



WEEKDAY FOOD MENU

served weekdays from 7am to 3pm

TACOS

- THE BOOMTOWN TACO** **VGT** **GLF** \$5
a fried, runny egg with black beans, avocado, and grafton cheddar on a corn tortilla our house specialty. you can sub any egg preparation, but the fried egg is what makes it so special. yum.
- POTATO TACO** **VGT** **GLF** \$5
scrambled eggs, roasted potatoes, and grafton cheddar on a corn tortilla add bacon, barbacoa, or chorizo for \$1
- CHORIZO TACO** **GLF** \$6
house-made chorizo, scrambled egg, escabeche, and cilantro on a corn tortilla
- BARBACOA TACO** **GLF** \$6
spicy braised 44 Farms chuck, pickled red onions, and cilantro on a corn tortilla
- VEGGIE TACO** **VGN** **GLF** \$5
sauteed peppers and seasonal vegetables, black beans, and avocado on a corn tortilla

THE TACO PLATE \$11
two tacos of your choice served with a side of black beans

PLATES & BOWLS

- PARFAIT** **VGT** \$6
vanilla yogurt, house-made granola, and seasonal fruit served in a latte cup if you have an aversion to dairy, sub any of our alternative milks for the yogurt.
- DAILY QUICHE** \$7
baked egg custard stuffed with daily veggies and served with a bed of arugula in a hurry? ask for it cold and we can send you on your way much faster!
- AVOCADO TOAST** **VGT** \$7
smashed avocado and alfalfa sprouts drizzled with lemon oil and salt & vinegar sunflower and pumpkin seeds on a piece of harvest grain toast add an egg your way for \$1.
- RICOTTA TOAST** **VGT** \$7
vanilla whipped ricotta, strawberries, honey, candied pecans
- CLASSIC BREAKFAST** \$10
two eggs your way, plus roasted potatoes or latkes, and either bacon or avocado toast served with seasonal house-made jam.
- AVOCADO BENNY** **VGT** \$12
english muffin with sliced avocado, poached egg, and chipotle aioli, aside roasted potatoes

SMOKED SALMON "BENEDICT" \$15
poached eggs, smoked salmon, and spicy aioli atop potato latkes, tomato, and arugula we know we changed almost every ingredient, but it's still kind of like eggs benedict, right?

BREAKFAST a la carte

- | | | | |
|-----------------------------------|-----|---|-----|
| EGGS two, cooked your way | \$3 | BACON two strips | \$4 |
| ROASTED POTATOES | \$3 | SMOKED SALMON | \$6 |
| LATKES two potato pancakes | \$4 | TOAST w/ butter and house-made jam | \$2 |

SANDWICHES

served with a choice of side, sub side of soup for +\$3

- BREAKFASTY BLT** \$12
bacon, lettuce, tomato, and house aioli served with egg your way on a croissant make it vegetarian by subbing avocado for bacon.
- TURKEY AVOCADO SANDWICH** \$12
sliced roasted turkey, avocado, tomato, sprouts, and house aioli on a croissant
- CHICKEN SALAD SANDWICH** \$12
heaping scoop of spicy pesto chicken salad, tomato, lettuce on a croissant the acidity in our german potatoes will balance out the creaminess of the chicken dressing. it's science.
- THE CUBANO** \$12
Spindletop-rubbed pork loin, ham, Holy Cow Swiss cheese, house pickles, and house mustard served warm on a bolillo we've got to recommend black beans for a side.
- HAM AND BRIE** \$12
ham, Baby Belletoile brie, and dijon aioli served warm on a bolillo
- THE BOOMTOWN BURGER** \$15
1/2 lb. 44 Farms beef patty, arugula, tomato, caramelized onions, aioli, and Point Reyes bleu cheese on a challah bun looking for a more classic cheeseburger? Just let our cashier know what you want, starting at \$12.

