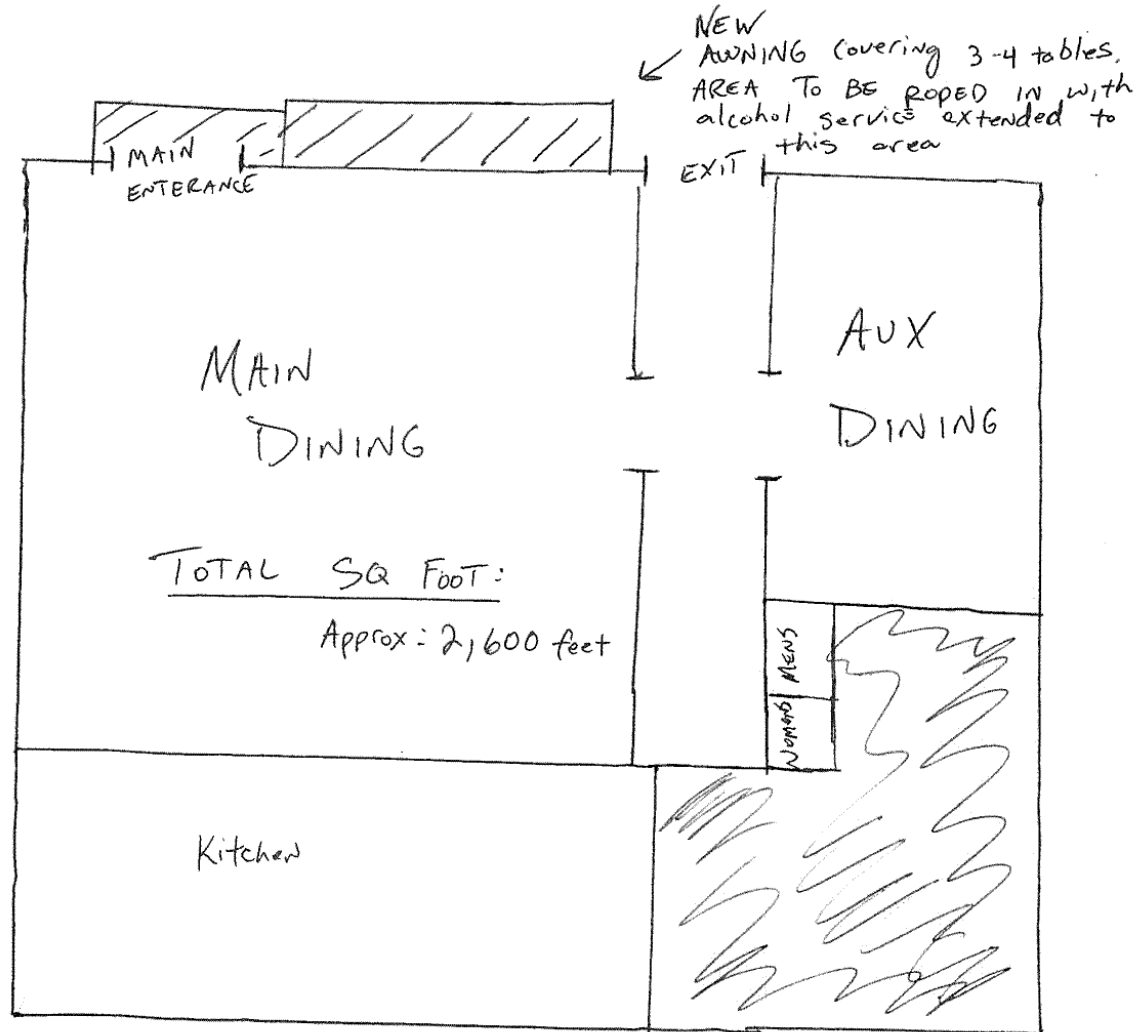


2011 NOV 23 PM 4 18

N. LBJ Dr.



BREAKFAST



B.Y.O.B
BUILD YOUR OWN
BREAKFAST

THE RAE SANDWICH | 11

Fried egg sandwich with grilled pickles and tomatoes, and mayo on Texas toast served with homestyle potatoes

