _____ 4. / bowl _____ 6.
Mac & Cheese	fusilli pasta, cheddar cream sauce _____ 4. / 6.
Spiced Beans	whole black beans, avocado, pico de gallo, cotija ●♥ _____ 4. / 6.
Pasta Salad	mozzarella, tomato, portobello, basil, balsamic, evoo _____ 4. / 6.
Dilled Brussels	sautéed brussels sprouts, dilled agave dijon ●♥ _____ 4. / 6.
Balsamic Beets	chilled beets, almonds, feta, balsamic reduction ●♥ _____ 4. / 6.
Okonomiyaki	leek & cabbage hash cake, siracha, wasabi aioli, nuóc châm _____ 5.

Plates

Plain Burger	choice of beef, chicken or veggie patty . . . beef : 6oz. niman ranch beef burger cooked-to-order* chicken : whole free-range grilled chicken breast veggie : andrea's avocado-stuffed veggie bean patty ♥ on sesame wheat bun or brioche roll with sliced tomato, red onion & bibb lettuce _____ 7.5o
Fancy Burger	choice of burger above, dressed accordingly . . . the brie : caramelized onion, apple chutney, brie the cheddar : avocado, jalapeno (<i>vegan cheddar available</i> ♥) the bleu : smoked bacon, pickled onion, bleu the swiss : sautéed mushroom, fresh spinach, swiss on sesame wheat bun or brioche roll _____ 9.
BBQ Sliders	3 petite brioche rolls, choice of niman ranch bbq pulled pork ● or housemade bbq seitan ♥, dill pickles & red onions _____ 7.5o
Soft Tacos	2 tacos with choice of tortillas, chips & salsa steak : jalapeno, cheddar & chimichurri ● _____ 8. shrimp : grilled pineapple, cabbage, chipotle aioli ● _____ 8. black bean : avocado, monterey jack, pico de gallo ●♥ _____ 7.
Boulettes	choice of raised-right beef meatballs in marinara or wild alaskan salmon meatballs in lemon dill buerre blanc with toasted baguette _____ 8.
Bruschetta	a mediterranean interpretation : sliced baguette, moroccan carrot spread, grilled squash, zucchini, onion, portobello & greek halloumi, toasted ●♥ _____ 7.5o
Satay	marinated grilled chicken, wild shrimp, or seitan strips on mixed greens with spicy peanut dressing ●♥ _____ 7.

Combination Plates

ONE	BBQ sliders (pork or seitan) OR a plain burger, side of mac & cheese, small american salad _____ 13.5o
TWO	soft tacos (steak or shrimp), side of spiced beans, small latino salad, chips & salsa _____ 14.
THREE	boulettes (beef or salmon meatballs), side of dilled brussels, side of pasta salad, baguette _____ 13.
FOUR	bruschetta, side of balsamic beets, small mediterranean salad, housemade lavash _____ 13.5o
FIVE	satay (chicken, shrimp or seitan), okonomiyaki, small asian salad _____ 14.

Our goal is to provide an enjoyable experience. We are nutritionally & environmentally conscious, offering many local, organic goods, raised-right meats & healthier dishes. We recycle & compost.

An 18% gratuity may be added to parties of 6 or more. No separate checks. Thank you!

* The consumption of undercooked egg, meat or seafood increases the chance of acquiring foodborne illnesses.

♥ Dish is, or can be prepared, vegan ● Dish is, or can be prepared, gluten free



Happy Hour 4 - 7
\$1 off beer & wine

For delivery & take out anytime :
 50% off bottled or canned beer
 & 30% off bottles of wine

Refreshing Beverages

Coffee	local owl tree roasting, exclusive snack bar blend_____2. espresso, americano, steamer or iced toddy_____2.5o cappuccino, latte, macchiato, café au lait, mocha or cocoa____3.
Tea	local organic zhi tea, iced black or tropical green_____2. organic chai tea, regular, soy or rice milk, iced or hot_____3. loose organic zhi tea in cute little pot_____3. spunky black : assam breakfast monk's blend medicinal green : japanese genmaicha tropical green luxurious herbal : sweet desert delight turkish spice mint
Milk	skim, whole, organic plain soy or rice dream, 8 oz glass_____2. add ghiradelli chocolate syrup_____5o
Juice	flash pasteurized odwalla orange, grapefruit, apple, pomegranate limeade or superfood, 8 oz glass_____3.
Lemonade	housemade with odwalla lemon juice & organic sugar_____3. arnold palmer : housemade lemonade, iced black tea____3.
Soda	mexican coke, st. arnold rootbeer, dublin dr. pepper_____2. diet coke, sprite, topo chico_____1.5o topo chico & odwalla juice spritzer_____2.5o

