

# NEXTDOOR

## BAR & LOUNGE

### BRUNCH

#### APPETIZERS

-  **CRAB CAKES** 14  
Two blue crab cakes topped with sweet roasted corn and chipotle chili sauce on a bed of baby greens
-  **HOMEMADE HUMMUS** 8  
Choice of Tuscan or jalapeño hummus with toasted pita bread
-  **SPINACH ARTICHOKE DIP** 12  
Homemade tortilla chips, pico de gallo and our signature tzatziki
-  **BAKED GOAT CHEESE WITH TOASTED FRENCH BAGUETTE** 13  
Topped with crumbled candied walnuts and dried apricots

#### SANDWICHES, WRAPS AND TACOS

*Hungry's Way – Try it with a house salad or cup of soup | 5*

-  **BEEF TENDERLOIN STEAK SANDWICH ON CIABATTA WITH HAND-CUT FRIES** 14  
Provolone, caramelized onion, mushrooms, bell pepper and light mayo
-  **GYRO PITA WITH HAND-CUT FRIES** 12  
Seasoned lamb and beef with tomato, onion and our signature tzatziki
-  **BAJA CHICKEN WRAP WITH ICEBERG WEDGE SALAD & CHUNKY FETA JALAPEÑO DRESSING** 14  
All-natural chicken, whole wheat tortilla, avocado, Cuban black beans, lettuce, tomato, feta and homemade chipotle chili sauce
- MEDITERRANEAN WRAP WITH ICEBERG WEDGE SALAD & CHUNKY FETA JALAPEÑO DRESSING** 13  
Whole wheat tortilla, seasoned lamb and beef, tomato, onion, lettuce and our signature tzatziki
-  **SPICY BEEF TENDERLOIN TACOS WITH HOMEMADE BLACK BEANS** 14  
Three flour tortillas with honey habanero aioli slaw
- SPICY SHRIMP TACOS WITH HOMEMADE BLACK BEANS** 15  
Three flour tortillas with honey habanero aioli slaw

#### ENTRÉES

*Hungry's Way – Try it with a house salad or cup of soup | 5*

- GYROS PLATE WITH HAND-CUT FRIES** 17  
Slices of savory seasoned lamb and beef, our signature tzatziki, jalapeño hummus, lettuce, tomato, onion, Persian cucumber dill salad and warm pita
-  **HUNGRY'S KABOB PLATE** 19  
Tender and juicy skewers of beef tenderloin, grilled all-natural chicken or a combination of both with herb basmati rice, seasonal vegetables, Persian cucumber dill salad and warm pita
-  **TUSCAN GRILLED CHICKEN** 18  
All-natural chicken, sun-dried tomato apricot walnut cream sauce, basmati lentil rice, seasonal vegetables and warm pita
-  **THE NUTRITIOUS BOWL NEW** 17  
Two organic quinoa and kale patties garnished with honey habanero aioli, herb basmati rice topped with black beans and pico de gallo, guacamole and seasonal vegetables

#### BISTRO SALADS

Choice of Garlic or Pita Bread

*Hungry's Way – Try it with a cup of soup | 5*

-  **ORGANIC QUINOA AND KALE LENTIL SALAD NEW** 14  
A fresh blend of kale, red cabbage, carrots, Persian cucumber, lentils and organic quinoa in a lemon zest and roasted garlic vinaigrette
- Add grilled all-natural chicken breast | 4
- Add grilled shrimp | 5
- Add grilled salmon | 6
-   **TOSTADA SALAD** 12  
Cuban black beans, roasted corn, tomato, scallion, mixed greens and cilantro-lime dressing with homemade tortilla strips
- Add grilled all-natural chicken breast | 4
- Add grilled shrimp | 5
-  **BEEF TENDERLOIN FAJITA SALAD** 16  
Mixed greens and tomato tossed in chunky feta jalapeño dressing and topped with beef tenderloin, avocado and homemade tortilla strips
- GRILLED SALMON WITH ICEBERG WEDGE SALAD** 18  
Chunky feta jalapeño dressing and orzo pasta salad

#### FRESH HOMEMADE SOUPS

-  **CUBAN BLACK BEAN WITH PICO DE GALLO** Cup 5
-  **ALL-NATURAL CHICKEN TORTILLA** Cup 5
-   **FIRE-ROASTED TOMATO BASIL** Cup 5

#### HALF-POUND BURGERS AND MORE

All-natural beef with no antibiotics or added growth hormones with fresh hand-cut fries

Toppings include lettuce, tomato, onion, pickle and mayo

- MUSHROOM** 13  
Caramelized onion and provolone
-  **BISTRO CHIPOTLE CHEESE** 14  
Applewood-smoked bacon, avocado and cheddar
-  **VEGGIE ORGANIC QUINOA AND KALE** 13  
Avocado, black beans, pico de gallo and provolone
- BURGER WITH TWO CAGE-FREE FRIED EGGS** 15  
Applewood-smoked bacon, lettuce, tomato, onion and mayo, served with hand-cut fries

#### WOOD-STONE PIZZAS

-  **RUSTICA** 15  
Jalapeño sausage, fire-roasted red bell pepper, mushrooms, fresh mozzarella and homemade marinara sauce
-  **BRUSSELS SPROUTS NEW** 15  
Goat cheese, caramelized onion, fire-roasted red bell pepper, crushed red pepper, Parmesan and balsamic reduction

 FAVORITE  VEGETARIAN  GLUTEN-FRIENDLY

Some dishes may contain nuts, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Please let us know of any food allergies.