Add bacon or sausage +4
Add fresh avocado +4

CHILAQUILES VERDES | 15

Tortilla chips tossed in verde salsa, topped with Oaxaca cheese and sunny-side-up egg served on a bed of refried black beans topped with cashew crema (V)

Add fresh avocado +4 Add pork carnitas +7

SOUTHERN HASH | 19 A hearty blend of roasted red potato, sweet potato, bell peppers, red onion, and kale sautéed with applewurst sausage and topped with a sunny-side-up egg

EVERYTHING AVOCADO TOAST | 12 Sliced whole avocado with everything seasoning, grape tomatoes, & goat cheese, served on toasted sourdough Add a fried egg +3.5

TEXAS FRENCH TOAST | 8.5 Texas toast dipped in egg custard and grilled golden brown topped with powdered sugar and served with our signature syrup Sub house challah +2

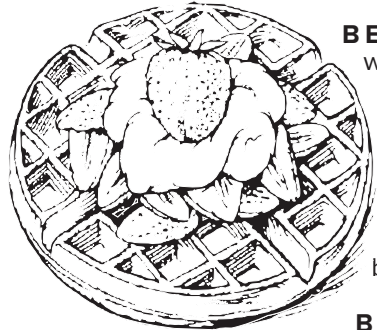
Add seasonal berries +2 Add whipped cream +2

Add a scoop of Rhea's Ice Cream +2

BRAZILIAN FRENCH TOAST | 12.5 House baked challah bread dipped in egg custard and grilled golden brown topped with vanilla rum sauce and dusted with cinnamon sugar

Add fresh bananas and pecans +2

Add a scoop of Rhea's Ice Cream +2



BELGIAN WAFFLE Fresh baked waffle with your choice of toppings:

Traditional | 7.5 - Butter and syrup

Sweet | 11 - Fresh berries and homemade whipped cream

Savory | 15 - Hand breaded fried boneless chicken thigh drizzled with sriracha honey and topped with honey butter

BISCUITS & GRAVY

full | 9.5 half | 5.5 Two fresh buttermilk

biscuits topped with our housemade roasted jalapeño cream gravy Add sausage +4

HEARTY FRITTATA Cousin to the omelet, veggie option made with bell peppers, spinach, & mushrooms meat option with bell peppers, spinach & crumbled sausage, both served with grape tomatoes and choice of toast with homemade jam

veggie | 12.5 meat | 14

Add goat cheese crumbles +1.5

Add fresh sautéed spinach +1

Sub gluten free bread +2

HILL COUNTRY BREAKFAST | 16 Split buttermilk biscuit topped with sausage patties, scrambled eggs, and housemade roasted jalapeño cream gravy; served with homestyle fried potatoes Add seasonal fruit cup +5

STEAK & EGGS | 25 8oz tri-tip steak and two eggs your way, served with homestyle fried potatoes (GF).

SHRIMP & GRITS | 16 Creamy cheddar grits topped with sautéed shrimp and crispy chorizo (GF)

PORTER'S BISCUIT SANDWICH | 10.5 Hand breaded fried boneless chicken thigh in a fresh baked biscuit with honey butter and homestyle fried potatoes

CLASSIC CELLAR GRITS WITH CHEDDAR CHEESE | 4 (GF)

BLISTERED GRAPE TOMATOES | 4 (GF,V)

HOMESTYLE FRIED POTATOES | 3.5

FRESH AVOCADO | 4

TWO EGGS YOUR WAY | 5.5 (GF)*

TWO SCRAMBLED EGG WHITES | 6.5 (GF)*

HAM | 4.5 (GF)

BACON | 4 (GF)

SAUSAGE | 4 (GF)

