

## Kid's Menu

### Breakfast

**Cereal** \$5  
assorted cold cereals

**Yogurt Parfait** \$6 *GF, V*  
plain yogurt, house-made jam and granola  
with fresh berries

**Texas Waffle** \$8 *V*  
served with fresh berries, powdered sugar  
and maple syrup

**Austin American Breakfast Jr.** \$8 *GF, NF*  
one egg scramble, country potatoes, toast,  
choice of bacon, sausage or ham

**Breakfast Quesadilla** \$8  
scrambled eggs, cheddar cheese, flour  
tortillas, sour cream, guacamole

**Peanut Butter Sandwich** \$8  
bananas and honey on brioche bread,  
served with a cup of fruit

### Beverages

**organic iced tea** \$4.00

**lemonade** \$3.00

**hot chocolate** \$4.00

**fountain soda** \$3.50

**topo chico** \$4.00

**san pellegrino** \$6.00

**juice** \$4.00

orange | cranberry | apple  
grapefruit | pineapple | V8™

**specialty loose leaf tea** \$4.00

Rooibos Provence *rooibos*

Sweet Texas Dreams *herbal*

Iron Goddess *oolong*

Jasmine Green *green*

Moroccan Mint *green*

Fredericksburg Peach *black*

Austin Breakfast *black*

Keemun Panda *black*

Masala Chai *black*

Earl Grey *black*

*GF* – Gluten Free | *V* – Vegetarian

*VG* – Vegan | *NF* – Nut Free

*We proudly support Texas farms, ranches, dairies, & purveyors.*

\* There is a risk associated with consuming raw or under cooked  
foods such as meat, poultry or seafood products especially  
if you have certain medical conditions.

Please make us aware of any dietary restrictions.

18% Gratuity will be added to parties of six or more

SOUS CHEF – ALONDRA MARTINEZ

EXECUTIVE PASTRY CHEF – TONY SANSALONE

## Kid's Menu

### Lunch

*all selections come with choice of french fries, fruit cup, or carrot and celery sticks with ranch*

**Snack Plate \$8 V, GF, NF**

carrot, celery, cucumber, tomatoes, hardboiled egg, ranch, seasonal fruit

**Mini Cheeseburgers \$9 NF**

two grass-fed slider patties with cheddar served on brioche buns

**Grilled Cheese Sticks \$8 NF**

brioche bread with cheddar cheese

**Grilled Chicken Quesadilla \$8**

cheddar cheese, sour cream, guacamole

**Deli Turkey Croissant \$8 NF**

sliced deli turkey, cheddar cheese, mayonnaise, croissant

### Beverages

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<b>lemonade</b>	\$3.00
<b>hot chocolate</b>	\$4.00
<b>fountain soda</b>	\$3.50
<b>topo chico</b>	\$4.00
<b>san pellegrino</b>	\$6.00
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orange   cranberry   apple grapefruit   pineapple   V8™	
<b>specialty loose leaf tea</b>	\$4.00
Rooibos Provence	rooibos
Sweet Texas Dreams	herbal
Iron Goddess	oolong
Jasmine Green	green
Moroccan Mint	green
Fredericksburg Peach	black
Austin Breakfast	black
Keemun Panda	black
Masala Chai	black
Earl Grey	black

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