

# Forthright

WINTER

## COFFEE, TEA, JUICE

Drip Coffee 12oz / 16oz	2.5/3.25	Cappuccino	4
French Press Coffee	3.5	Americano	3
Cold Brew 12oz / 16oz	3/3.5	Cortado	3.5
Cold Brew Iced Cubes with Cashew Milk	5	Macchiato	3.5
Espresso	2.75	Matcha Latte	4.5
Latte	4.25	Chai Tea Latte	4.5
Iced Cashew Milk Latte	5	Hot Tea	2.75
		Fresh-squeezed Orange Juice	3

+ flavors: vanilla, chocolate, peppermint, caramel +.50

Proudly serving Mill-King Creamery low-temp pasteurized, organic milk

## BREAKFAST / 7AM-11AM

YOGURT PARFAIT (GF) Greek yogurt, house-made granola, fresh berries	5.5
QUINOA PORRIDGE (GF) Oats, quinoa, brown sugar, banana, toasted walnuts, coconut milk	6
ORGANIC CHIA PUDDING (GF) Chia seeds, fresh berries, maple syrup, coconut milk	5.5
AVOCADO TOAST Thick-cut toast, smashed avocado, pepitas w/2 poached eggs +3 w/GF bread +1	8.5
WILD MUSHROOM TOAST w/2 poached eggs +3 w/GF bread +1	8.5
Thick-cut toast, wild mushrooms, crème fraîche, chives	
AMERICAN BREAKFAST Two eggs any style, smoked bacon, breakfast potatoes, toast w/GF bread +1	9.25
BUTTERMILK WAFFLES Maple syrup, salted caramel butter, fresh berries w/GF waffle +2	8
BREAKFAST SANDWICH Sourdough or croissant, two eggs, ham, swiss w/GF bread +1	8
FORTHRIGHT WAFFLE SANDWICH Smoked bacon, gruyère, over easy egg, maple syrup w/GF waffle +2	8.75
BREAKFAST TACOS flour or corn available	3.35ea
Bacon, egg, cheese / Sausage, egg, cheese / Black bean, egg, avocado	

## A LA CARTE

Two Eggs Any Style	3
Smoked Bacon	3.5
Breakfast Potato	3
Toast, Butter and Jam	3
Fruit Cup	4
Buttermilk Waffle	5

## FRESH-BAKED

Zucchini Bread (gf)	3.5
Croissant plain	3.5
Seasonal Scone	2.95



FARMS RANCHES AND LOCAL VENDORS WE SOURCE FROM: A Better Way Beef, Beeler's Pure Pork, Butters and Wood, Constanzo Farms, Coyote Creek Farm, Growthus Farms, J & B Farms, Joe Garza Farms, Johnson's Backyard Garden, Martinez Farms, Mill-King Creamery, Texas Farm Patch, Texas French Bread, Zenner Farms.

ALLERGY DISCLAIMER: We endeavor to provide gluten free and dairy free options for our customers. However, we cannot guarantee that cross-contamination does not occur in our from-scratch kitchen. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



*LET US CATER TO YOU*

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We love sharing our take on hospitality through private events and offsite catering. You might find us riding an elevator with a handful of box lunches, or setting a table family-style to celebrate an engagement. In our home, or yours, our goal is to create a special experience - without the fuss.

Contact Julie to learn more.  
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