SEASONAL FRUIT | 5 (GF,V)

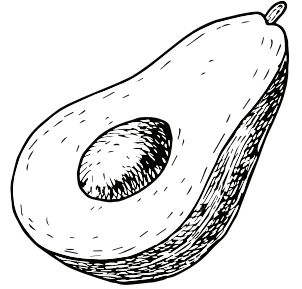
BUTTERMILK BISCUIT WITH HOMEMADE JAM | 3.5

TOAST WITH HOMEMADE JAM | 3 (V)

Choice of wheatberry, Texas toast, sourdough, or gluten free +1

HOUSEMADE ROASTED JALAPEÑO CREAM GRAVY | 2.5

HOMEMADE JAM | 1



WEEKENDS ONLY
8AM-4PM

EGGS BENEDICT | 19

Split English muffin, two poached eggs and grilled ham topped with hollandaise sauce, served with homestyle fried potatoes, and seasonal fresh fruit

EGGS FLORENTINE | 18

Split English muffin, two poached eggs and sautéed spinach topped with hollandaise sauce, served with homestyle fried potatoes, and seasonal fresh fruit

REFRESHMENTS

APPLE OR ORANGE JUICE

COLD BREW

ICED TEA Traditional or Peach

HIBISCUSMINT HONEY SWEET TEA

MAINE ROOT SODA

ITALIAN SODA Raspberry, strawberry, vanilla, hazelnut, caramel, chocolate, & sugar-free vanilla Add cream +1

HOT COFFEE Add Irish Cream +3

HOT TEA Assorted flavors

ESPRESSO, CAPPUCCINO, LATTE

Add a flavor: vanilla, hazelnut, caramel, chocolate, & sugar-free vanilla +1 | Whole milk or oat milk +2

AFFOGATO (served with Rhea's Ice Cream)



APPETIZERS



BEER BATTERED ASPARAGUS FRIES | 10
Crispy asparagus spears coated in our fresh beer batter, fried golden brown, and served with our Creamy Herb dressing

BEER BREAD WITH HONEY BUTTER | 8.5

CELLAR SALSA WITH SEASONED TORTILLA CHIPS (GF) | 6

CRISPY FRIED BRUSSELS

SPROUTS (GF) | 10 served with sriracha mayo
Add bacon tomato jam +2

SPINACH ARTICHOKE DIP

Scratch-made and creamy, topped with shaved Parmesan and served with choice of seasoned tortilla chips (GF) | 10, pita bread | 11, or fresh veggies (GF) | 12

ROASTED GARLIC HUMMUS

Served with seasoned tortilla chips (GF) | 7.5, pita bread | 8.5, or fresh veggies (GF) | 9.5

DOWN THE HATCH CHILE QUESO WITH SEASONED TORTILLA CHIPS (GF) | 8 Add cellar salsa +3.5

SOUP & SALADS

ADD-ONS:

Grilled Chicken +6.5 Shrimp +9.5 Salmon +9.5*
Mac n Cheese +4.5 Homestyle Fried Potatoes +3.5

SOUP DU JOUR | Cup 4 Bowl 6

BIG CELLAR SALAD | 9.5 Fresh greens topped with grape tomatoes, red onions, sliced cucumbers, and carrots served with our Creamy Herb dressing (GF)

CELLAR CAESAR | 13 Crisp romaine lettuce tossed in Caesar dressing and garnished with croutons, cracked black pepper, and shaved Parmesan

THE ISLANDER | 16 Fresh greens topped with mandarin oranges, strawberries, bacon, red onions, walnuts, and shaved Parmesan served with Root Razz Vinaigrette*** (GF)

BEET & GOAT CHEESE SALAD | 16

Fresh greens topped with roasted beets, grape tomatoes, carrots, goat cheese crumbles, and a balsamic glaze drizzle, served with Tangy Vinaigrette (GF)

