

FAIR TRADE COFFEE

ORGANIC & LOCALLY ROASTED

**SOY MILK, ALMOND MILK, OAT MILK
COCONUT MILK OR MILL KING DAIRY MILK**

Bottomless Brewed Coffee • 12oz 2.50 | 16oz 3.00
From Wild Gift Coffee Roasters, available until 2pm

Iced-Cold Brewed Coffee • 4.25
24hr Cold Brewed Coffee, One Free Refill☺

Cappuccino (6oz) • 4.00
Espresso & Micro-Foamed Milk

Latte (12oz) • 4.50
Espresso & Steamed Micro-Foamed Milk

Espresso • 3.00
Hot Water Pressed Through Finely Ground Coffee Beans

Americano • 3.25
Espresso with Hot Water

Macchiato (2oz) • 3.25
Espresso with a Dollop of Dairy or Non-Dairy Milk

Creek Tweak • 3.75
Brewed Coffee with a Shot of Espresso

Cortado (4oz) • 3.75
Equal Parts Espresso & Dairy or Non-Dairy Milk

Mocha • 4.75 *add Lavender 50¢*
Latte Infused with Hollander's Dark Chocolate

Thai Take→Off • 4.75
Espresso & Sweetened Condensed Milk served on ice

BOULDIN CREEK SPECIALTY DRINKS

Organic Matcha Latte 5.25 (Hot or Iced)
Organic Matcha with Choice of
Dairy or Non-Dairy Milk Splash of Vanilla

Chai Latte 4.75
Spiced Ginger with Choice of Dairy or Non-Dairy Milk

Benny Dirty Chai 4.95
Chai Latte with a shot of Espresso

Tea Fogs 4.00 (choice of:)
Earl Grey | Green Chai | Coconut Assam
Tea with Steamed Dairy
or Non-Dairy Milk & Splash of Vanilla

REFRESHMENTS

Orange Juice | Organic Apple Juice
8oz • 2.75 | 12oz • 3.75 | 16oz • 4.75

Iced Tea • 2.75 choice of:
Black | Organic Raspberry-Hibiscus

Natural Lemonade • 4.00

Raspberry Sour • 3.50
Organic Raspberry-Hibiscus Tea & Lemonade

Richard's Sparkling Rainwater • 2.50

Coconut Water • 2.95

Maine Root Fair Trade Soda • 2.75 choice of:
ROOT BEER | GINGER BREW

**Please text us at 512.937.3483 should you
have any allergy concerns or questions
about our menu**

BREAKFAST PLATES

EGGS OR VEGAN

Organic pasture raised eggs, fried or scrambled -
or our famous tofu scramble*

Zucchini & Cheese Migas • 9.75
eggs* or tofu, scrambled with a 'Fire🔥Purée, tortilla
chips, zucchini, onion, cheddar-jack cheese & spices.
Served with house-made salsa, tortillas. Served with
mixed greens & vinaigrette

El Tipico • 8.75
scrambled eggs* or tofu, scratch-made herbed
potato hash cake, local grown tomatoes,
shredded lettuce, house-made salsa & choice of
corn, flour or wheat tortillas
*add cheddar-jack cheese 1.00
add refried organic black beans 1.00*

The Benedict • 11.50
eggs* or tofu scramble, local tomatoes, tofu bacon
on grilled ciabatta. Topped with organic baby
spinach scallions & house-made vegan hollandaise
SAUCE (not GF)

Bouldin House Omelet • 11.75
cheddar-jack cheese sautéed organic spinach,
garlic, onion & mushrooms. Served with choice of
mixed greens & vinaigrette, refried organic black
beans, sourdough toast or choice of corn, flour or
wheat tortillas
add chipotle-pecan pesto 1.00

Inner Sun Omelet • 11.25
feta cheese, basil, diced local tomatoes, chili-flakes.
Served with choice of mixed greens & vinaigrette,
refried organic black beans, sourdough toast or
choice of corn, flour or wheat tortillas

Mezze Bagel (V) • 7.25
everything or plain bagel with spinach, red onion
& local tomatoes. Served with choice of cream
cheese or vegan cream cheese

Rockstar Toasted Bagel (V) • 2.75 
Choice of plain or everything
add cream cheese 1.00 or vegan cream cheese 1.50

Vegan Blueberry Cornbread (V) • 4.00
Served with real maple syrup, dairy or vegan butter

Potato Hash Cake (V) • 3.50

FRESH BAKED MUFFINS • 3.00



Blueberry Pecan (V)
Morning Glory (V)

BREAKFAST TACOS!

choice of tortilla: flour, corn or whole wheat

EGG & CHEESE

Egg Basic • 2.75
cheddar-jack cheese

Egg Ren • 4.00
jalapeños, garlic, sautéed
onion, cheddar-jack cheese

Egg Neal • 4.00
organic spinach,
sautéed mushrooms,
cheddar-jack cheese

TOFU

Tofu Basic • 2.75
Tofu Scramble

Tofu Ren • 4.00
jalapeños, garlic,
sautéed onion

Tofu Neal • 4.00
organic spinach,
sautéed mushrooms