SALADS

- THE HOUSE SALAD** **VGN** **GLF** \$9
seasonal greens, mixed berries, and toasted almonds with a poppyseed vinaigrette
- GRILLED CHICKEN SALAD** **GLF** \$13
grilled chicken breast, spring mix, green apple, dried cranberries, feta, candied pecans served with our balsamic vinaigrette
- ROASTED VEGGIE SALAD** **VGT** **GLF** \$12
roasted seasonal vegetables, arugula and spring mix, Pure Luck chevre, herbed vinaigrette we know it may not be your first instinct, but you should add barbacoa to this salad. it's incredible.
- COBB SALAD** **GLF** \$13
ham, avocado, tomato, hard-boiled egg, Pt. Reyes blue cheese, arugula & iceberg, and our house-made caramelized shallot vinaigrette

ADD GRILLED CHICKEN OR BARBACOA to any salad \$4

SIDES a la carte

- CHIPS** the crispy, crunchy, potato-ey kind **VGT** **GLF** \$3
- SIDE SALAD** a lot like our house salad, but a cuter portion **VGN** **GLF** \$4
- GERMAN POTATOES** warm, dressed in vinaigrette with bacon, onion, and dijon **GLF** \$4
- BROCCOLI SALAD** creamily dressed with bacon, almonds, and cranberry \$4
- BLACK BEANS** lovingly spiced whole black beans **VGN** **GLF** \$3
- DAILY SOUP** always a-changing, like the times \$6/\$10
- FRUIT CUP** deliciously fresh mixed berries **VGN** **GLF** \$3

Boomtown Coffee believes in using the highest quality ingredients possible, featuring local producers like 44 Farms, Slow dough, and Mill-King along with our friends at Houston Dairy Maids. We make as much of our menu as possible in-house, from scratch. If you have any questions about our menu items, please don't hesitate to ask, as we would love to talk your ear off about our food. We are happy to make dietary accommodations, but we can't make ingredients appear out of thin air. We aren't wizards. Yet. ☀️

All food prepared in a kitchen that regularly handles peanuts and tree nuts. Please inform our staff if you have any serious food allergies. **VGT** Vegetarian **VGN** Vegan **GLF** Gluten Free
And you probably know this already, but consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



WEEKEND FOOD MENU

served weekends from 7am to 3pm

BRUNCH PLATES

- TACO PLATE** \$11
any two of our tacos served with a side of black beans
- FRENCH TOAST** \$10
thick cut toast, toasted pecans, whipped cream, and bacon
add bananas foster topping for \$3.
- CLASSIC BREAKFAST** \$11
2 eggs your way, roasted potatoes, toast, and your choice of bacon or sliced avocado
toast served with seasonal house-made jam
- MILLENNIAL BREAKFAST** VGT \$11
our house parfait served next to either our avocado toast or ricotta toast
- HUEVOS RANCHEROS** VGT GLF \$10
corn tortillas covered in ranchero sauce topped with 2 eggs, fresh avocado, and Grafton cheddar, served with black beans
- BARBACOA OMELETTE** GLF \$12
3 egg omelette with 44 Farms chuck barbacoa, Grafton cheddar, avocado, & red onions, served with avocado tomatillo salsa
- COUNTRY BISCUIT BREAKFAST** \$13
scratch-made buttermilk biscuit and sausage gravy, 2 slices bacon, 2 eggs your way, and roasted potatoes
- AVOCADO BENNY** VGT \$12
english muffin with sliced avocado, poached egg, and chipotle aioli, served with a side of roasted potatoes
- SMOKED SALMON "BENEDICT"** GLF \$15
poached eggs, smoked salmon, and spicy aioli atop potato latkes, tomato, and arugula

SALADS

- COBB SALAD** GLF \$13
ham, avocado, tomato, hard-boiled egg, Pt. Reyes blue cheese, arugula & iceberg, and our house-made caramelized shallot vinaigrette
- GRILLED CHICKEN SALAD** GLF \$13
grilled chicken breast, spring mix, green apple, dried cranberries, feta, candied pecans served with our balsamic vinaigrette

SMALLER PLATES

- PARFAIT** VGT \$6
vanilla yogurt, house-made granola, and seasonal fruit served in a latte cup
if you have an aversion to dairy, sub any of our alternative milks for the yogurt.
- AVOCADO TOAST** VGT \$7
smashed avocado and alfalfa sprouts drizzled with lemon oil and salt & vinegar
sunflower and pumpkin seeds on a piece of harvest grain toast
add an egg your way for \$1.
- RICOTTA TOAST** VGT \$7
vanilla whipped ricotta, strawberries, honey, candied pecans
- DAILY QUICHE** \$7
baked egg custard stuffed with a daily veggies and served with a bed of arugula
in a hurry? ask for it cold and we can send you on your way much faster!

