

The Naturalist

Café & Lounge

❖ wine/beer suggestion

CRISPY BRUSSEL SPROUTS | 12

organic honey, anchovy butter, sliced roasted almonds, fresh dill, pomegranate arils

❖ *Starmont Chardonnay - Carneros, CA*

CRAB CAKES | 23

jumbo lump crab cakes, sambal aioli, pineapple chutney, baby greens

❖ *Valdo Marco Oro Prosecco, Italy*

CALAMARI | 13

flour dusted with spicy arrabbiata sauce

❖ *Côtes de Roses Rosé - Languedoc, France or Pierre Sparr Riesling - Alsace, Germany*

CHICKEN LOLLIPOPS | 16

crispy chicken lollipops, coleslaw salad, pineapple sweet chili sauce

❖ *Valdo Marco Oro Prosecco, Italy*

CHEESE AND CHARCUTERIE | 22

assorted imported & domestic cheeses, charcuterie board, homemade jam, crackers

❖ *Domaine de Cigalus Rouge - Narbonne, France or Shiner Bock*

FRIED CAULIFLOWER | 13

dried kalamata olives, chick peas, lemon cream sauce, tahini dressing

❖ *90 Minutes IPA*

POPCORN SHRIMP | 14

pickled onion, aji amarillo sauce

❖ *Guinness*

CLUB SANDWICH | 13

turkey, ham, bacon, canadian bacon, tomato, swiss cheese, wheat toast

❖ *Pyros Malbec - Mendoza, Argentina or Saint Arnold*

PIZZAS

11" INCH | 17

16" INCH | 22

PICK THREE OF YOUR FAVORITE TOPPINGS

parmesan cheese, pepperoni, italian sausage, ham, bacon, grilled chicken, mushrooms, red onions, olives, bell peppers, pineapple, jalapeno, cherry tomatoes, peruvian peppers

❖ *Blue Moon LiteSky*

TEXAS STYLE BURGER | 18

8 oz angus beef patty, homemade breaded poblano pepper, butter lettuce, caramelized onion, roasted tomato, bacon, cheddar cheese, house spread on brioche bun

❖ *Modelo Especial*