

BREAKFAST Served 8 AM to 5 PM Daily

*El Taco Grande (max 3 add-ons)

2 scrambled eggs, Chihuahua cheese, flour tortilla

*ADD: potato; spinach; Chihuahua cheese
bacon; turkey; chorizo; pan sausage; avocado
Egg whites

Texas Benedict

2 poached eggs on brioche bun, jalapeño gravy,
served with salad or hash brown.

Choice of bacon, pan sausage, turkey, avocado.

Breakfast Sandwich

brioche bun, pan sausage, Swiss cheese, egg, aioli

ADD: extra pan sausage

Platters

Egg platters are served with potatoes, beans and 2 tortillas

Eggs Your Way

2 eggs any style

poached, scrambled, sunny side up, over easy, over medium
or over hard. Egg whites

Huevos con Tocino

2 scrambled eggs, bacon

Huevos con Papas y Chorizo

2 scrambled eggs, potatoes, homemade Mexican sausage

Huevos a la Mexicana

2 scrambled eggs, onions, tomato, jalapenō

poached, scrambled, sunny side up, over easy, over medium
or over hard. Egg whites

BITES

Empanadas: Chicken, Beef or Potato

Argentine-style served with chimichurri

Fruit Cup seasonal fruit

Greek Yogurt house-made granola, local honey, fruit

Daily Quiche

Avocado Toast

chimichurri, avocado, arugula, cherry tomatoes, pickled red onion

Stuffed Avocado

egg yolk, potatoes, Swiss cheese, basil chiffonade, red chili flake,
arugula

SIDES

2 Eggs

**Bacon, Pan Sausage, Turkey, Potatoes, Beans,
Avocado, Toast**

Chips salt & vinegar • sweet maui onion • BBQ • jalapeño

LUNCH

Tacos

Taco Trio: Veggie, Beef, or Chicken

with onion, cheese, cilantro

add avocado

Sandwiches

Toasted Croissant Sandwich

Swiss cheese and turkey

Garden Sandwich

avocado, cucumber, red onion, tomato, basil pesto

Siphon Club

turkey, bacon, Swiss cheese, spinach, tomato, aioli

Avocado BLT

bacon, avocado, spinach, tomato, aioli

Chicken Pesto

chicken breast, Swiss cheese, avocado, spinach, tomato, basil pesto

ADD: bacon

BURGERS

Cheeseburger served with chips

brioche bun, aioli, caramelized onions, lettuce, tomato, Swiss cheese

Beyond Burger served with chips

brioche bun, avocado spread, sauteed mushroom, spinach, red onions

Make it vegan with a crispy lettuce wrap

Salads

Siphon House Salad

arugula, cherry tomato, pickled red onion, sarvecchio parmesan,
lemon vinaigrette

ADD: chicken

Arugula Salad

arugula, orange segments, shallots, toasted almonds,
sarvecchio parmesan, lemon vinaigrette

ADD: chicken

PIZZA

All pizzas are prepared on a cauliflower crust

Eddie T

tomato sauce, cheese, bacon, onions, black olives, sun dried tomatoes

Ziggy

tomato sauce, cheese, picadillo, jalapeño, onions

Chelsea (vegan)

pesto base, red onion, bell peppers, spinach, mushrooms

Antonio (vegetarian)

pesto based, cheese, mushroom, basil

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BREWED BEVERAGES

Drip Coffee

Daily Iced Tea

Cold Brew

Hot Tea

*Jasmine • Chai • Chamomile • Hibiscus Mint
Earl Grey • English Breakfast*

Matcha Tea

Nitro Cold Brew

Siphon (for two)



ESPRESSO BEVERAGES

Single Espresso

Double Espresso

Americano

Red Eye

Undertow

Macchiato

Cortado

Flat White

Cappuccino

Latte

Chai Latte

Matcha Latte

Hot Chocolate

Syrups

add chocolate, caramel or vanilla to any drink

HOUSE-MADE BAKED GOODS

Chocolate Chip Cookie

Daily Sweet Scone

Daily Muffin

Banana Bread

served with orange zested whipped cream cheese

Toasted Croissant

Daily Savory Scone

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HAPPY HOUR 4-6 PM

1 off every glass of wine or draft beer

Wine

Beer

Working with Houston roasters like Amaya Coffee, Stumptown & Xela, we have created a selection of brewed & espresso-based beverages to please any palate. We also offer the unique Siphon method utilizing halogen burners to create a precise cup that puts the tasting notes of some of our favorite beans at the forefront. Reaching out across the nation, a selection of beans from Cat & Cloud Coffee, Heart Roasters & other companies that we enjoy hosting monthly is commonly featured as our daily drip, siphon of the week, and on our retail shelves.

From our coffee to our kitchen, we strive to provide food made from quality ingredients that support local vendors.

All our eggs come from hens raised on pasture in Texas. Our chicken is raised cage free, vegetarian fed, and never given antibiotics or hormones. We use uncured bacon, slow smoked over apple wood chips with no added nitrates. Our house-made chorizo is prepared with all natural pork raised on small family farms.

Mill-King Dairy provides us with low temp pasteurized, non-homogenized milk & cream made in Texas and Kraftsmen Baking delivers all our fresh breads from their bakery daily.

Working with vendors like these, we have built our menu to deliver great flavor that you can feel good about enjoying.

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