MEG'S PECAN CHICKEN SALAD | 13

With dried cranberries, celery, and tarragon served on a bed of greens, served with Tangy Vinaigrette***

HOMEMADE CELLAR DRESSINGS:

Tangy Vinaigrette, Root Razz Vinaigrette, Caesar, Creamy Herb
Add extra dressing +1



HANDHELD EATS

SERVED WITH: KETTLE CHIPS

ADD-ONS SERVED ON THE SIDE:

Homestyle Fried Potatoes +3.5 House Salad +4
Mac n Cheese +4.5 Fruit Cup +5 Fried Egg +3.5
Fresh Avocado +4 Sub Gluten Free Bun +2
Soup of the Day: Cup +4 Bowl +6

CARIBBEAN STACKER | 14 Grilled turkey, ham, bacon, and Swiss cheese on toasted ciabatta with grilled onion and our jalapeño pineapple sauce

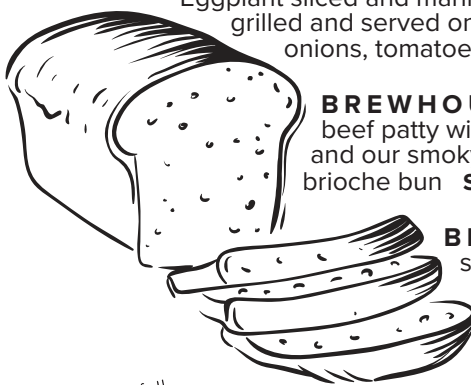
HOLY AIOLI | 14 House marinated chicken breast, lettuce, tomato, provolone cheese, and cilantro aioli on toasted ciabatta

GRILLED TURKEY & TOMATO | 13 Grilled tomatoes, turkey, provolone, and cilantro aioli on sourdough bread

MEG'S PECAN CHICKEN SALAD | 13 With dried cranberries, celery, and tarragon served on served on toasted wheatberry bread***

MARINATED EGGPLANT SANDWICH | 12.5

Eggplant sliced and marinated in our signature Tangy Vinaigrette, grilled and served on toasted wheatberry bread with grilled onions, tomatoes, provolone cheese, and pesto mayo***



BREWHOUSE BURGER | 14.5 Hand pressed beef patty with bacon tomato jam, cheddar cheese, and our smoky brewhouse sauce served on a toasted brioche bun Sub Beyond Beef patty +3

BEET BURGER | 14.5 Our signature shredded beet patty served with goat cheese, pecan pesto mayo***, and microgreens on a toasted brioche bun (Make it vegan! - Ask us)

MADE FRESH,
USING LOCAL
INGREDIENTS,
BREADS BAKED IN
OUR KITCHEN

HOUSE FAVORITES

SERVED WITH:

CHOICE OF HOUSE SALAD OR CUP OF SOUP

PESTO PASTA | 15

Cavatappi pasta tossed in a creamy pesto sauce*** with grape tomatoes and topped with Parmesan cheese

Add grilled chicken +6.5

Add shrimp +9.5

Add salmon +9.5*

BETTER THAN MOM'S MEATLOAF | 17

Housemade meatloaf topped with sweet and spicy tomato sauce, served with classic Cellar cheddar cheese grits

BOURBON PECAN CHICKEN | 21

Pecan breaded chicken breast topped with a bourbon sauce, garnished with red bell pepper, and served with classic Cellar cheddar cheese grits***

CREAMY MAC 'N CHEESE Entree | 14 Side | 4.5

Cavatappi pasta tossed in our housemade creamy cheddar cheese sauce topped with seasoned toasted breadcrumbs

An automatic
Gratuity of 20%
will be added to
parties of
8 or more.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

** GLUTEN FREE/ALLERGEN INFORMATION: Due to the possibility of gluten/allergen cross-contamination within our kitchen, we unfortunately cannot guarantee a 100% gluten free and/or allergen free meal. While we will prepare the dish without gluten or allergens as requested, the potential for gluten/allergen cross-contamination is ever-present. We apologize for any inconvenience and appreciate your understanding. If you have a food allergy, please alert your server.

