

# THE NEST

#THENESTCAFETX

## BOWLS

**Granola Bowl** 6.75 **Power Bowl** 7.25 **Acai Bowl** 9.24

Granola, Yogurt, Strawberry, Blueberry, Honey (16oz)

Overnight yogurt with Chia Seed, Strawberry, Cranberry, fig, Toasted almond, Honey

Toppings: strawberry, Blueberry, Banana, Honey, Coconut flakes , Toasted almond  
Base Organic Acai, banana, coconut milk and blueberry compote (16oz)

ADD ON: GRANOLA .50, BANANA .50, BLUEBERRY .75 ALMOND BUTTER .75

## BREAKFAST

CHOICE OF BREAD: MULTIGRAIN, SOURDOUGH, GLUTEN FREE (+\$1), SINGLE PANCAKE(+\$.25)

### NEST BREAKFAST

8.50  
Two Eggs, Bacon, Potatoes, Fruit and Choice of bread

### GARDEN OMELETTE

9.75  
Tomatoes, Onions, Cheddar and Spinach with choice of bread

### CLASSIC OMELETTE

10.25  
Tomatoes, Onions, Cheddar, and choice of Bacon or Ham with choice of bread

## BENEDICTS

HOUSE-MADE HOLLANDAISE SAUCE SERVED ON POACHED EGGS ON ENGLISH MUFFIN.  
SIDE CHOICE: BREAKFAST POTATOES, MIX-GREENS SALAD OR FRUIT CUP

**\*California Benedict** 12.75

Tomatoes, Spinach, Avocado

**\*Classic Benedict** 13.25

Canadian Ham

**\*Cowboy Benedict** 13.75

Tomatoes, Spinach, Avocado, Bacon

**\*Salmon Benedict** 14.75

Smoke Salmon, Capers

## Nest Toast

GLUTEN FREE BREAD +\$1, BEET HUMMUS +\$1.50 AVOCADO 2.25

ORGANIC CAGE FREE EGG 1.75 ROASTED CHICKEN 2.99 BACON 2.99 SMOKED SALMON 4.99

**\*Avocado Toast** 10.00

Choice of Ricotta cheese or Beet Hummus spread, Avocado, Arugula, Poached Egg, Radish, Chili Pepper flake, and House-made Avocado Aioli on Multigrain

**Veggie Toast** 10.75

Choice of Beet Hummus or Basil pesto, Avocado, pan seared Mushroom, Spinach, Asparagus, Red Pepper, Cherry Tomato on Multigrain bread

**French Toast** 10.95

Texas Brioche french toasts with Blueberry Compote, Strawberry, Toasted, Almond, Whipped Cream, Powdered Sugar

**Loaded Nutella French Toast** 11.75

Texas Brioche french toasts with banana, strawberry, blueberry, toasted almond, vanilla icecream with nutella

**El Nido** 10.75

Two over hard eggs in a hole (2 slices multigrain bread), Avocado, Pico de gallo, Cojita cheese, and Avocado Aioli.

**Mushroom Toast** 12.75

Scrambled eggs, Ham, pan seared mushroom and spinach with Apple cider mustard sauce on Multigrain bread

**\*Salmon Toast** 13.95

House-made lemon cream cheese, dill, mashed avocado, smoke salmon, quinoa, runny poached egg, and caper on Sourdough

**\*Sunrise Toast** 13.95

Beet hummus, scrambled egg, avocado, smoke salmon with balsamic glaze on a multigrain toast

## Sandwich

GLUTEN FREE BREAD +\$1, ADD BEET HUMMUS +\$1.50

**Grilled Cheese** 7.00

Provolone cheese, Cheddar Cheese with Sourdough

**Tuna Sandwich** 8.75

Cranberry, celery, arugula, Jalapeño aioli with sourdough

**Caprese Panini** 9.25

Tomato, mozzarella, basil pesto with brioche panini

**Italian chicken panini** 10.25

Roasted herb chicken, bell pepper, basil pesto, mozzarella with brioche panini

**Chicken panini** 10.25

Tex-Mex roasted chicken, bell pepper, onions, cheddar cheese, and Jalapeño aioli with sourdough

**ABC Grilled Cheese** 10.25

Avo-Bacon Chipotle Grilled Cheese with Texas Brioche

**Fried Egg Sandwich** 10.55

Two Fried over hard eggs, Avocado, Bacon, Arugula, Sun-dried Tomato, Jalapeño aioli, Side of Salad with Multigrain bread

**Philly cheeseStake Sandwich** 11.75

Ribeye steak, caramelized onion, red pepper, provolone cheese and housemaid chipotle aioli with french bread

**\*Croque Madame** 12.75

Texas Brioche french toast with Ham, Gruyere Cheese, Sunny side-up egg, Mornay Sauce

**\*Pink Lady Sandwich** 14.75

Texas Brioche french toast with Smoked Salmon, two fried eggs, arugula, avocado, Jalapeño aioli. (Capers, Red onion on the plate)

\*CONSUMING RAW/UNCOOKED EGGS AND SEA FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

\*\*GLUTEN-FREE DISCLAIMER: PLEASE KEEP IN MIND THAT ANY ITEMS PREPARED WITHOUT GLUTEN PRODUCTS ARE MADE IN A FACILITY THAT HANDLES MANY OTHER WHEAT PRODUCTS. DURING NORMAL KITCHEN OPERATIONS, THERE IS A POSSIBILITY FOR FOOD ITEMS TO COME INTO CONTACT WITH WHEAT GLUTEN/PROTEINS. HOWEVER UNLIKELY, WE ARE UNABLE TO GUARANTEE THAT ANY MENU ITEM IS COMPLETELY GLUTEN-FREE.