Fancy Drinks

Saké	saké cocktails made with tozai living jewel junmai_____6.5o bloody maru : housemade bloody mary mix, saké shikoku : odwalla grapefruit juice, saké remonaké : housemade lemonade, saké chai saké : organic chai tea, topo chico, lemon squeeze, saké
Wine-tails	sangria : white & red wines, odwalla juices, agave_____5. moscato d'asti : san silvestro, sweet, crisp, effervescent____8. vya sweet : vya sweet vermouth, neat or rocks_____7. vya royale : champagne, vya, sugar cube, orange_____7. bubbly cocktails made with trocadero blanc de blancs_____6. pomgrenada : odwalla pomegranate limeade, champagne pamplemuse : odwalla grapefruit juice, champagne appellini : odwalla apple juice, champagne mimosa : the classic of bubbly cocktails, with odwalla OJ
Flask of Fun	pick a bubbly cocktail or sangria in a 1000ml flask_____26.
Beer Mixers	choice of pearl light, lone star or pacifico_____5. shandy : refreshing housemade lemonade, beer micelada : spicy tomato juice, lime, salt & pepper, beer

Beer, Beer, Beer

Local Draft	rotating selection! ask what's pouring . . . 20 oz imperial pints / 60 oz pitchers_____price varies
Bucket O' Beer	6 beers for the price of 5, mix & match! lowest price beer will be free & offer not available at happy hour
Pale	independence freestyle wheat, <i>austin, tx</i> _____4. real ale fireman's #4 blonde, <i>blanco, tx</i> _____4. st. arnold's fancy lawnmower pale ale, <i>houston, tx</i> _____4. shiner light lager, <i>shiner, tx</i> _____4. lone star lager, <i>fort worth, tx</i> _____2.5o pearl light lager, 68 calories, <i>san antonio, tx</i> _____2. hennepin farmhouse saison, 7.7% abv, <i>new york</i> _____6. woodchuck pear cider, <i>vermont</i> _____4. pacifico clara pilsner, <i>mexico</i> _____4. estrella damm lager, <i>spain</i> _____4. orval trappist ale, 6.9% abv, <i>belgium</i> _____6.5o green's gluten-free quest trippel, 8.5% abv, 16.9 oz, <i>belgium</i> _____7. pinkus organic unfiltered hefe-weizen, 16.9 oz, <i>germany</i> _____6. sapporo premium rice lager, 16 oz, <i>japan</i> _____6.
Amber	independence stash ipa, <i>austin, tx</i> _____4. real ale full moon pale rye ale, <i>blanco, tx</i> _____4. st. arnold's elissa ipa, <i>houston, tx</i> _____4. deschute's green lakes organic ale, <i>oregon</i> _____4. brooklyn lager, <i>new york</i> _____4.
Dark	independence bootlegger brown ale, <i>austin, tx</i> _____4. shiner black lager, <i>shiner, tx</i> _____4. deschutes black butte porter, <i>oregon</i> _____4. guinness draught dry stout, 14.9 oz nitro can, <i>ireland</i> _____6. st. peter's cream stout, 6.5% abv, <i>england</i> _____6.5o pinkus organic jubilate dark lager, <i>germany</i> _____6.

Red Wine

Soft & Light

- chateau d'oupia les heretiques** '07 carignan_____ **6.50 / 23.**
🌍 languedoc-roussillon, france | raspberry, blackberry, peppercorn
- cantine valpane rossa pietro** '06 barbera monferrato___ **10. / 35.**
🌟 piedmont, italy | cherry, raspberry, blueberry, caramel
- daedalus cellars jezebel** '07 pinot noir_____ **12.50 / 44.**
🌟 dundee hills, oregon | sweet black tea leaf, bing cherry

