

BOULDIN CREEK CAFÉ
DINNER SPECIALS

5:30pm –10:00pm

(Apologies, No Substitutions)

Please alert your server to any food allergies

APPETIZERS

Roasted Tomatillo Guacamole (GF) • \$6.95

Traditional Guacamole blended with roasted tomatillos
Served with Non-GMO corn chips & house-made salsa

Muhamarra Dip (contains walnuts) • \$6.95

Middle Eastern roasted red pepper & toasted walnut dip served with toasted ciabatta slices.
Substitute Non-GMO corn chips for Gluten-Free Option

Garden Nachos (GF) • \$8.25

Large plate layered with Non-GMO chips, red & black organic beans, organic baby spinach, locally grown tomatoes, pickled jalapeños & green onions topped with melted cheddar-jack cheese. Served with house-made salsa
Add veggie chorizo \$1.50 (GF)

Vegan Nacho Pile Up' (GF)(V) • \$8.75

As above, substituting vegan cheese
Add veggie chorizo \$1.50 (Not GF)

Raw Kale Salad (GF)(V) • \$4.50

[Individual Portion] Organic kale massaged with lemon, sea salt & olive oil, topped with figs, goji berries & sunflower seeds

WINE PAIRINGS



Jamican Street Tacos

Cono Sur, Pinot Noir | Paso a Paso, Tempranillo

Enchiladas Bellas

Paso a Paso, Tempranillo | Beaver Creek Cabernet Sauvignon

South Austin Stir Fry

Cono Sur Viognier | Pasqua, Pinot Grigio | The Bangkok

Aztec Pasta

Pasqua, Pinot Grigio | Indaba, Sauvignon Blanc | The Naked Lady

Bruschetta Zucchini Boats

Indaba, Sauvignon Blanc | Pasqua, Pinot Grigio

Raw Taco Salad

Indaba, Sauvignon Blanc | Paso a Paso, Tempranillo

Massaman Summer Curry Bowl

Lange Twins, Rose

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ADD A SMALL HOUSE SALAD TO ANY SPECIAL ENTRÉE • \$2.25

Citrus Vinaigrette (V), Ginger Miso (V), Garlic Tahini (V) Or Parmesan Peppercorn

ENTRÉES

JAMAICAN STREET TACOS (GF) • \$10.50

Three corn tortillas filled with jerk marinated tempeh strips, cilantro lime chimichurri style sauce & a pineapple & cabbage slaw. Topped with sliced avocado

ENCHILADAS BELLAS (GF) • \$9.95

Non-GMO corn tortillas stuffed with organic spinach, roasted red bells, Portobello mushrooms & cheddar-jack, topped with feta crumbles, chile de arbol enchilada sauce & Mexican street corn

Served with choice of Red & black organic beans, Refried organic black beans or Mixed greens & vinaigrette

VEGAN ENCHILADAS (GF) • \$10.95

Same as above but made with vegan cheese

SOUTH AUSTIN STIR FRY* (GF) • \$9.95

Rice noodles, broccoli, wild mushrooms, carrot rounds, red onions, red & green cabbage stir fried in a teriyaki ginger miso sauce & topped with peanuts & Sriracha drizzle

****contains nuts, *contains sake in sauce***

AZTEC PASTA* • \$9.25

Organic sundried tomato, organic spinach, zucchini & penne pasta tossed in a mix of house-made marinara sauce & house-made chipotle pecan pesto* topped with scallions. *Add feta cheese \$1.00*

****contains nuts***

RAW TACO SALAD* (GF) • \$10.50

Organic spring mix topped with raw pecan chorizo, sunflower sour cream, escabeche carrot, red onions, tomatoes sunflower sprouts & avocado.

Served with citrus vinaigrette

****contains nuts***

BRUSCHETTA ZUCCHINI BOATS* (GF) • \$10.25

Two roasted zucchini boats stuffed with roasted balsamic grape tomatoes, fresh basil, melted feta cheese or vegan mozzarella cheese,

Topped with toasted pine nuts*

Served with quinoa tabouleh, spring mix & a side of garlic tahini dressing

****contains nuts***

MASSAMAN SUMMER CURRY BOWL (GF) • \$10.25

Green beans, zucchini, potato, tomato, mushrooms & sesame tofu cooked in but flavorful Massaman curry sauce.

Served with organic brown rice