## Healthy Wrap

SPINACH WRAP, SMALL SALAD ON THE SIDE

<b>Veggie Wrap</b>	9.75
House-made beet hummus, quinoa, spinach, arugula, tomato, cucumber, with avocado and roasted pepper aioli	
<b>Chicken Wrap</b>	10.75
Quinoa, spinach, arugula, with avocado and roasted pepper aioli with Herb Chicken	
	Add Beet Hummus \$1.50
<b>Turkey Wrap</b>	10.75
Quinoa, spinach, arugula, with avocado and roasted pepper aioli with Turkey Bacon	
	Add Beet Hummus \$1.50

## Salad

ORGANIC CAGE FREE EGG 1.75 AVOCADO 2.25  
ROASTED CHICKEN 2.99 BACON 2.99 SMOKED SALMON 4.99

<b>Ricotta Salad</b>	9.00
Ricotta cheese, toasted almond, glazed balsamic with spring mix green	
<b>Quinoa Salad</b>	10.00
Avocado, cucumber, tomato, toasted almond, sliced apple and shredded gruyere cheese with with spring mix green	

## Pancake

ADD ON: ONE SCOOP OF ICE CREAM +1.50, NUETELLA +.75, BANANA +.50, STRAWBERRY +.50

<b>Nest Stack</b>	9.75
Three butter milk pancakes, top with blueberries and granola	
<b>The Star</b>	11.75
Three butter milk pancakes, candied bacon, banana, strawberry with banana foster sauce	

## A la carte

**Toast 1.99 Cagefree Organic egg 1.75 Avocado 2.25  
Bacon 2.99 Turkey Bacon 2.99 Roasted Chicken 2.99  
Smoked Salmon 4.99 Single Pancake 3.25**

## Waffle

BELGIUM STYLE BUTTERMILK WAFFLE WITH PEARL SUGAR

ADD ON: ONE SCOOP OF ICE CREAM +1.75, NUETELLA +.80, BANANA +.50, STRAWBERRY +.50

<b>Plain Waffle</b>	8.99
Plain waffle with Butter	
<b>Nest Waffle</b>	9.25
Blueberry Compote, Whipped Cream, Strawberry, Powered Sugar	
<b>Nutella Waffle</b>	9.25
Nutella, Banana, Strawberry, Toasted Almond, Powered Sugar	
<b>S'more Waffle</b>	9.25
Marshmallow, chocolate, graham crackers with chocolate sauce	
<b>Banana Foster</b>	10.75
Vanilla ice cream, banana, and Whipped Cream with banana foster sauce	
<b>Cowboy Waffle</b>	11.75
Candied bacon, strawberry with banana foster sauce	
<b>*Ham and Gruyere</b>	12.75
Ham, Gruyere Cheese, Sunny side up egg with Mornay sauce	

## Kids Menu

ADD ON: ONE SCOOP OF ICE CREAM +1.50, NUETELLA +.75, BANANA +.50, STRAWBERRY +.50

<b>Mini Stack</b>	4.75
Three Mini Butter Milk Pancakes, Powdered Sugar with Butter	
<b>Snowman</b>	5.99
Two Small Pancakes with strawberry, chocolate chips , powdered sugar and one strip of bacon	
<b>Grilled Cheese</b>	7.00
Provolone cheese, Cheddar Cheese with Sourdough	
<b>Kids French Toast + Bacon</b>	6.75
Plain texas Brioche french toast with two strips of bacon	
<b>Kids Breakfast</b>	6.75
Two Eggs Scrambled, Min Pancake, and Two Strips of Bacons	

## Coffee

<b>Drip Coffee 2.95</b>	
<b>Manual Brew 4.25</b>	12oz Brewed with Kalita Wave Single Origin +.50
<b>Cold Brew 4.50</b>	16oz
<b>Espresso Tonic 4.50</b>	16oz
<b>Espresso 2.95</b>	2oz Doppio
<b>Long Black 3.00</b>	2oz Espresso + 4oz Hot water
<b>Americano 3.00</b>	2oz Espresso + 10oz Hot water
<b>Macchiato 3.50</b>	2oz Espresso + 1oz Steam Milk
<b>Cortado 4.00</b>	2oz Espresso + 2oz Steam Milk
<b>Cappuccino 4.00</b>	2oz Espresso + 4oz Steam Milk
<b>Flat Brown 4.75</b>	Mocha Cappuccino
<b>Keith Cap 4.80</b>	Cappuccino with Almond Milk and Cinnamon
<b>Latte 4.50</b>	2oz + 10oz Steam Milk
<b>Winnie the Pooh 4.75</b>	Honey + Cinnamon Latte with Bear latte art

## Reimagined by Nest

<b>Cojito Latte 5.25</b>	Iced latte with house made Mint syrup,
<b>N Fashioned 5.50</b>	Lemonaide, Coldbrew and Citrus bitters

## Tea

<b>Organic Tea 3.25</b>	<b>Iced Tea 3.75</b>
<b>Black Tea</b>	Earl Grey, English Breakfast, Guayusa Cacao
<b>Green Tea</b>	Jasmine, Matcha Super Green
<b>Herbal Tea</b>	Peppermint, Tangerine Ginger
<b>London Fog 4.25</b>	Earl Grey, Vanilla Syrup, and Steam whole milk
<b>Chai Latte 4.50</b>	4oz Malasa Chai Concentrate + 8oz Steamed Milk
<b>Matcha Latte 5.20</b>	2oz Sweetened Organic Matcha + 10oz Steamed Milk

Syrup options .75 - Vanilla, Honey Lavender, Mocha, Mint, Sugar-free Caramel, Caramel , White Mocha

Milk Substitute .80 - Almond, Coconut, Oat, Soy , Hemp  
Apple/Orange Juice 16oz \$2.99 8oz \$1.79

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