

APPETIZERS

Spicy Pesto Plate • \$6.50

chipotle-pecan pesto served with grilled ciabatta wedges or tortilla chips

Hummus Plate • \$7.00

traditional house-made hummus served with sliced cucumbers and warm whole wheat tortilla points

Non-GMO Chips & House-Made Salsa • \$3.50

one Free Refill!

BIG AZZ SALADS

Choice of dressing: Citrus Vinaigrette (V), Ginger Miso (V), Garlic Tahini (V) or Parmesan Peppercorn

Tofu Broccoli Salad • \$9.50

stir fried sesame tofu cubes & broccoli, carrots, local tomatoes, sunflower sprouts, sunflower seeds, organic mixed greens



Good*Livin' Salad • \$9.25

fresh basil, diced organic apple, red onion, carrots, sunflower sprouts, orange-marinated beets, local tomatoes, pecans, & organic mixed greens
add feta cheese \$1.00

Tarzen's Big Salad • \$11.50

seasoned roasted portobello, stir-fried broccoli tossed in nutritional yeast with local tomatoes, carrots, avocado, sunflower sprouts & seeds. layered with chipotle-pecan pesto, ginger miso dressing, & organic mixed greens

House Salad • \$3.75 sm | \$7.50 lg

carrots, sunflower sprouts, local tomatoes, & organic mixed greens

SANDWICHES

Served with choice of: black pepper kettle chips, non-GMO chips and salsa, or lime-peanut slaw

Veggie Royale • \$ 9.75 (patty contains peanuts & gluten)
our house-made, award winning veggie burger served on grilled ciabatta with green-leaf lettuce, red onion & locally grown tomatoes and served with chipotle-pecan pesto or basil aioli

add cheddar jack or vegan american cheese \$1.00
add jalapeño 50¢

Wanna-B.L.T.A. • \$9.00

sourdough toast with our famous house-made tofu bacon, green leaf lettuce, locally grown tomatoes, avocado & basil aioli

(more sandwiches)

Chick Pea 'Chikn Salad' Sandwich • \$8.50

blended chick pea "chicken salad" with green leaf lettuce, local tomatoes, and red onion on rye

Grilled Cheese con Hierbas • \$7.50

cheddar-jack cheese, fresh basil on sourdough bread
fully loaded: spinach, red onion, jalapeño, tomato \$2.00

Kool Hummus Sandwich • \$9

grilled ciabatta bread layered with house-made hummus, chipotle-pecan pesto, locally grown tomatoes, red onion, cucumber, alfalfa sprouts, organic field greens & carrots

Bello Jiafra Melt • \$8.50

roasted Portobello mushrooms & red bell peppers, organic baby spinach & feta cheese on grilled ciabatta bread

ENTREES

Fajitas Italianas • \$10.75

roasted portobellos, zucchini, onions & garlic. Served with local tomatoes, green leaf lettuce, chipotle-pecan pesto, and choice of tortillas
add beans or add cheese \$1.00

The Slacker • \$5.50 An old Austin Staple

a large bowl of smoky red & black organic beans on a bed of organic brown rice.
add house-made vegan cornbread \$1.25

➔ **MAKE IT A BANQUET** with green onion, local tomatoes, jalapeños, and cheddar-jack cheese for \$2.00

Farmers Plate • \$9.00

three grilled sweet potato-pecan tamales, avocado, warm tortillas & house-made salsa. served with red & black organic beans or refried organic black beans

Soul Food Plate • \$9.50

smoky-maple sautéed collards, red & black organic beans, tomatoes, & house-made vegan cornbread. served with red wine vinegar & dairy or vegan butter
Add organic brown rice \$1.00

Massaman Curry Bowl • \$9.75 AVAILABLE AFTER 11 AM

green beans, zucchini, mushrooms, potato, tomato & sesame tofu in a mild Massaman sauce & organic brown rice

Greek Quinoa Bowl (GF) • \$9.75

organic quinoa tabbouleh, sliced local tomatoes, kalamata olives, toasted pine nuts, kale, hummus, cucumbers & organic spring greens. Served with a side of garlic tahini dressing.

substitute gluten-free bread \$1.50 or vegan cheese 75¢

- B R E A K F A S T -

OMELETS! TOFU OR EGG & CHEESE

tofu scramble or three organic pasture raised eggs*

Bouldin House Omelet (two sides) • \$10.50
cheddar-jack cheese, sautéed organic spinach, garlic, onion, & mushrooms

Inner Sun Omelet (two sides) • \$10.50
feta cheese, basil, diced local tomatoes, chili flakes

Potato Leek Omelet (two sides) • \$10.50
gruyere cheese, caramelized potato shreds, & leeks, topped with black pepper sour cream & scallions

Joe's Smokin' Omelet (two sides) • \$10.50
cheddar-jack cheese, sautéed organic spinach & onion topped with chipotle-pecan pesto

Omelet Sides

**Fruit • Organic beans (whole mixed or refried) •
Non-GMO Tortillas (flour, corn, wheat) • Toast
(wheat, sourdough, rye) • local tomatoes •
sub Potato Hash Cake (\$1.00)**

FRESH BAGELS

plain, sesame, or everything. spreads: cream cheese, hummus, peanut butter, chipotle pecan pesto.

