



TANGLEWOOD
713.789.0642 -
5740 SAN FELIPE #130
10AM-9PM SEVEN DAYS A WEEK

DRINKS

HOT COFFEE 2.5
ORANGE JUICE 3.5
SEASONAL MINTADE 3.
HONEY ICED COFFEE 4.5
COLD BREW NITRO DRAFT 6.

MIMOSA \$4 GLASS / \$18 CARAFE
STRAWBERRY / PASSION FRUIT /
BLOOD ORANGE

SANGRIA \$8
GRAPEFRUIT / CRANBERRY /
BLOOD ORANGE

BRUNCH

served until 3pm

** CONTAINS NUTS

FRUIT BOWL \$6 **

GRAPES, HONEYDEW, CANTALOUPE, PINEAPPLE, STRAWBERRY, VEGAN VANILLA YOGURT**, HOUSE GRANOLA

GRILLED FRENCH TOAST \$9 **

CUSTARD SOAKED BRIOCHE, HAZLENUT CRUNCH**, CREMÉ ANGLAISE, FRESH BERRIES

SMOKED SALMON EGG WHITE SCRAMBLE \$13

KALE, CURRIED CAULIFLOWER, WHEAT BERRIES, EDAMAME SALSA VERDE, POMEGRANATE SEEDS, FRIED ONION

CHICKEN & EGGS \$13 **

CHOPPED BACON, POSELE POACHED EGGS, GRILLED AVOCADO, QUESO FRESCO, PUMPKIN SEEDS, CILANTRO

CHORIZO TACO BOWL \$14

SCRAMBLED EGGS, CHORIZO, POTATO HASH, CHEDDAR, LENTILS, GRILLED ROMAINE, HOUSE SALSA, SKEWERED TORTILLAS (VEGETARIAN OPTIONAL UPON REQUEST)

“BRUNCHY CHICKEN” SANDWICH \$14 **

FRIED EGGS, BACON, LETTUCE, TOMATO, CRUSHED CHIPS, NUT MIX**, MUSTARD, PICKLES, PROVOLONE, PRETZEL

BREAKFAST PLATE \$13

SCRAMBLED EGGS, APPLEWOOD SMOKED BACON, POTATO HASH, GRILLED WHEAT TOAST, SIDE OF FRUIT

VEGGIE BRUNCH BOWL \$14 **

POACHED EGG, CURRY TOFU-QUINOA STIR FRY, LENTILS, KALE, SEASONAL VEGGIES, POTATO HASH, PICO DE GALLO, PUMPKIN SEEDS, AVOCADO VINAIGRETTE

Sandwiches

SANDWICHES COME W/ CHOICE OF 2 SIDES OR A CUP OF SOUP

“CRUNCHY” CHICKEN PROVOLONE, TOMATO, ROMAINE, PICKLES, NUT CRUMBLE, CRUSHED CHIPS, BUTTERMILK RANCH, PRETZEL BUN 12.**

TRUFFLED EGG SALAD MIXED GREENS, TOMATO, PARMESAN, AIOLI, PRETZEL BUN 9.5

“BANH MI” BLACK HILL RANCH PORK, CILANTRO, PICKLED ONION, CARROT/CUCUMBER MIX, JALAPEÑO, SAMBAL, AIOLI, BAGUETTE 12.
TOFU OPTIONAL UPON REQUEST

SMOKED SALMON COLD CURED & SMOKED IN-HOUSE, MIXED GREENS, ONION JAM, CREAM CHEESE, POPPY SEED BAGEL 11.5 **

GULF SEAFOOD SHRIMP, CRAB, PICKLED RED ONION, TOMATO, GREEN GODDESS DRESSING, CIABATTA 13.5

ROAST BEEF 44FARMS BEEF, CHEDDAR, TOMATO, CURRIED CAULIFLOWER, KALE, HORSERADISH AIOLI, WHEAT BREAD 14. **

GARDEN SAMMIE BRUSSELS SPROUTS, AVOCADO, HUMMUS, TOMATO, SPROUTS, CURRIED CAULIFLOWER, PICKLED ONIONS, CIABATTA 10.

ADD CHICKEN 12.5 AS A SALAD W/ CHICKEN 13.5

SUBSTITUTE GLUTEN-FREE WRAP FOR 2.5

PROUDLY SERVING SLOW DOUGH BREAD.

Sandwiches may also be prepared as salads.

SIDES

À LA CARTE 4. OR 3 SIDES FOR 11.

TO-GO PINT 5. QUART 8.

ASIAN SLAW TOFU, EDAMAME, SESAME

TUSCAN KALE PINE NUTS, PARMESAN **

BEETS WHEATBERRIES, PISTACHIO **

RED POTATO SALAD EGG, CELERY, DILL

LOCAL FRUIT TEXAS GRAPEFRUIT

PUMPKIN SEEDS CAJUN SPICE / À LA CARTE 3.

DILL PICKLE SPEARS

HOUSEMADE CHIPS

SOUPS

CUP 3.5 / BOWL 5.5

CHICKEN POSELE

POBLANO, GREEN CHILES, HOMINY, CILANTRO & PUMPKIN SEED GARNISH **

VEGAN GUMBO

CELERY, KIDNEY BEANS, SCALLION

Salads

SEASONAL HARVEST

MIXED GREENS, MARKET VEGGIES, GOAT CHEESE, SPROUTS, SEASONAL FRUIT, SUNFLOWER SEEDS, FRESH HERB VINAIGRETTE 11. **

ADD CHICKEN, TOFU 13, OR SHRIMP 14.

ASIAN CHICKEN

GINGER-SOY DRESSING, SPROUTS, SPICY CUCUMBERS, TOASTED CASHEWS, CRISPY RICE NOODLES, PEANUT SAUCE 12. **

TACO SALAD

BABY KALE MIX, VEGAN “TACO MEAT,” AVOCADO, PICKLED ONION, TORTILLA STRIPS, CILANTRO-CORN, LIME VINAIGRETTE 12. **

VEGAN CAESAR

BABY KALE AND ROMAINE, VEGAN CHEESE, SPICED PECANS, PICKLED CELERY, CROUTONS, CRISPY SWEET POTATO, CAESAR DRESSING 10. **

ADD CHICKEN, TOFU 12. OR SHRIMP 13.