

BRUNCH MENU 01.27.25

10am - 3pm, Friday - Sunday



amuses

GINGER MEAL STARTER... 3

citrus pickled ginger to kindle the digestive fire

v PROBIOTIC PLATE... 8

seasonal house ferments, great for gut health!

starters

v WINTER SOUP OF THE DAY... 12

weekly rotating winter produce in a traditional Mexican jícara

v SPICE ROUTE BEETS... 14

pecan dukkah, beet greens, cashew green goddess, hemp seed salsa macha

PERUVIAN CEVICHE... 21

Hi-Fi Mycology mushrooms or Bakka Salmon, avocado, turmeric leche de tigre, toasted sesame, sweet potato ginger cream

v PHARM HASH... 14

red la soda potatoes, winter greens, salsa verde, hemp seed crema

v CILANTRO COCONUT GUACAMOLE... 14

hass avocado, coconut chutney, pomegranate seeds, heirloom corn tortillas

v CURLY KALE CAESAR SALAD... 16

miso cashew Caesar, garum nuts, winter radish

*Add: Bakka Salmon... 14 Pasture Raised Chicken ...10

sweets

LAYERED MOUSSE CHOCOLATE CAKE... 14

almond-oat choco cake, espresso, berries, *contains eggs

PECAN ALMOND SHORTCAKE... 12

pineapple, apple compote, fig leaf oil, whipped coconut cream, *contains eggs

v MESQUITE BEAN ICE CREAM SANDWICH... 12

black tahini mesquite chocolate cookie, coconut mesquite gelato

nourishments

v PHARM KITCHARI... 16

our interpretation of Indian comfort food, red lentil curry, cilantro coconut chutney, kraut, sumac pickled onions

*Add: Hemp Seed Avocado... 5, Bakka Salmon... 14

Pasture Raised Chicken... 10

PERUVIAN TACU TACU... 28

farm egg, classic lentil and rice saltado, ají aioli, salsa criolla, avocado

*Add: Akaushi Short Rib... 14

*Vegetarian Mushroom Substitute available

PHARM STEAK & EGGS... 32

red la soda potatoes, house salsa, sumac onions

FARM TO TABLE TACOS

2 heirloom corn tortillas or collard shells

v Oyster Mushroom Tacos... 16

Seasonal Fish Tacos... 18

Akaushi Short Rib Tacos... 20

ANTOJITOS BOARD... 35

All three farm to table tacos, guacamole, crudité, three house salsas

HUEVOS MESOAMERICANOS... 23

farm eggs, hoja santa, black beans, avocado, heirloom corn tortillas, salsa verde asada

CHILAQUILES... 24

farm eggs, heirloom corn totopos, cashew crema, sumac onions, salsa verde asada

CHICKEN & SWEET POTATO WAFFLES... 28

pasture raised chicken thighs, lacto-hot honey, golden milk apple chutney, seasonal greens

v SWEET POTATO WAFFLE... 17

golden milk apple chutney, seasonal fruit sweet potato ginger swipe

BRUNCH LIBATIONS 01.27.25

10am - 3pm, Friday - Sunday

wellness tonics

GOLDEN HOUR... 12

seedlip42, lemon, honey, angostura, other realm nervine

TERA LUNA... 12

seedlip108, chamomile l'apertivo, house brine

ALOE RITA... 12

alcohol free hydrating margarita

AYURVEDIC WELLNESS FLIGHT... 15

fresh ginger, turmeric, beet, and super green

WELLNESS HIGHBALL... 8

choice: ginger, turmeric, beet, or supergreen shot topped with sparkling water

HOUSE TURMERIC GINGER BEER... 8

KOMBUCHA... 6

rotating flavors of local element kombucha

N/A CITRA HAZE... 7

untitled art n/a IPA

wine

SPARKLING

Montonega **Can Sumoi** 2022 'Ancestrale' Penedes, ES... 16

Pinot Noir **Meinklang** 2022 'Prosa' Burgenland, AT... 16

WHITE

Sauvignon Blanc **Cros des Calades** 2022 'Gavel' Rhône, FR... 16

Albariño **Benito Santos** 2022 'Saiar' Rías Baixas, ES... 15

Chardonnay **JP & Charly Thevenet** 2021 'Terrain Rouge' Beaujolais, FR... 17

RED

Gamay **Jean-Paul Dubost** 2023 'Lantignié' Beaujolais, FR... 16

Carignan **Domaine 2 Ânes** 2022 'Corbieres Fontanilles' Languedoc, FR... 15

Montepulciano **Steiger-Kalena** 2021 'Pasatella' Abruzzo, IT... 14

Cabernet Sauvignon **Dar Richi** 2022 'Hanan' Bousit, LB... 18

from the tap

true anomaly 'scout' MX lager ... 10
Houston, TX

equal parts 'sigma' IPA... 10
Houston, TX



craft beer

oxbow 'field beer' blonde ale ... 10
Newcastle, ME

jiant kombucha seltzer ... 10
Culver City, CA

rootstock plum cider ... 12
Williamson, NY

brunch cocktails

LA ISLA DORADA... 15

house golden milk, jamaican rum, ginger, cinnamon & honey

ABRE OJOS... 12

house bloody mary, your choice spirit

FIRE CIDER... 16

apple brandy, irish whiskey, lacto-honey, ginger

ESPRESSO MARTINI... 16

ranch vodka, liquor 43, espresso

INVIERNO VERDE... 15

basil eau di vie, gin, muddled pineapple, lemon, bubbles

SOUR ORANGE PALOMA... 16

repo tequila, clarified local sour orange, sparkling water

MERA MERA... 16

our specialty house margarita

PHARMERS CUP... 15

house turmeric ginger beer, choice spirit

MIMOSA... 10

pomegranate, orange juice, or grapefruit

SANGRIA... 12

repo tequila, damiana, pomegranate, lime, red wine

nootropics & tea

DANDELION CAPPUCCINO (decaf)... 7
herbal dandelion, lions mane, oatmilk

MESQUITE BEAN LATTE... 7
foraged mesquite, espresso, oatmilk

GOLDEN LATTE... 7
house golden milk, espresso, oatmilk

SPICED CHAI... 7
bhakti chai, house golden milk

OAXACAN HOT COCOA... 7
raw cacao, clove, cinnamon, star anise, oatmilk

POETIC COLD BREW (draft)... 6
chiapas coffee bean, orange peel

GINGER HONEY LEMON... 6
fresh ginger, raw local honey, lemon juice