Garden Bagel (with spread) • \$7.00
red onion, local tomatoes, organic field greens, sunflower sprouts and baby organic spinach



Toasted Bagel • \$2.00 | \$3.00 with spread

SWEETER SIDE

ask your server for our selection of breakfast pastries

Oven Cake Breakfast • \$7.50
two organic, pasture raised eggs* or tofu scramble, served with house-made blueberry cornbread, agave nectar & dairy butter or vegan butter

Spiced Apple Oatmeal • \$5.50
vanilla spice oatmeal bake, topped with organic apples, golden raisins, brown sugar & vegan butter. Dairy or non-dairy milk

Euro*Star Breakfast • \$5.50
Nutella & sliced banana, toasted sourdough

Granola Sunrise • \$6.75
organic apples & banana, house-made granola, pecans, flax-meal & dried cranberries. choice of local honey yogurt or vegan ambrosia sauce

Vegan Blueberry Cornbread Slice • \$3.50
served with agave and butter or non-dairy butter

substitute gluten-free bread \$1.50

BREAKFAST PLATES!

EGGS OR VEGAN.

organic pasture raised eggs*, fried or scrambled or our famous tofu scramble

Predictable Breakfast • \$7.75
eggs* or tofu served with a scratch-made herbed potato hash cake & wheat, rye, or sourdough toast.

El Tipico • \$7.75
scrambled eggs or tofu. scratch-made herbed potato hash cake, local tomatoes, shredded lettuce, house-made salsa & corn, flour or wheat tortillas.
Add choice of beans or cheddar-jack cheese \$1.00
add Fire Purée 50¢ (fresh jalapeño, garlic & serrano pepper)

Garden Breakfast • \$7.25
eggs* or tofu. with sliced locally grown tomatoes & steamed organic baby spinach or broccoli
add toast (wheat, sourdough or rye) 75¢

Tamale Breakfast • \$9.00
two sweet potato-pecan tamales served w/eggs* or tofu & house-made salsa, warm tortillas, beans or fruit

The Benedict • \$10.50 **AVAILABLE UNTIL 2PM OR WHILE IT LASTS!**
eggs* or tofu. local tomatoes, tofu bacon, grilled ciabatta. topped with organic baby spinach, scallions, & house-made vegan hollandaise (not GF)

Zucchini and Cheese Migas • \$10.00
eggs or tofu. scrambled with Fire Purée, tortilla chips, zucchini, onion, cheddar-jack cheese & spices. with house-made salsa, tortillas & choice of beans or fruit.

Breakfast Scramwich • \$8.50
eggs or tofu. melted cheddar-jack cheese, chili flake, basil aioli, organic spinach, local tomato, sourdough

BREAKFAST TACOS!

w/Tofu Scramble • \$3.25

w/Pasture eggs, cheddar jack cheese • \$3.75

The Ren

jalapeños, garlic, sautéed onions



The Neal

organic spinach, sautéed mushrooms

Veggie Chorizo

house-made chorizo

The Basic

eggs or tofu scramble

w/Organic Red & Black Beans • \$3.50

The Goyo

alfalfa sprouts, cheddar-jack cheese, local tomatoes

The Timmy (V)

veggie chorizo, shredded lettuce, local tomatoes

*Consuming raw or undercooked eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DINNER FEATURES AFTER 5:30

Available until 10:00pm Apologies, no substitutions

APPETIZERS

Roasted Tomatillo Guacamole • \$7.00

homemade guacamole with roasted tomatillos, non-GMO corn chips, & house-made salsa

Garden Nachos • \$8.75

non-GMO corn chips, red and black organic beans, organic baby spinach, local tomatoes, pickled jalapeños & green onions. topped with melted cheddar jack cheese. served with house-made salsa
sub vegan cheese 75¢

ENTREES

Jamaican Street Tacos (GF) • \$10.00

three corn tortillas, jerk marinated tempeh strips, cilantro lime chimichurri sauce & pineapple-cabbage slaw. served with a side of avocado mash

Enchiladas Bellas (GF) • \$10.00

non-GMO corn tortillas stuffed with organic spinach, roasted red bells, portobello, and cheddar-jack, topped with feta crumbles, chile de arbol, enchilada sauce, & Mexican street corn. refried black beans
substitute vegan cheese 75¢

South Austin Stir Fry (GF) • \$10.25

rice noodles, broccoli, wild mushrooms, carrot rounds, red & green cabbage stir fried in a teriyaki ginger miso sauce. Topped w/crushed peanuts & sriracha drizzle