Rich & Medium

- oxford landing, gsm** '07 grenache/shiraz/mourvèdre___ **5. / 18.**
🌟 south australia | bright raspberry, plum, spice
- tenuta sant' antonio scaia rossa** '08 corvina_____ **7.50 / 26.**
🌿 veneto, italy | rose, violet, cherries, plum, wood fruits
- vinos de terruños esencia de monte** '08 tempranillo___ **10. / 35.**
🌿 castilla, spain | raspberry, earthy, leather
- beckman cuvée le bec** '08 grenache/syrah/mourvèdre___ **12. / 42.**
🌍 santa ynez, california | cherry, raspberry, chocolate, pomegranate

Bold & Full

- independent producers** '08 merlot_____ **7.50 / 26.**
🌍 columbia valley, washington | blackberry, plum, chocolate
- bodegas olivares altos de la hoya** '07 monastrell_____ **9. / 32.**
🌟 jumilla, spain | huckleberry, cigar box, bitter chocolate
- la posta cocina** '08 malbec_____ **10. / 35.**
🌿 mendoza, argentina | cherry, raspberry, blueberry, caramel
- smith & hook** '07 cabernet sauvignon_____ **11.50 / 40.**
🌟 central coast, california | plum, cocoa, ripe berry, vanilla

White Wine

Refreshing & Crisp

- oxford landing** '09 pinot grigio_____ **5. / 18.**
🌟 south australia | bright pear, honeydew, apple
- sitos de bodega con class** '08 verdejo_____ **7.50 / 26.**
🌿 rueda, spain | tangerine, orange peel, honeysuckle
- huntington cellars** '09 sauvignon blanc_____ **8. / 28.**
🌟 sonoma, california | melons, orange, lemongrass
- dom luneau-papin clos des allées** '06 muscadet_____ **10. / 35.**
🌍 sèvret et maine, france | ocean air, oyster shell, honeydew

Aromatic & Bold

- cellars unió clos del pinell** '08 garnacha blanca_____ **6.50 / 23.**
🌿 terra alta, spain | citrus fruits, grass, white flowers
- leitz eins zwei dry "3"** '08 riesling_____ **10.50 / 37.**
🌟 rheingau, germany | orange peel, key lime, clementine
- pinon vouvray cuvée tradition** '07 chenin blanc_____ **13. / 45.**
🌍 vouvray, france | lilac, jasmine, apricot, white cherry

Rich & Full

- yalumba Y series** '08 viognier_____ **6.50 / 23.**
🌟 south australia | citrus, tropical fruit, lychee
- hahn estates** '08 chardonnay_____ **7.50 / 26.**
🌟 monterey, california | peach, pear, pineapple, hint of oak

Pink, Bubbles, Dessert & Saké

Rosé

- ch d'oupia minervois rosé** '09 grenache, cinsault_____ **9. / 31.50**
🌍 languedoc-roussillon, france | watermelon, raspberry, rose water

Sparkling

- tiamo nv prosecco**_____ **10.50 / 37.**
🌿 veneto, italy | granny smith, pear, peach fuzz, fine bubbles
- trocadero blanc de blancs nv champagne style**_____ **6.50 / 23.**
savoie, france | fruit & floral with mineral notes
- pierre peters blanc de blancs grand cru nv champagne**_____ **75.**
🌟 champagne, france | apples, flowers, nuts, lobster, brioche

Dessert

- san silvestro dulcis** '09 moscato d' asti_____ **8.**
🌿 piedmont, italy | acacia, honey, effervescent
- quady vya sweet vermouth, neat or rocks**_____ **7.**
madera, california | complex, smooth, red fruit, berries

Saké

- tozai living jewel nv junmai, 300ml bottle**_____ **6. / 18.**
kyoto, japan | clean, smooth, hint of tangy fruit

Dine

Lounge

- 🌟 **Sustainable** : form of agriculture that can be maintained without harming the environment, integrating the goals of environmental health, economic profitability, and social & economic equity.
- 🌿 **Organic** : agriculture that relies on biological diversity to disrupt habitat for pest organisms, & purposeful maintenance of soil fertility without the use of synthetic or genetically engineered processes.
- 🌍 **Biodynamic** : organic agriculture with homeopathic composts that treats farms as unified & individual organisms, emphasizing balancing the holistic development and interrelationship of the soil, plants, animals as a self-nourishing system without external inputs.

bottles of wine are available for take home or motel delivery at a 30% discount