

coffee & specialty drinks

drip coffee 2.5
espresso 2
americano 2.5
macchiato 2.5
cappuccino 3.5
freddo 4.5
latte 3.5
mocha 4
greek frappe 4.5

teas

whole leaf tea 3
iced teas – black, green, or alpine berry herbal blend 2.5
chai latte 3.5

micro-brewed kombucha

straight up 6
kombucha-mosa – orange juice, muddled basil, agave 6.5
pomegranate kombucha – pomegranate juice 6.5
apple-mint kombucha – apple juice, muddled mint, agave 6.5

quenchers & sodas

pomegranate iced tea – choice of black or green tea 4.5
sunburst – orange juice, alpine berry iced tea, agave 4.5
honeymoon – prasino honey, orange juice, apple, lime juice 5.5
grapefruit cooler – grapefruit juice, lemon juice, muddled mint, agave, soda 5
strawberry lemonade – housemade lemonade, strawberry, agave 4.5
acai soda – acai juice, lime juice, agave, soda 5.5
oogave organic soda – root beer, cola, or mandarin-key lime 3

fresh juices

prasino ginger – honeydew, celery, cucumber, ginger, lemon 4.5
ginger maryann – apple, carrot, ginger 5
purify – beet, apple, greens, lemon 6.5
orange sunrise – orange, carrot, lemon 4.5
strawberry blonde – pineapple, strawberry, orange 5.5
tomato spice – tomato, spices, celery 5.5
carrot & pear 4.5
orange juice 3, 4
wheatgrass 3, 6

smoothies

prasino blend – avocado, pear, apple juice, lemon juice, non-fat yogurt, agave 6.5
strawberry banana – strawberry, banana, orange juice, non-fat yogurt 6
mango chill – mango, pineapple, orange juice, lime juice, non-fat yogurt 5.5
basil the great – pear, orange juice, greek yogurt, prasino honey, basil 6
melony – watermelon, cantaloupe, honeydew, agave, coconut milk, mint 5.5 v
uncle elvis – banana, peanut butter, dark chocolate, vanilla soy milk 6.5 v
very berry – blueberry, acai juice, banana, mango, pomegranate juice, cranberry juice 7.5 v
pineapple wheatgrass – pineapple, wheatgrass, apple, mint 7.5 v
mango tango – mango, strawberry, pineapple, orange juice 6 v



morning

eggs

two eggs your way 6, meat 8

chop & eggs – smoked pork chop, two eggs your way 13

steak & eggs – petite filet, two eggs your way 15

green eggs & ham – roasted potatoes, eggs, ham, spinach, béchamel sauce 9.5

- ☞ pan borracho – bread, spicy sausage, mushroom, spinach, cheddar, pepe nero egg custard 10

austin texas – jalapeño corn buttermilk biscuits, bacon, eggs, chorizo gravy 10.5

achiote chicken chilaquiles – eggs, charred tomato salsa, avocado, crispy tortilla, cotija, sour cream 11

smoked – smoked salmon, herb cream cheese, hard-boiled egg, capers, tomato, arugula, grilled bread 13

eggs & bacon flat bread – farmer's cheese, arugula, caramelized onions 11

chef's hangover cure – green chili braised pork shoulder, crispy tortilla, eggs, black bean, cotija 10

tofu scramble – spinach, tomato, onion, soy sausage 8.5 v

stacks on toasted country bread with eggs your way

grilled vegetable – squash, zucchini, fennel, mushrooms, onions, peppers 8.5 vg

pepper crusted bacon – tomato, spinach, black pepper parmesan sauce 10

- ☞ guajillo pork – chili sauce, avocado, pico de gallo, queso fresco 10

braised short rib – avocado, pico de gallo, cheddar, poblano cream 11

omelets

hippie – spinach, basil goat cheese, tomato jam 9.5 vg

spicy feta – fresno chili's, arugula, onion, tomato 10 vg

lamb & cheese – merguez sausage, farmer's cheese, piquillo pepper sauce 10.5

butter poached maine lobster – caviar, truffle hollandaise, chives, smoked paprika 16

el guapo – guajillo pork, charred tomato salsa, cilantro, avocado, crispy tortilla, queso fresco 10.5