TACOS

- THE BOOMTOWN TACO** VGT GLF \$5
a fried, runny egg with black beans, avocado, and grafton cheddar on a corn tortilla
our house specialty. you can sub any egg preparation, but the fried egg is what makes it so special. yum.
- POTATO TACO** VGT GLF \$5
scrambled eggs, roasted potatoes, and grafton cheddar on a corn tortilla
add bacon, barbacoa, or chorizo for \$1
- CHORIZO TACO** GLF \$6
house-made chorizo, scrambled egg, escabeche, and cilantro on a corn tortilla
- BARBACOA TACO** GLF \$6
spicy braised 44 Farms chuck, pickled red onions, and cilantro on a corn tortilla
- VEGGIE TACO** VGN GLF \$5
sauteed peppers and seasonal vegetables, black beans, and avocado on a corn tortilla

SANDWICHES

served with a choice of side, sub side of soup for +\$3

- BREAKFASTY BLT** \$12
bacon, lettuce, tomato, and house aioli served with egg your way on challah toast
make it vegetarian by subbing avocado for bacon.
- TURKEY AVOCADO SANDWICH** \$12
sliced roasted turkey, smashed avocado, tomato, sprouts, and house aioli on a croissant
- THE CUBANO** \$12
Spindletop-rubbed pork loin, ham, Holy Cow Swiss cheese, house-made pickles & mustard
served warm on a bolillo
we definitely recommend a side of black beans.
- HAM & BRIE** \$12
ham, Baby Belletoile brie, and dijon aioli served warm on a bolillo

THE BRUNCH BURGER

\$16

¼ lb 44 Farms beef, Grafton cheddar, avocado, bacon, fried egg, lettuce, and aioli on Challah bun. Served with a side of chips
Just looking for a more classic cheeseburger? Just let our cashier know what you want, starting at \$12.

SIDES

a la carte

- CHIPS** the crispy, crunchy, potato-ey kind VGT GLF \$3
- SIDE SALAD** a lot like our house salad, but a cuter portion VGN GLF \$4
- GERMAN POTATOES** warm, dressed in vinaigrette with bacon, onion, and dijon GLF \$4
- BROCCOLI SALAD** creamily dressed with bacon, almonds, and cranberry \$4
- BLACK BEANS** lovingly spiced whole black beans VGN GLF \$3
- DAILY SOUP** always a-changing, like the times \$6/\$10
- FRUIT CUP** deliciously fresh mixed berries VGN GLF \$3

BREAKFAST

a la carte

- EGGS** two, cooked your way \$3
- BACON** two strips \$4
- ROASTED POTATOES** \$3
- SMOKED SALMON** \$6
- LATKES** two potato pancakes \$4
- TOAST** w/ butter and house-made jam \$2

All food prepared in a kitchen that regularly handles peanuts and tree nuts. Please inform our staff if you have any serious food allergies. VGT Vegetarian VGN Vegan GLF Gluten Free
And you probably know this already, but consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



COCKTAIL MENU

COFFEE COCKTAILS

IRISH COFFEE <i>Irish whiskey, warm brewed coffee, sugar, hand-whipped cream layered in a footed highball</i>	\$8	SPINDLETOP MARTINI <i>house barrel-aged gin, house-crafted coffee liqueur, Spindletop espresso, vanilla, Drambuie shaken and served up in a coupe</i>	\$12
NUTTY MILK PUNCH <i>pecan-infused vodka, Frangelico hazelnut liqueur, almond milk, cold-brewed coffee shaken and served up in a rocks glass</i>	\$8	BROWN GRASSHOPPER <i>Tempus Fugit crème de menthe and crème de cacao, cold-brewed coffee, cream shaken and served up in a footed highball</i>	\$10
WHITE ICELANDER <i>Icelandic Reyka vodka, house-crafted coffee liqueur, cold-brewed coffee, cream layered in a rocks glass</i>	\$9	LEATHER ELBOWS <i>rye whiskey, cold-brewed coffee, sweetened condensed milk shaken and served up in a coupe</i>	\$9
THE NIGHT CAPP <i>Copper & Kings brandy, Amaro Nonino, cream, vanilla, chocolate bitters, baking spices shaken and served up in a footed highball glass</i>	\$12	FADED ANNUAL <i>cognac, Averna Amaro, cold-brewed coffee, Becherovka shaken and served up in a coupe</i>	\$10
IDLE HANDS <i>Spindletop espresso, Green Chartreuse, dark chocolate, steamed milk layered in a latte mug</i>	\$12	THE HONEYMOON IS OVER <i>house-crafted coffee liqueur, Zucca, Cynar, lemon shaken and served up in a coupe</i>	\$10

