

All Day Menu

APPETIZERS

Vegan Queso* (V) (Oats) • 7.25 (*Oats not GF certified)
house-made vegan queso blended with tomatoes, chili's & roasted red bell peppers, topped with diced tomatoes & scallions. served with non-GMO tortilla chips & house-salsa

Spicy Pesto Plate (V) • 7.75
chipotle-pecan pesto served with grilled ciabatta wedges or tortilla chips

Non-GMO Chips & House-Made Salsa (V) • 4.50

BIG AZZ SALADS

Choice of dressing: Citrus Vinaigrette (V), Ginger Miso (V), Garlic Tahini (V) or Parmesan Peppercorn

Tarzen's Big Salad (V) • 12.25
roasted portobello strips and stir-fried broccoli tossed in nutritional yeast, over organic mixed greens, tomatoes, carrots, sunflower sprouts, avocado & sunflower seeds tossed with chipotle pecan pesto & ginger miso dressing

Tofu Broccoli Salad (V) • 10.25
stir fried sesame tofu cubes & broccoli with carrots, local tomatoes, sunflower sprouts, sunflower seeds & organic mixed greens


Ladybird Salad (V) • 9.75
carrots, sunflower sprouts, local tomatoes organic mixed greens, dried cranberries, pecans, red onions & avocado topped with a scoop of house-made chickpea "chicken salad"

House Salad (V) • 4.50 sm | 8.75 lg
carrots, sunflower sprouts, local tomatoes & organic mixed greens

Greek Quinoa Bowl (V) • 10.50
organic quinoa tabbouleh, local tomatoes, kalamata olives, toasted pine nuts, house-made hummus, cucumbers, kale & organic spring greens. served with a side of garlic tahini dressing

SANDWICHES

Served with choice of: black pepper kettle chips, sesame slaw or non-GMO chips & salsa
substitute small house salad 1.95

 **Veggie Royale*** • 11.25 (vegan option)
our house-made, award winning sesame veggie burger served on grilled ciabatta bread with green-leaf lettuce, red onion & local tomatoes. served with chipotle-pecan pesto or basil aioli
add cheddar-jack or vegan American cheese 1.00

Wanna-B.L.T.A. (V) • 10.50
sourdough toast with our famous house-made tofu bacon, green leaf lettuce, local tomatoes, avocado & basil aioli

Ruby Reuben • 10.00 (vegan option)
grilled rye bread stuffed with shredded beets organic kale & cabbage kraut with melted Swiss cheese. Served with a smoky Russian dressing

Vegan Ruby Reuben (V) • 10.00
same as above, but with vegan cheese

Chick Pea 'Chikn Salad' Sandwich (V) • 9.25
blended chick pea "chicken salad" with green-leaf lettuce, local tomatoes & red onion on toasted rye bread

Kool Hummus Sandwich (V) • 10.50
Grilled ciabatta bread layered with our house-made hummus, organic mixed greens, red onions, alfalfa sprouts, diced cucumbers, shredded carrots, diced tomatoes, and chipotle pecan pesto

Grilled Cheese con Hierbas • 8.75 (vegan option)
Cheddar-jack cheese & fresh basil on sourdough
→ **LOADED:** spinach, red onion, jalapeno, & tomato \$2.00

**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 (vegan option)
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 (vegan option)
scrambled eggs* or tofu, scratch-made herbed potato hash cake, local grown tomatoes, shredded lettuce & house-made salsa, corn, flour or wheat tortillas
add cheddar-jack cheese 1.00 | add refried organic black beans 1.00

The Renedict • 11.50 (vegan option)
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

Ren's Taco Plate • 8.00 (vegan option)
(2) Ren's tacos featuring your choice of tortilla stuffed with scrambled eggs* or tofu, shredded cheddar-jack cheese, jalapenos, sautéed onions, & garlic with salsa

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

Potato Hash Cake (V) • 3.50

Mezze Bagel (V) • 7.25
Choice of Rockstar plain or everything bagel toasted & served with red onion, local tomatoes, baby organic spinach, & your choice of cream cheese or vegan cream cheese

ENTRÉES

South Austin Stir Fry (V) (GF) • 12.75 *(contains nuts)
rice noodles, broccoli, wild mushrooms, carrot rounds red onions, red & green cabbage stir-fried in a teriyaki ginger miso sauce. Topped with crushed peanuts* & vegan sriracha drizzle

Pasta Rosamaria (V) • 12.75 *(splash of soy sauce in sauce)
penne pasta tossed in a house-made rosemary "cream*" sauce (cauliflower base) topped with sautéed shiitake & white mushrooms, kale, & garlic. Served with a side of grilled ciabatta

Massaman Curry Bowl (V) (GF) • 11.25
A medley of sesame tofu, broccoli, carrots, and tomatoes in a mild Massaman curry sauce with a side of organic brown rice

The Slacker (V) (GF) • 6.50
Organic brown rice piled high with smoky red & black beans

DESSERTS

**Crème-Stuffed Oatmeal
Cookie Sandwich** (V) • 5.00
Local SugarBush Bakery's vegan vanilla cream sandwiched between 2 large soft oatmeal cookies

Chocolate Chip Cookie (V) • 2.75 contains soy & flour
Austin's Celeste's Best vegan chocolate chip cookie

Chocolate Peanut Butter Cup (V) • 3.75 contains soy, flour, & nuts
Another Celeste's Best vegan dessert of a giant chocolate-peanut butter cup

Death Metal By Chocolate Ice Cream (V) (GF) • 8.50
By local Sweet Ritual, this pint of chocolate ice cream is a sunflower seed base with chocolate, chocolate gf cookies, & salted chocolate dots! soy, gluten, & nut-free