- ☞ city farm – chicken apple sausage, spinach, goat cheese 10.5

eggs benedict all english muffins are multigrain

traditional – english muffin, canadian bacon, poached eggs, hollandaise 11

- ☞ caprese – english muffin, tomato, basil, mozzarella, poached eggs, balsamic, hollandaise 9.5 vg

steak au poivre – english muffin, crispy potatoes, arugula, truffle béarnaise 16

paris – pretzel croissant, grilled ham, brie, poached eggs, chive, truffle hollandaise 12

vegan – english muffin, chorizo seitan, black bean, pico de gallo 8.5 v

pancakes choice of batter: buttermilk, multigrain, vegan, or gluten free

prasino cakes – simple 7.5 fresh berries 9.5 vg

- ☞ carrot cakes – fresh grated carrot, cinnamon, nutmeg, golden raisins, sweet cream, pecans 10 vg

ginger snaps – ginger snaps, crystalized ginger, blueberry compote 10 vg

devil's chocolate – chocolate ganache, chocolate cake, cocoa nibs 11 vg

french toast

traditional – brioche, crème brulee custard 7.5 fresh berries 9.5 vg

- ☞ banana bread – crème brulee custard, bananas, crème de banana, candied pecans 10 vg

pan de mie – cashew butter, tempura bananas, dark chocolate 10 vg

pretzel croissant – crème brûlée batter, white chocolate sauce, salted caramel 10 vg

healthy – multigrain bread, egg whites, cinnamon, nutmeg, fresh berries 9.5 vg

vegan orange - almond stuffed – multigrain bread, vegan cream cheese, berries 9.5 v

crepes

chocolate hazelnut strawberry banana – fresh bananas, strawberries 9.5 vg

mango passion – mango, bananas, toasted coconut, passion fruit 10 vg

cheese cake – fresh strawberries, sweet cream cheese, graham crackers 10 vg

- ☞ peaches & cream – peaches, streusel topping, sweet cream 10 vg
- ☞ coffee & cream – vanilla whipped cream, chocolate covered espresso beans, shaved chocolate 10 vg

fruits & grains

steel-cut oatmeal – milk & honey 6 vg

- ☞ acai bowl – apple juice, strawberry, banana, goji flax granola, honey 9 vg

greek yogurt – fresh berries, lemon honey, mint 8.5 vg

sides

meat choices: cherrywood smoked bacon, sausage links, ham, chicken apple sausage, canadian bacon, soy sausage 4.5

seasonal fruit 6 v gf

diced red skinned potatoes 3.5 v gf

sweet potato hash 4 v gf

pancakes 3.5

bagel 2.5

toast 2.5

additional egg 2

egg whites 4

tomatillo salsa .50

substitute housemade gluten-free bread 2

substitute eggs whites 2

☞ prasino signature items (vg) vegetarian (v) vegan (gf) gluten free

18% Service Charge Added to Parties of Six or More

"The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult with their physician or public health official for further information."

coffee & specialty drinks

drip coffee 2.5
espresso 2
americano 2.5
macchiato 2.5
cappuccino 3.5
freddo 4.5
latte 3.5
mocha 4
greek frappe 4.5

teas

whole leaf tea 3
iced teas – black, green, or alpine berry herbal blend 2.5
chai latte 3.5

micro-brewed kombucha

straight up 6
kombucha-mosa – orange juice, muddled basil, agave 6.5
pomegranate kombucha – pomegranate juice 6.5
apple-mint kombucha – apple juice, muddled mint, agave 6.5

quenchers & sodas

pomegranate iced tea – choice of black or green tea 4.5
sunburst – orange juice, alpine berry iced tea, agave 4.5
honeymoon – prasino honey, orange juice, apple, lime juice 5.5
grapefruit cooler – grapefruit juice, lemon juice, muddled mint, agave, soda 5
strawberry lemonade – housemade lemonade, strawberry, agave 4.5
acai soda – acai juice, lime juice, agave, soda 5.5
oogave organic soda – root beer, cola, or mandarin-key lime 3

