



*Our food philosophy is best described as upscale, casual dining served with South Texas hospitality.  
Our menu is a blend of local favorites – old and new – to honor our rich past and inspire the future.*

## INSPIRED MORNINGS

- Pan de Dulce, Mexican sweet bread made fresh daily by MiTerra Bakery 3
- Bakery fresh muffins, bagels or assorted pastries 4
- Market fresh fruit salad 5
- Hotel Indigo parfait with low fat granola and fresh fruit 5
- \*Breakfast Quesadilla filled with egg, cheese and bacon, served in a locally made flour or corn tortilla 6
- \*Tejas Taco Grande, two locally made flour tortillas filled with egg and potato ~ egg and bacon ~ egg and chorizo 8
- \*Croissant Sandwich with apple wood bacon, eggs, and cheddar cheese 6
- \*Whole Wheat Florentine sandwich filled with baby spinach, egg whites and topped with provolone cheese 7
- Texas Waffles served with apple wood bacon, butter and maple syrup 6
- top with fresh strawberries, blue berries or whipped cream 1.5*
- Kashi Cereal, assorted 3
- Kashi Oatmeal, assorted 3

## ALL DAY DINING

- Bakery fresh muffins, bagels and pastries 4
- Pan de Dulce, Mexican sweet bread made fresh daily by MiTerra Bakery 3
- Market fresh fruit salad 5
- Assorted yogurt parfaits 6.5
- Assorted Dannon yogurt 2
- \*Croissant sandwich served with assorted gourmet chips 8.5
- Ham ~ Turkey ~ Roast Beef*
- \*Cobb Salad featuring seasonal mixed greens, bacon, cherry tomato, eggs, diced chicken, blue cheese and your choice of dressing 9
- Assorted bottled beverages 3-6

# INVITING EVENINGS

Available lunch and dinner

## Dips

Homemade salsa 5.0

Guacamole 6.0

\*Chili con queso with chorizo 7.0

*Above served with tri-colored chips*

Hummus, served with krackle bread and spiced olives 8.5

*Traditional ~ Roasted Red Pepper*

## Fries

Gourmet thick cut potato chips drizzled with Texas blue cheese and sprinkled with chives 5.5

Sweet potato fries tossed with Texas aged cheese, served with chipotle ancho sauce 5.5

## Garden Fresh

Insalada Caprese with fresh mozzarella, tomato, chopped basil and balsamic vinaigrette 8.0

Caesar Salad tossed in a classic dressing topped with croutons and shaved Cojita cheese 8.0

*\*with grilled chicken 3 ~ \*with shrimp 3*

\*Smoked chicken and Texas Gulf Coast shrimp salad served in avocado halves with sliced almonds, tossed in a citrus vinaigrette served on a bed of lettuce 10.0

*\*Seasonal soup made fresh daily*

*Bowl 7 ~ Cup 4*

## Sandwiches

\*Phi Burger topped with all the trimmings on a multi-grain wheat bun, served with gourmet chips 10

*\*with bacon 1.0 ~ with cheese .50*

Roasted eggplant sandwich with sliced plum tomatoes, topped with crumbled feta cheese, basil leaves and a southwestern ranch dressing served with sweet potato fries 10.0

\*Lump crab cake sandwich drizzled with chipotle aioli and topped with slaw, served on a whole wheat bun with lettuce tomato with steamed vegetables 12.0

## Flatbread

\*Roasted chicken with ricotta, Texas blue cheese, pecans, apple wood bacon and mozzarella with micro Arugula, drizzled with sweet red chili sauce 9.0

\*Texas Gulf Coast shrimp, extra virgin olive oil, olives, feta, fresh mozzarella and diced tomatoes 10.0

Margherita on a wheat crust with fresh mozzarella, extra virgin olive oil, plum tomatoes and basil leaves 9.0

## Small Plate Entrees

\*South Texas Fish Tacos

Fresh Gulf Coast tilapia topped with cilantro, cole slaw, chipotle tartar sauce and Cojita cheese, served with Santa Fe black beans and Spanish rice 10.5

*\*Southwest Chicken Breast*

Topped with our special cilantro cream sauce, served with garlic roasted mashed potatoes and seasoned yellow and zucchini squash 12.5

*\*Quesadillas*

Filled with seasoned beef or chicken, sautéed onions, bell peppers, and Monterrey Jack cheese accompanied with sour cream, guacamole and sliced jalapenos, served with barracho beans and Spanish rice 10.5

*Veggie Spinach Quesadillas*

Filled with sautéed onions, spinach, tomatoes, and Monterrey Jack cheese accompanied with sour cream, guacamole and sliced jalapenos, served with barracho beans and Spanish rice 9.5

*\*Ribeye Steak*

Cooked to order and served with garlic roasted mashed potatoes and seasoned yellow and zucchini squash 14.5

## Dessert

Carrot Cake, Cheese Cake with seasonal topping, Chocolate Fudge Cake or Boston Cream Pie 5.0

*\* Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness, especially if you have certain medical conditions.*