



Café on the Green

* A 3% CONVENIENCE FEE IS APPLIED TO ALL CARD TRANSACTIONS *

OKTOBERFEST MENU

ENTREES

Bratwurst – Smoked or Polish

We Proudly Serve Genuine Texas Made Hans Mueller's Brats

Brat Plate – \$14.50

Your choice of Brat with Warm Purple Sauerkraut

Choice of Cold Potato Salad or Warm Potato Salad

Smoked, Polish or Plant Based Sausage on a Stick – \$10

Carved Pastrami Sandwich – \$14

Served with Big Eye Swiss Cheese on Rye Bread with Choice of Chips

Pecan Chicken Salad – \$11.99

Famous Chicken Salad served with sliced Tomatoes, Cucumber Slices on Baby Greens

SWEET TREATS

Warm Apple Strudel – \$6

Large Cookies and Dessert Bars – \$4.50

KIDS MEAL

All Beef Hot Dog and a Bag of Chips – \$7.50

BEVERAGES

Assorted Oktoberfest, Local Artisan Micro Brews & Imported Beers – \$9-\$9.50

Local Brewery Current Flavors (12oz pour) – \$8

WINE

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon and Pinot Noir – \$11



TEXAS TOWN

SANDWICH OF THE WEEK

HOUSTON (SEPTEMBER 21 – 27)

Texas Bahn Mi – \$13.50

Hoagie bun filled with Pork Loin, Carrots and Onions, Pickled yellow Radish, fresh Cucumber, Jalapeño, Cilantro, and a Garlic-Aioli drizzle

Served with Chips and Pickle

SAN ANTONIO (SEPTEMBER 28 – OCTOBER 4)

Fajita Cheese Steak – \$14.50

Chicken and Beef Fajita mix, Grilled Veggies, and melted Fiesta Blend Cheese on Hoagie bun

Served with Chips and Pickle

DALLAS (OCTOBER 5 – 11)

Dallas Chick – \$13.50

Sauteed Chicken Breast, Pepper-Jack Cheese, Crispy Fried Onions, Lettuce, and Red Onion with a Green Chile Sauce on an Onion Roll

Served with Chips and Pickle

AUSTIN (OCTOBER 12 – 18)

Austin's Hippy BBQ – \$13.50

Sauteed Jack Fruit, House made BBQ sauce, purple Slaw, Jalapeño on hamburger bun

Served with Chips and Pickle OR Cold Potato Salad +\$3.99

FORT WORTH (OCTOBER 19 – 25)

Cowtown's BBQ – \$14.50

House made Brisket and BBQ sauce, with fresh purple Onion, Jalapeño on Texas Toast

Served with Chips and Pickle OR Cold Potato Salad +\$3.99

EL PASO (OCTOBER 26 – NOVEMBER 3)

El Paso Burger – \$14.50

Beef Pattie, Ham, melted Pepper Jack cheese, sauteed Onion, Pineapple, fresh Tomato, Lettuce, Jalapeño, and Chipotle mayo spread on Hamburger Bun

Served with Chips and Pickle



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BEVERAGE MENU

BOTTLED DRINKS • TEAS • SMOOTHIES

Regular Lemonade – \$4 Lavender or Dragon Fruit Lemonade – \$5
La Cream Unsweet Brewed Peach Ginger Iced Tea – \$4
Gatorade – \$4.50 Water – \$4 Topo Chico – \$5
Coke • Sprite • Diet Coke – \$4.50
Smoothies (*Mango or Strawberry Banana*) – \$7

COFFEE • LATTE • FRAPPUCCINO

Drip Coffee (*Hot or Iced*) – \$3.25 - \$4.75 American (*Hot or Iced*) – \$4.25 - \$5
Cold Brew – \$5 Single Espresso Shot – \$3.50 Double Espresso Shot – \$4.50

Chai (*Regular, Salted Caramel, Pumpkin Pie*) – \$6
Cocoa (*Ginger Cream, Coco Mint, Mexican, Swiss*) – \$6

Caffeinated Lattes (*Hot or Iced*) – \$6

Coconut • Mayan • Mocha • Vanilla • Caramel • Salted Caramel • Pumpkin Pie • Cappuccino (*Hot only*)

Frappuccino – \$7

Café Latte • Mocha • Vanilla Bean • Tahitian Vanilla • Caramel • Green Tea Chai
Coco Mint (+ \$1 with Espresso Shot) • Ginger Cream Mocha (+ \$1 with Espresso Shot)
Artica (*Frozen Hot Chocolate*)

BEER & WINE

SABÉ Canned Cocktails – \$11

Margarita (*True to Agave*) • Mojito (*Sweet & Minty*)
Moscow Mule (*Sweet & Spicy*) • Ranch Water (*Simple & Potent*)

Beer

Corona • Hard Seltzer • Deep Ellum IPA • Dallas Blonde – \$9
Shiner Bock – \$9 Seasonal – \$9.50 Draft Beer *Local Brewery* 12oz – \$8

Ask about our SEASONAL & Daily SPECIALS

Wine – \$11

Cabernet Sauvignon • Pinot Noir • Chardonnay • Sauvignon Blanc • Sparkling Wine

Signature Drinks – \$12

Angelica (*Strawberry Banana or Mango Champagne Smoothie*)
Champarita (*Frozen Lemonade with Champagne*)
Mimosa (*Champagne with Orange Juice*)
Poinsettia (*Champagne with Cranberry Juice*)
RED or WHITE Sangria