fresh juices

prasino ginger – honeydew, celery, cucumber, ginger, lemon 4.5
ginger maryann – apple, carrot, ginger 5
purify – beet, apple, greens, lemon 6.5
orange sunrise – orange, carrot, lemon 4.5
strawberry blonde – pineapple, strawberry, orange 5.5
tomato spice – tomato, spices, celery 5.5
carrot & pear 4.5
orange juice 3, 4
wheatgrass 3, 6

smoothies

prasino blend – avocado, pear, apple juice, lemon juice, non-fat yogurt, agave 6.5
strawberry banana – strawberry, banana, orange juice, non-fat yogurt 6
mango chill – mango, pineapple, orange juice, lime juice, non-fat yogurt 5.5
basil the great – pear, orange juice, greek yogurt, prasino honey, basil 6
melony – watermelon, cantaloupe, honeydew, agave, coconut milk, mint 5.5 v
uncle elvis – banana, peanut butter, dark chocolate, vanilla soy milk 6.5 v
very berry – blueberry, acai juice, banana, mango, pomegranate juice, cranberry juice 7.5 v
pineapple wheatgrass – pineapple, wheatgrass, apple, mint 7.5 v
mango tango – mango, strawberry, pineapple, orange juice 6 v



afternoon

small plates

chef's whim hummus – grilled pita, lavash cracker, crudités 8 v

pei mussels – white wine, garlic chili butter, cilantro, grilled bread 9

chef's grilled vegetables – seasonal, charred lemon vinaigrette, sea salt 11 gf v

ahi tuna tartar – ponzu, firecracker, avocado, wasabi caviar, sesame wontons 15

🍷 lobster stuffed avocado – mango salsa, chili beurre fondue 16 gf

grilled steak skewers – trio of sauces: hoisin bbq, sweet thai chili, chipotle aioli 13

shrimp al ajillo – chives, smoked paprika, garlic chili butter, grilled bread 13

whole wheat flat breads

vegetable – corn, onions, tomatoes, pesto, mozzarella, balsamic 11 vg

🍷 greco – roasted garlic, feta, marinated olives, spinach 11 vg

margherita – tomato, basil, mozzarella, pesto, garlic 11 vg

the farm – feta, goat cheese, mozzarella, chives, truffle honey 11 vg

salads

🍷 roasted beet – mixed greens, crumbled goat cheese, sweet & spicy pecans, orange segments, balsamic syrup, orange basil vinaigrette 11 vg gf

mediterranean – mixed greens, greek feta, spiced olives, fresh herbs, red onions, cucumbers, tomatoes, pepperoncini, red wine dressing 10 vg
add chicken 2.5 or shrimp 3.5

sunshine – grilled chicken, mixed greens, strawberries, blueberries, orange segments, sunflower seeds, goat cheese, red onion, lemon poppy seed vinaigrette 13

grilled filet steak – spinach, crimini mushrooms, tomatoes, bleu cheese, crispy onions, banyuls vinaigrette 16

sesame seared ahi tuna – arugula, avocado, red onions, wasabi caviar, cucumber, crispy wonton, ponzu vinaigrette 15

smoked sockeye salmon – spinach, apples, pecans, red onions, bleu cheese, raspberry vinaigrette 13

asian chopped – napa cabbage, carrots, bok choy, five-spiced cashews, ginger sesame dressing 9 vg
add chicken 2.5 or shrimp 3.5

sides

chefs seasonal side of the day – 5

seasonal fruit – 6

sea salt & pepper chips – 4

garlic wedge potatoes – truffle aioli, parmesan 5 vg gf

mixed greens – cucumber, tomato, olives, onion, vino dressing 6

chilled beets – goat cheese, candied pecans, balsamic glaze 6 vg

soup of the day – cup 4, bowl 6

sandwiches

pressed bruschetta sandwich – mozzarella, basil, tomato, pesto 7.5 vg

honey chicken salad sandwich – arugula, grapes, pecans, celery, honey yogurt dressing, pretzel croissant 10