*** Contains nuts

BUBBLES

served by the glass | bottle

HOUSE BUBBLES 6.5 | 20

MIONETTO PROSECCO ITALY 10 | 38

SEGURA VIUDAS SPARKLING CAVA
SPAIN 9 | 34

DOMAINE ST. MICHELLE BRUT ROSÉ
US 8 | 32

MIMOSAS

SINGLE MIMOSA 16
Add +1 per
additional juice

**HOUSE BUBBLES
MIMOSA CARAFE**

122 Add +3 per
additional
juice

SPARKLING CAVA

MIMOSA CARAFE SPAIN 136
Add +3 per additional juice

PROSECCO MIMOSA CARAFE 140
Add +3 per additional juice

WHITES & ROSÉ

served by the 6oz glass | 9oz glass | bottle

HOUSE WHITE SANGRIA 17

HOUSE SAUVIGNON BLANC NZ 8 | 11 | 30

LES CHARMES MACON LUGNY CHARDONNAY FRANCE 12 | 16 | 42

ANTINORI PINOT GRIGIO ITALY 9.5 | 14 | 34

FLEURS DE PRAIRIE ROSÉ FRANCE 9 | 13 | 32

REDS

served by the 6oz glass | 9oz glass | bottle

HOUSE RED SANGRIA 17

HOUSE PINOT NOIR NZ 9 | 13 | 32

ALTA VISTA VIVE MALBEC ARG 9 | 13 | 32

MCPHERSON CELLARS HIGH PLAINS SANGIOVESE TX 12 | 16 | 42

ON TAP

LIVE OAK HEFEWEIZEN

**TEXAS KEEPER
NO. 1 CIDER**

KOMBUCHA

LOCAL IPA

CANS & BOTTLES

LONE STAR ORIGINAL 13

SHINER BOCK 15

ELECTRIC JELLYFISH IPA
16 OZ 17

KARBACH FREE & EASY
(NON ALCOHOLIC) 15



SEASONAL COCKTAILS

HONEY BEE

Vodka, St. Germaine, honey, lemon | 12

YOU'RE TURNING VIOLET

Vodka, mint, lime, creme de violet, ginger beer | 11

BUNNY MARY

Veggie vodka, caper brine, lemon, carrot juice, celery | 13

POLLINATOR

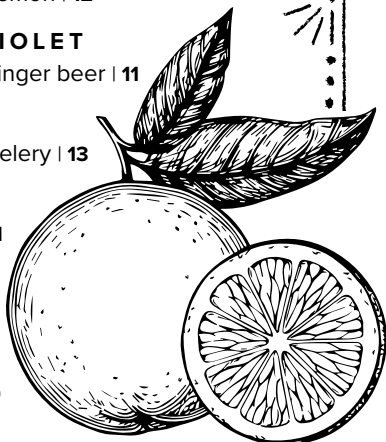
Gin, lemon, cherry luxardo | 11

SUNSET IN PARADISE

Gin, lemon, pineapple juice, orange | 13

SHANDY

Blend of German-style wheat beer and lemonade | 9



HOUSE COCKTAILS

THE MORNIN' MARG

House-batched Exotico 100% Blue Agave Blanco Tequila, Paula's Orange Liqueur, lime juice, housemade simple syrup | 12

Sub Espolon Blanco Tequila +3 Add a flavor +1

JACK THE FIRE DOG

House-infused root vodka, Zing Zang bloody mary mix, fresh squeezed lime, pepper olives | 12

