



Mostly Gluten Free

*** To the best of our knowledge, all of the items on this menu are gluten-free. Please keep in mind that we are not a gluten free kitchen. Although we are careful, cross contamination may occur. Please alert your server to any other food allergies you may have. ***

Pickins

Hummus Plate • \$6.25

House-made traditional hummus served with non-gmo corn tortilla chips. *Add cucumbers 75¢ Add diced locally grown tomatoes \$1.00*

Spicy Pesto Plate • \$6.25

Chips served with house-made chipotle pesto. *Add hummus, avocado or feta cheese \$1.00.*

Sandwiches

Served with your choice of Black Kettle Chips, Chips y Salsa or Asian Slaw. Substitute with a small house salad for \$1.95. *Our Asian Slaw contains nuts*

Grilled Cheese con Hierbas • \$7.25 • Melted cheddar-jack cheese with your choice of fresh basil or cilantro on locally made GF sweet sorghum bread*. *Add locally grown tomatoes \$1.00 or organic baby spinach 75¢, red onions or jalapeños 50¢ each.*

Kool Hummus Sandwich • \$10.00 • GF sweet sorghum bread* layered with chipotle-pecan pesto, locally grown tomatoes, onion, cucumber, sprouts, organic field greens and carrots. *Add tofu 'bacon' \$1.00 Add feta cheese 75¢*

Chick Pea 'Chick'n Salad' Sandwich • \$8.75 • Blended chick pea "chicken salad" on GF sweet sorghum bread* with green-leaf lettuce and locally grown tomatoes. *Add sunflower sprouts \$1.25 Add red onion 50¢*

Wanna-BLTA • \$10.00 • GF wheat sorghum bread* with homemade tofu 'bacon', avocado, green leaf lettuce, locally grown tomatoes and basil aioli. *Add sunflower sprouts \$1.25 Add red onion 50¢*

Bello Jiafra Melt • \$10.00 • Roasted Portobello mushrooms, roasted red peppers, feta cheese and organic baby spinach on grilled GF sweet sorghum bread*. *Substitute vegan cheese 75¢*

*** contains nuts**

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Breakfast

Our tofu is non-gmo and locally made by White Mountain Foods. Our eggs are always organic and free range!

**Please be aware that consuming raw or undercooked eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

Omelets

Bouldin House Omelet • \$9.50

Three organic, pasture raised eggs* or tofu scramble, organic baby spinach, sautéed mushrooms, onions, garlic and cheddar / jack cheese. Choose 2 sides: organic red and black beans, refried organic black beans, sliced locally grown tomatoes, fruit of the day, corn tortillas. *Make one of your sides a homemade potato hash cake or GF toast* for \$1.00.*

Inner Sun Omelet • \$9.50

Three organic, pasture raised eggs* or tofu scramble, basil, locally grown tomatoes, chili flake, and feta cheese. Choose 2 sides: organic red and black beans, refried black beans, sliced locally grown tomatoes, fruit of the day, corn tortillas. *Make one side a homemade potato hash cake or GF toast* for \$1.00.*

Potato & Leek Omelet • \$10.25

Three organic, pasture raised eggs* or tofu scramble, caramelized potato shreds, leeks and gruyere cheese, topped with scallions and sour cream. Choose 2 sides: organic red and black beans, refried organic black beans, sliced locally grown tomatoes, fruit of the day, corn tortillas. *Make one side a homemade potato hash cake or GF toast* for \$1.00*

Joe's Smokin' Omelet • \$9.50

Three organic, pasture raised eggs* or tofu scramble, organic baby spinach, onion and cheddar jack cheese topped with a swirl of our famous chipotle-pecan pesto. Choose 2 sides: organic red and black beans, refried organic black beans, sliced locally grown tomatoes, fruit of the day, corn tortillas. *Make one side a homemade potato hash cake or GF toast* for \$1.00*

Garden Breakfast • \$7.25

Two organic, pasture raised eggs* or tofu scramble, choice of steamed broccoli or organic baby spinach and seasoned locally grown tomatoes. Served with a lemon wedge. *Add corn tortillas for 50¢.*

***contains nuts**

El Tipico • \$7.50

Two organic, pasture raised eggs* or tofu scramble, served with a house-made potato hash cake, chopped locally grown tomatoes, shredded green leaf lettuce, salsa and two warm corn tortillas. *Add cheddar jack 75¢. Add fire 50¢.*

Tamale Breakfast • \$8.75

Two scrambled organic, pasture raised eggs* or tofu scramble and two sweet potato and pecan tamales. Served with house made salsa, corn tortillas, salsa and choice of: red and black organic beans or refried organic black beans.

Zucchini Migas • \$9.00

Two scrambled organic, pasture raised eggs* or tofu scramble with a fire puree, sautéed zucchini, tortilla chips, jalapenos, oregano, garlic, onion and cheddar jack cheese. Served with corn tortillas, house made salsa and a choice of red and black organic beans or refried organic black beans.