🍷 sesame tuna sandwich – sesame tuna, cucumber, arugula, red onion, ponzu, spicy mayo, baguette 15

grilled filet sandwich – parmesan, arugula, tomato, onion, truffle aioli, pretzel bun 15

lamb sandwich – avocado, cilantro, tomato, feta, chipotle mayo, herb ciabatta 13

roasted turkey club – turkey, bacon, swiss, arugula, tomato, avocado, parmesan aioli, pretzel croissant 12.5

chicken caprese sandwich – tomato, arugula, mozzarella, balsamic aioli, tomato basil focaccia 12

burgers

🍷 classic burger – arugula, tomato, onion, pretzel bun 9
add cheese 1 add bacon 1.5

turkey bleu burger – bleu cheese, caramelized onions, sautéed apples, spinach, multigrain bun 11

southwest black bean burger – mashed avocado, pico de gallo, arugula, multigrain bun 9.5 v
add monterey jack, chipotle mayo 1 vg

tacos

chorizo seitan – pico de gallo, avocado, cilantro, cabbage slaw, tortilla 10 v

🍷 short rib – pico de gallo, queso fresco, poblano cream, chili sauce, tortilla 13

grilled fish – cabbage slaw, pico de gallo, avocado, poblano cream, tortilla 13

substitute housemade gluten-free bread 2

substitute housemade gluten-free crackers 1

🍷 prasino signature items (vg) vegetarian (v) vegan (gf) gluten free

18% Service Charge Added to Parties of Six or More

"The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult with their physician or public health official for further information."

coffee & specialty drinks

drip coffee 2.5
espresso 2
americano 2.5
macchiato 2.5
cappuccino 3.5
freddo 4.5
latte 3.5
mocha 4
greek frappe 4.5

teas

whole leaf tea 3
iced teas – black, green, or alpine berry herbal blend 2.5
chai latte 3.5

micro-brewed kombucha

straight up 6
kombucha-mosa – orange juice, muddled basil, agave 6.5
pomegranate kombucha – pomegranate juice 6.5
apple-mint kombucha – apple juice, muddled mint, agave 6.5

quenchers & sodas

pomegranate iced tea – choice of black or green tea 4.5
sunburst – orange juice, alpine berry iced tea, agave 4.5
honeymoon – prasino honey, orange juice, apple, lime juice 5.5
grapefruit cooler – grapefruit juice, lemon juice, muddled mint, agave, soda 5
strawberry lemonade – housemade lemonade, strawberry, agave 4.5
acai soda – acai juice, lime juice, agave, soda 5.5
oogave organic soda – root beer, cola, or mandarin-key lime 3



evening

loco rolls

- green rainbow – tempura asparagus, arugula, goat cheese topped with beets, orange sauce, basil 12 vg
- the mexican – spicy tuna, massago, cilantro, jalapeno topped with white tuna, avocado, crispy tortilla, spicy ponzu 14
- killer dragon – shrimp tempura, crab, cucumber topped with unagi, avocado, dragon sauce, unagi sauce 16
- surf & turf – lobster, cucumber, avocado topped with seared rare fillet, sweet soy, fire cracker sauce 20
- lava – spicy tuna, avocado topped with crab, tempura panko, spicy mayo, massago, chive 15
- scallop tempura – tempura bay scallops, grilled asparagus, spicy mayo topped with salmon, spicy ponzu 15
- let's tango – shrimp, cucumber, avocado topped with salmon, dragon sauce, mango salsa, teriyaki 14

small plates

- steamed peas – tossed with sea salt, chili, basil 5 gf, v
- warm olives – piquillo pepper, sun-dried tomato, herbs, feta, grilled bread 10 vg
- chef's grilled vegetables – seasonal, charred lemon vinaigrette, sea salt 13 gf v
- artisan cheese plate – grilled bread, accoutrement 12 vg
- lobster stuffed avocado – mango salsa, chili beurre fondue 16 gf
- grilled steak skewers – trio of sauces: hoisin bbq, sweet thai chili, chipotle aioli 13
- shrimp al ajillo – chives, smoked paprika, garlic chili butter, grilled bread 13
- pei mussels – white wine, garlic chili butter, cilantro, grilled bread 9
- chef's whim hummus – grilled pita, lavash cracker, and crudités 8 v