THE CELLAR WHISKEY SMASH

Evan Williams Bourbon, housemade simple syrup, seasonal fruit, club soda | 13

COLD BREW MARTINI

Vodka, Gruene Coffee Haus, Mr Black Coffee Liqueur, 1883 Vanilla Syrup | 11

Sub Tito's Handmade Vodka +3

GARDEN PARTY

Gin, fresh squeezed lime juice, cucumber syrup, homemade hibiscus tea, ginger beer, mint | 10 **Sub Hendrick's Gin +3**

PALOMA

Tequila, fresh lime juice, grapefruit juice, soda water | 9

Sub Don Julio Tequila +5

FRENCH 75

Gin, fresh lemon juice, sparkling wine, lemon twist | 10

PEACH FIZZ

Vodka, peach puree, fresh squeezed lemon juice - orange juice, sparkling water | 9 **Sub Deep Eddy Vodka +3**

MOJITO

Minty-fresh, fizzy and refreshing. Bacardi rum, club soda, fresh lime juice, mint, and simple syrup, garnished with fresh mint | 9

FLATHEAD

TX made Ranch Vodka or Gin, ice, OJ, pineapple juice, lemon wheel | 6.5
Sub Dripping Springs Vodka +3 Sub Bombay Sapphire +3

MOCKTAILS

THE MERMAID SPLASH

Fresh squeezed lime, grapefruit soda, housemade simple syrup | 6

BAD BUNNY

Carrot juice, muddled jalapeno, fresh squeezed lemon, ginger syrup, tajin rim | 9

THE BRAMBLE

Soda, muddled seasonal fruit, fresh squeezed lemon, seasonal homemade simple syrup | 6

EL KYLITO

Topo Chico, twist of lime, neat, Hold the fruit | 3.5



TEXAS ALCOHOLIC BEVERAGE COMMISSION

MB -200052795

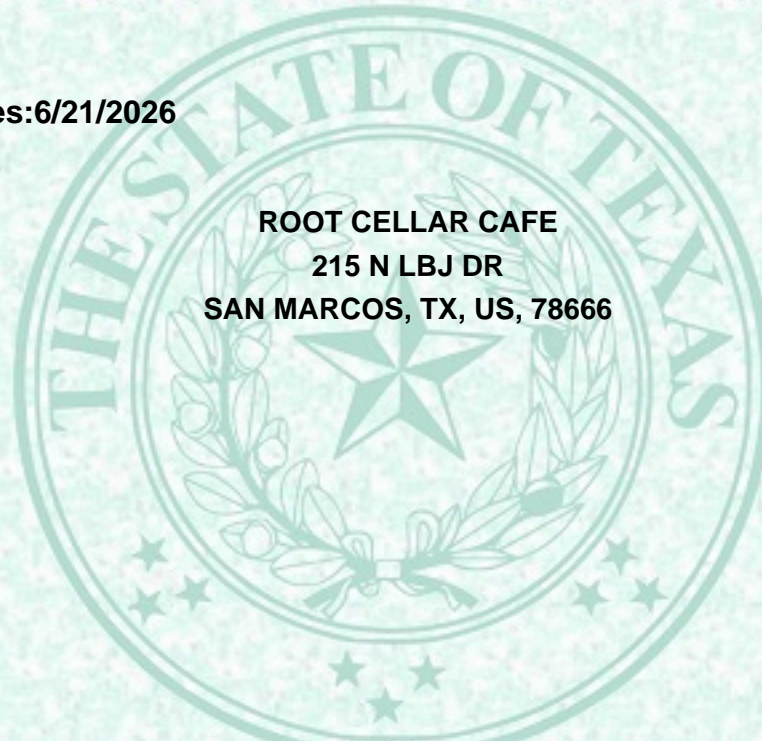
Expires:6/21/2026

MIXED BEVERAGE PERMIT (MB)



**ROOT CELLAR CAFE
215 N LBJ DR
SAN MARCOS, TX, US, 78666**

ROOT CELLAR CAFE LLC



A handwritten signature in black ink, likely belonging to the Executive Director of the Texas Alcoholic Beverage Commission.

EXECUTIVE DIRECTOR

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