# BRUNCH

## EGG SPECIALTIES AND MORE

Made with locally sourced farm-fresh cage-free eggs

*Hungry's Way* - Add applewood-smoked bacon, jalapeño sausage or chicken sausage | 3

- CRAB CAKES EGGS BENEDICT** 16  
 Two blue crab cakes with poached eggs on freshly baked ciabatta bread topped with hollandaise sauce, served with herb-roasted new potatoes and mixed green salad
- EGGS BENEDICT** 15  
 Two poached eggs and Canadian ham on freshly baked ciabatta bread topped with hollandaise sauce, served with herb-roasted new potatoes and fresh fruit
- ORGANIC VEGGIE QUINOA EGGS BENEDICT** 14  
 Two organic quinoa and kale patties with poached eggs topped with honey habanero sauce, served with mixed green salad and fresh fruit
- SMOKED SALMON AVOCADO TOAST NEW** 15  
 Chipotle cream cheese, Persian cucumbers, avocado, capers and red onions, served with herb-roasted new potatoes and Persian cucumber dill salad
- SOUTHERN CRISPY CHICKEN AND EGGS** 15  
 All-natural chicken breast topped with roasted Anaheim chile cream sauce and two fried eggs, served with herb-roasted new potatoes
- TRADITIONAL BREAKFAST** 14  
 Three scrambled eggs with jalapeño sausage or applewood-smoked bacon, herb-roasted new potatoes, fresh fruit and toasted wheat bread
- CROISSANT FRENCH TOAST** 13  
 Topped with strawberries, banana and maple syrup
- SANTA FE BREAKFAST WRAP** 14  
 Scrambled eggs, black beans, roasted corn, tomato, scallion, pico de gallo and chipotle chili sauce in a wheat tortilla topped with cheddar, served with herb-roasted new potatoes and mixed green salad
- FRUIT AND YOGURT WITH ORGANIC GRANOLA** 10  
 Strawberry yogurt with banana, strawberries and local Texas honey
- CROISSANT EGG SANDWICH** 13  
 Scrambled eggs, tomato, cheddar and avocado, served with herb-roasted new potatoes and mixed green salad
- BELGIAN WAFFLE** 9  
 Strawberries, banana, maple syrup, whipped cream and powdered sugar
- CHICKEN AND WAFFLES NEW** 15  
 Belgian waffle topped with all-natural chicken strips, two sunny-side up eggs, served with our signature kicked up maple syrup

## THREE-EGG OMELETS

Made with locally sourced farm-fresh cage-free eggs

*Hungry's Way* - Add applewood-smoked bacon, jalapeño sausage or chicken sausage | 3  
 Fresh egg whites | Add 2

- IMPORTED HAM AND CHEESE** 13  
 Herb-roasted new potatoes and mixed green salad
- GREEK** 13  
 Spinach, feta and tomato with herb-roasted new potatoes and mixed green salad
- GARDEN VEGGIE** 13  
 Herb-roasted new potatoes and Persian cucumber dill salad
- TEX-MEX** 15  
 Beef tenderloin, red and green bell pepper, mushroom, onion and cheddar with herb-roasted new potatoes and homemade Cuban black beans
- MIGAS** 15  
 Jalapeño sausage, cheddar, queso fresco, fresh homemade black beans, roasted corn, tomato, scallion tostada blend, tortilla chips, topped with avocado, served with homemade black beans and fresh fruit
- HUEVOS RANCHEROS** 15  
 Jalapeño sausage, cheddar, queso fresco, fresh homemade black beans, roasted corn, tomato, scallion tostada blend, tortilla chips, topped with three fried eggs, avocado and pico de gallo, served with herb-roasted new potatoes and flour tortillas

## SPECIALTY DRINKS AND MORE

- ULTIMATE BLOODY MARY** 10  
 Ketel One vodka with our house-made mix and pickles
- THE ST-GERMAIN COCKTAIL** 8  
 St-Germain, bubbles, soda and a lemon twist
- WHITE OR RED SANGRIA** 7  
 Brandy-soaked fruit and fresh juices
- FROZEN BELLINI** 7  
 Peach, blackberry and citrus
- MIMOSA** 6  
 Fresh orange, strawberry, raspberry or grapefruit Carafe 20 | Flight 15
- SIGNATURE MICHELADA** 7  
 Chili lime salt, Dos XX and our homemade mix
- FROZÉ** 7  
 Rosé, strawberries, Carpano Antica
- FRESH-SQUEEZED ORANGE JUICE** 3.5
- CAPPUCCINO, CAFÉ LATTE OR CAFÉ MOCHA** 4.5  
 Add Bailey's, Kahlúa or Frangelico | 4

### OUR FEATURED PURVEYORS:

Slow Dough Bread Co. • Atkinson Farms • Freedman Ranch  
 Patty's Herbs • Houston Dairymaids • La Ranchera • Pain du Jour  
 French Bakery • Vital Farms • Fabio's Artisan Pasta

FAVORITE
 
 VEGETARIAN
 
 GLUTEN-FRIENDLY