BREAKFAST FAVORITES

MIMOSA <i>orange juice and sparkling wine built in a champagne flute</i>	\$7glass/24carafe	OLD FASHIONED BREAKFAST <i>bourbon, maple syrup, angostura bitters, orange oil stirred and served on the rocks in a rocks glass</i>	\$10
BLOODY MARY <i>vodka, lemon, house-crafted bloody mix, habanero or black peppercorn tincture built on the rocks in a collins glass</i>	\$8glass/27carafe	GORDON'S BREAKFAST <i>gin, cucumber, lime, worchestershire, hot sauce, sugar shaken and served on the rocks in a collins glass</i>	\$10
MICHELADA <i>house-crafted michelada mix, citrus, cerveza built and dressed in a pint glass</i>	\$8glass/27carafe	EARL GREY BREAKFAST SOUR <i>earl grey tea infused gin, lemon, earl grey syrup, orange marmalade, egg white shaken vigorously and served up in a coupe</i>	\$10
PEACH BELLINI <i>white peach purée, giffard crème de peche, sparkling wine built in a champagne flute</i>	\$9glass/30carafe	BLOOD & SAND <i>citrus infused Monkey Shoulder Scotch, sweet vermouth, Cherry Heering, orange shaken and served up in a coupe glass</i>	\$12
MORNING MARGARITA <i>tequila, Combier orange liquer, lime, orange marmalade shaken and poured over crushed ice in a wine glass</i>	\$10glass/32carafe	THE GOLDEN DAWN <i>rye whiskey, Lillet Blanc, saffron and cardamom stirred and served up in a coupe glass</i>	\$12

THE CLASSICS

GIN & TONIC <i>gin, house-crafted tonic syrup, soda built on the rocks in a collins glass</i>	\$8	OLD FASHIONED <i>bourbon or rye whiskey, bitters, sugar, citrus oil stirred on the rocks in a rocks glass</i>	\$10
MOSCOW OR KENTUCKY MULE <i>vodka or bourbon, lime, ginger beer shaken and poured over crushed ice in a collins glass</i>	\$9	SAZERAC <i>rye whiskey, bitters, sugar, Herbsaint, lemon oil Stirred and served up in a coupe glass</i>	\$10
TOM COLLINS <i>gin, lemon or lime, sugar, soda shaken and served on the rocks in a collins glass</i>	\$9	MANHATTAN <i>rye whiskey, sweet vermouth, bitters Stirred and served up in a coupe glass</i>	\$12
FRENCH 75 <i>gin, lemon, champagne shaken and served up in a champagne flute</i>	\$9	MARTINI <i>gin or vodka with vermouth shaken or stirred and served up in a coupe glass</i>	\$12
MOJITO <i>white rum, lime, sugar, mint shaken and served over crushed ice in a collins glass</i>	\$10	NEGRONI <i>gin, campari, sweet vermouth Stirred and served on the rocks in a rocks glass</i>	\$10
DAIQUIRI <i>white rum, lime, sugar shaken and served up in a coupe glass</i>	\$8	SOUTHSIDE <i>gin, lemon, sugar, mint shaken and served up in a coupe glass</i>	\$8
PALOMA <i>tequila, grapefruit cordial, lemon, soda shaken and served on the rocks in a collins glass</i>	\$9	CORPSE REVIVER #2 <i>gin, Cocchi Americano, Ferrand dry orange curaçao, lemon, Herbsaint shaken and served up in a coupe glass</i>	\$10
WHISKEY HIGHBALL <i>bourbon, scotch, or japanese whiskey with soda built on the rocks in a collins glass</i>	\$9	HOT TODDY <i>bourbon, amaro, citrus, honey, bitters warmed with hot water and served up in a footed highball</i>	\$8