Kids Breakfast • \$4.95

Choice of three: One organic, pasture raised egg* or tofu scramble, fruit of the day, organic red and black beans, refried organic black beans, corn tortillas, Envirokids Cereal Flakes

Tacos!

Egg Tacos

The Basic • \$2.50

Egg and cheese on corn tortillas

The Neal • \$3.75

Sautéed mushrooms, organic spinach, egg and cheese on corn tortilla.

The Ren • \$3.75

Sautéed onions, jalapenos, garlic, egg and cheese on corn tortilla.

Tofu Tacos

Tofu Basic • \$2.50

Bouldin's own tofu scramble on corn tortillas.

Tofu Neal • \$3.75

Sautéed mushrooms, organic spinach and tofu scramble on corn tortilla.

Tofu Ren • \$3.75

Sautéed onions, jalapenos, garlic and tofu scramble on corn tortilla.

Veggie Tacos

The Goyo • \$ 3.50

Organic red & black beans, local tomatoes and alfalfa sprouts on a corn tortilla

Cereals

Spiced Apple Oatmeal • \$5.25**

House-made vanilla spice oatmeal bake, crumbled and topped with organic apples, golden raisins, brown sugar and vegan butter. Served with dairy or non-dairy milk. *Add dried cranberries, pecans, flax meal 50¢*

Add organic banana \$1.00

Organic Cereal • \$2.50

Envirokids Organic Flakes served with your choice of milk.

Granola Sunrise • \$6.75**

A layered delight of diced organic apples, sliced organic banana, house-made agave sweetened granola**, pecans, flax meal and dried cranberries. Topped with your choice of White Mountain local honey infused yoghurt or vegan ambrosia sauce.

Kick Ass Granola • \$3.75**

House-made, agave-sweetened granola served with your choice of dairy or non-dairy milk. *Add organic banana for \$1.00*

**** Oats are considered at risk due to cross contamination in the fields. However, many of our customers who are allergic to wheat gluten do opt for the oatmeal without any issues. Please know, consumption of oats is at your own risk.****

Salads and Kool Tacos

• *House-made salad dressings: Ginger Miso, Parmesan Peppercorn, Citrus Vinaigrette, Garlic Tahini*

House Salad • Small \$3.75/ Large \$6.75

Mixed organic field greens topped with carrots, sunflower sprouts and locally grown tomatoes.

Good Livin' Salad • \$8.75

Fresh basil, diced organic apple, sunflower sprouts, orange marinated beets, carrots, red onion, locally grown tomatoes and pecans on a bed of mixed organic field greens. *Add feta cheese 75¢*

Tofu & Broccoli Salad • \$9.50

Stir fried sesame tofu cubes and stir fried broccoli, locally grown tomatoes, carrots, sunflower sprouts and sunflower seeds on a bed of organic field greens.

Kool Summer Tacos • \$8.00

Locally grown tomatoes, red onions, cucumbers, sprouts, shredded carrots and organic field greens wrapped in corn tortillas, with house-made hummus and chipotle-pecan pesto. *Add feta for 75¢*

Hot Stuff

Fajitas Italianas • \$9.95

Roasted Portobello sautéed with zucchini, garlic and onion. Served with diced locally grown tomatoes, shredded green leaf lettuce, house-made chipotle-pecan pesto, corn tortillas and salsa. *Add cheddar jack 50¢. Add feta or vegan cheese for \$1.00. Add red & black organic beans or refried organic black beans \$1.25*

Soul Food Plate • \$8.50

Smoky maple sautéed collard greens, a bowl of organic red and black beans & our house made vegan cornbread, served with red wine vinegar and dairy or vegan butter. *Add organic brown rice for \$1.00*

Farmer's Plate • (Choose 2 or 3) \$8.25 / \$8.75

Grilled sweet potato pecan tamales, avocado, house made salsa and corn tortillas. Served with your choice of red and black organic beans or refried organic black beans.

The Slacker • \$5.25 *A simple, classic Austin staple*

A large bowl of our specially seasoned red and black organic beans on a bed of organic brown rice. *Add cheddar jack cheese 75¢ Add vegan cheese \$1.00 Add house made vegan cornbread \$1.25*

Make it a Banquet! - *Add green onions, locally grown tomatoes, jalapenos and cheddar jack or vegan cheese all for \$2.00*

Slacker's with Salad • \$6.25

Smaller version of the Slacker's Banquet (see above) served with a small House Salad. *Add house made vegan cornbread for \$1.25*

Veggin' Out Plate • \$8.75

Your choice of four: • Steamed organic baby spinach • Grilled zucchini • Steamed broccoli • Organic brown rice • Red & black organic beans • Corn tortillas • Small house salad • Asian slaw (contains nuts) • Locally grown tomatoes • 2 pieces house made vegan cornbread • Refried organic black beans
Add dipping sauce 50¢ - Ginger Miso, Parmesan Peppercorn, Citrus Vinaigrette, Garlic Tahini