burgers & sandwiches

- classic burger – arugula, tomato, onion, pretzel bun 9
add cheese 1 add bacon 1.5
- turkey bleu burger – caramelized onions, sautéed apples, spinach, bleu cheese, multigrain bun 11
- southwest black bean burger – mashed avocado, pico de gallo, arugula, multigrain bun 9.5 v
add monterey jack, chipotle mayo 1 vg
- lamb sandwich – avocado, cilantro, tomato, feta, chipotle mayo, herb ciabatta 13
- grilled fish tacos – cabbage slaw, pico de gallo, avocado, poblano cream, tortilla 13 gf
- grilled chicken caprese – tomato, arugula, mozzarella, balsamic aioli, tomato basil focaccia 12

sides

- mixed greens – cucumber, tomato, olives, onion, vino dressing 6
- chilled beets – goat cheese, candied pecans, balsamic glaze 6
- grilled asparagus – sea salt, charred lemon vinaigrette 5
- roasted cauliflower gratin – sharp cheddar, béchamel sauce 6 vg
- garlic wedge potatoes – truffle aioli, parmesan 5 vg gf
- soup of the day – cup 4, bowl 6

whole wheat flat breads

- vegetable – corn, tomato, onion, pesto, mozzarella, balsamic 11 vg
- greco – roasted garlic, feta, marinated olives, spinach 11 vg
- margherita – tomato, basil, mozzarella, pesto, garlic 11 vg
- the farm – feta, goat cheese, mozzarella, chives, truffle honey 11 vg

salads

- mediterranean – mixed greens, greek feta, spiced olives, fresh herbs, red onions, cucumbers, tomatoes, pepperoncini, red wine dressing 10 vg
add chicken 2.5 shrimp 3.5
- roasted beet – mixed greens, crumbled goat cheese, sweet & spicy pecans, orange segments, balsamic syrup, orange basil vinaigrette 11 vg gf
- smoked sockeye salmon – spinach, apples, pecans, red onions, bleu cheese, raspberry vinaigrette 13
- sunshine – grilled chicken, strawberries, blueberries, orange segments, sunflower seeds, goat cheese, red onion, lemon poppy seed vinaigrette 13
- asian chopped – napa cabbage, carrots, bok choy, five-spiced cashews, ginger sesame dressing 9 vg
add chicken 2.5 or shrimp 3.5

entrees **antibiotic and hormone free beef, pork, lamb, and chicken**

- portabella mushroom ravioli – greens, garlic, parmesan, tomato, fresh basil, pesto broth 14 vg
- miso glazed tofu – brown rice, julienned vegetables, ginger carrot sauce 14 v
- braised beef short ribs – cauliflower cheddar gratin, greens, truffle mushroom cabernet sauce 25
- grilled filet – olive oil smashed potatoes, asparagus, zarzuela shrimp sauce 32 gf
- ancho braised lamb shank – olive oil smashed potatoes, greens, feta, spiced olives, lamb jus 24 gf
- smoked pork chop – roasted corn & poblano grits, tomato confit, guajillo sauce 23 gf
- grilled thai curry pork loin – brown rice, mango salad, coconut cashew sauce 21
- grilled amish chicken breast – chickpea falafel, arugula, marinated olives, curry oil, harissa, yogurt 17 gf

seafood **100% sustainable and environmentally friendly sources**

- shrimp fettucini – tomato, garlic, chili, cream, arugula, parmesan, grilled bread 21
- togarashi grilled escolar – sautéed greens, toasted sesame, ponzu butter sauce 24
- sesame seared ahi tuna – soba, pickled ginger, radish, ponzu, firecracker sauce 28
- soy glazed black cod – brown rice, julienned vegetables, ginger carrot sauce 28
- broiled tasmanian salmon – avocado, mango salsa, crispy plantain, cilantro oil, sweet chili sauce 24 gf

substitute housemade gluten-free bread 2

substitute housemade gluten-free crackers 1

prasino signature items (vg) vegetarian (v) vegan (gf) gluten free

18% Service Charge Added to Parties of Six or More

"The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult with their physician or public health official for further information."