Aztec Pasta • \$10.25

organic sundried tomato, organic spinach, zucchini, penne pasta, house-made marinara sauce, and chipotle pecan pesto. topped with scallions
add feta cheese \$1.00

Raw Taco Salad (GF) • \$10.50

organic spring mix, raw pecan chorizo, sunflower sour cream, escabeche carrot, red onions, local tomatoes, sunflower sprouts, avocado. citrus vinaigrette

Bruschetta Zucchini Boats (GF) • \$10.25

two roasted zucchini boats stuffed with roasted balsamic grape tomatoes, basil, melted feta & toasted pine nuts. served with organic quinoa tabbouleh, organic spring mix, and a side of garlic tahini dressing

add a house salad to any dinner • \$2.50

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

substitute vegan cheese 75¢

SWEET THINGS



Add Thai Fresh Vegan ice cream • \$1.75

Blueberry-Lavender Vegan Pie (V) • \$5.25

scratch-made vegan pie. ask your server for additional selection

Double Chocolate Brownie • \$3.95

Almond Espresso Brownie (V) • \$4.25

Jackie Special (V) • \$5.50

peanut butter cup with Thai Fresh Vanilla Ice Cream and topped with chocolate Sauce

Thai Fresh Vanilla Ice Cream Bowl (V) • \$3.50

vegan coconut milk ice cream

The Windmill • \$4.50

Thai Fresh Vanilla Ice Cream topped with a Dutch stroopwafel & drizzled with vegan caramel sauce

THE TAXI DRIVER

\$5.50

a Bouldin Creek Café Classic, Perfect for Sharing!

warm brownie topped with an espresso shot
chocolate sauce & whipped cream

Substitute Vegan Almond Espresso Brownie (V) for an additional 75¢

Oatmeal Cookie Sandwich (V) • \$4.50

Sugar Cream Filling, Very Addictive☺

Cookies! • \$2.75

Chocolate Chip (V)

Peanut Butter (V)

Oatmeal Raisin (V) (GF)

Speculaas (V) • 2 for 75¢

Almond Marzipan (GF)

Munchies

Peanut Butter Cup (V) • \$3.25

served chilled

Ginger Whoopie Pie (V) (GF) \$2.00
with maple cream Filling

Dutch Stroopwafel • \$2.25

Two thin waffles with caramel filling

LUNCH FEATURES

11am-3pm weekdays. Apologies, no substitutions

Soup & Salad (GF)(V) • \$8.00

soup bowl of the day with small house salad and choice of dressing

Kale Salad (individual portion) (GF)(V) • \$4.50
organic kale massaged with lemon, sea salt, & olive oil, topped with shredded beets, carrots, and sunflower seeds

Ruby Reuben Sammich • \$8.50

grilled rye, shredded grilled beets, swiss cheese, kale/cabbage kraut and smoky Russian dressing. kettle chips, chips & salsa, or lime-peanut slaw
sub vegan cheese 75¢

Jamaican Tempeh Sammich (V) • \$9.00
whole wheat bun, jerk marinated tempeh strips, cilantro lime chimichurri sauce, veganaise, pineapple cabbage slaw. kettle chips or lime peanut slaw

Summer Buddha Bowl (GF)(V) • \$10.00
organic spring greens, ginger teriyaki organic quinoa, orange marinated beet shreds, chickpeas, cucumber, carrots, green beans & kale. creamy turmeric sauce

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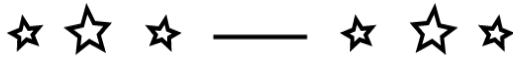
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KIDS MENU

Kid's Sammich • \$5.25

half grilled cheese, served with fresh fruit
OR red & black organic beans
Substitute vegan cheese \$1.00

Kid's Hummus Roll ups • \$5.25

2 wheat tortilla tubes, rolled with hummus & carrots. served with fruit or kettle chips

Kid's Slacker • \$4.00

smoky red & black organic beans and cheese on a bed of organic brown rice.

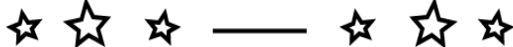
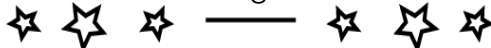
Kid's Breakfast • \$4.95 • Choice of 3:

- one organic, pasture raised egg*
- tofu scramble
- fresh fruit
- toast (wheat, sourdough or rye)
- tortillas (flour, corn or wheat)
- red & black organic beans



Lil' Star Breakfast • \$4.00

Nutella & sliced banana with half order of sourdough toast



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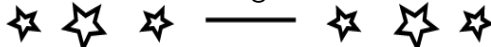
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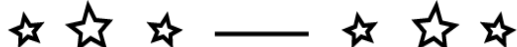
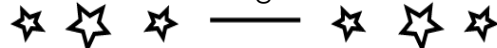
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