VEGETARIAN
CONTAINS NUTS

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HOUSE-MADE GUACAMOLE
Crispy wonton chips (10)

NEW

AHI & AVOCHACO TOST* Spinach, arugula, mozzarella, Parmesan, cream cheese, red onions, garlic, jalapenos, pico de gallo, fire-roasted salsa, corn tortilla chips (9.5)

SOUTHWESTERN HUMMUS Puréed chickpeas, tahini, garlic, olive oil, spices, cilantro, lemon, fire roasted tortilla chips (7)

CHICKEN TAQUITOS Corn tortilla chips, grilled marinated chicken breast, cilantro, mozzarella, roasted corn, pico de gallo, guacamole, feta, chipotle Pavia alfredo sauce (8)

BLACK WALNUT FISH TACOS* Grilled marinated fish, corn tortillas, marinated cabbage, pico de gallo, avocados, lemon, cilantro, charred corn, black beans, mango, cheddar, tortilla strips, pico de gallo, sweet bell peppers, house greens, spicy mango cilantro dressing, garlic bread (12)

BLACK WALNUT SALAD Grilled marinated chicken breast, fried, garlic crispy wonton, Cilantro lime, Gorgonzola cheese, julienne green apples, house greens, tomato savory dressing, garlic bread (11.5)

BWC SHRILGON STEAK SALAD* Grilled Angus beef short rib, glazed with honey ginger marinade, grilled asparagus, julienne green apples, spicy 'n' spicy walnuts, house greens, asian dressing, garlic bread (16.25)

ASIAN TUNA SASHI Grilled seared tuna, black sesame seeds, green, red and white cabbage, Bell peppers, carrots, sunflower seeds, spicy wontons, wasabi aioli, spicy Asian dressing (15.25)

BLACKENED SALMON CAESAR SALAD* Blackened salmon, Romaine, Caesar dressing, garlic bread (14)

GREEK SALAD Artichokes, Kalamata olives, red onions, celery, sweet bell peppers, feta cheese, cucumbers, house greens, lemon Oils dressing, garlic bread (10.5)

COBB SALAD Grilled marinated chicken breast, peppered bacon, roasted corn, cucumbers, avocados, black bean salad, cheddar, tortilla strips, fire-roasted salsa, corn tortilla chips (10)

QUINNESS* PEAT POE Dem-glace braised beef, red potatoes, baby carrots, green peas, parsnip crust (12.5)

POT ROAST DINNER Slow-cooked chuck tender, garlic mashed potatoes, mushroom gravy, asparagus, roasted garlic mashed potatoes, garlic bread (10.75)

CHICKEN FRIED STEAK Angus beef, cream gravy, garlic mashed potatoes, scalloions, garlic bread (12.5)

SHRIMP & GRITS Shrimp, bacon, stone-ground yellow grits, peppers, blackened seasoning, yellow onions, Pavia Alfredo sauce, diced tomatoes, scalloions, garlic bread (15)

ANCIENT GRAIN BOWL Ancient grains, walnuts, seasoned roasted tomato, grilled chicken, seasonal vegetables, pesto oil (11)

TURKEY MEATLOAF Seasoned ground turkey, herb breaded breadcrumbs, mushroom gravy, asparagus, roasted garlic mashed potatoes, garlic bread (10.75)

CHICKEN BALEY Breaded chicken breast, artichoke hearts, tomatoes, mushrooms, spinach, Marie cheese, garlic mashed potatoes, garlic bread (12)

GARLIC SHRM ZUCCHINI* Zucchini *noodles*, shrimp, garlic, blackened seasoning, olive oil, lemon, Marie cheese, garlic bread (13.5)

BLACKENED SALMON "RISOTTO"* Blackened salmon fillet, risotto style cauliflower, sun-dried tomatoes, spinach, Marie cheese (15.75)

GRILLED CHcken BReast Marinated chicken breast, walnuts, pico de gallo, garlic mashed potatoes, seasonal vegetables, garlic bread (13)

BLACK WALNUT FISH TACOS* Beer-battered mahi mahi, fresh lime, corn tortillas, lettuce, pico de gallo, cilantro, cayenne ranch, house salad (11.5)

PULLED PORK CARNAITAS TACOS House-made pork, feta, shredded lettuce, pico de gallo, yellow onions, enchilada spicy mustard mayo, fresh lime, corn tortillas (10.75)

VEGAN TACOS* Walnuts, sun-dried tomatoes, cauliflower, vegetable broth, avocado, pico de gallo, lettuce, fire-roasted salsa, corn tortillas (10)

quesadilla Cheddar, mozzarella, sour cream, pico de gallo, guacamole, corn tortilla chips (4)

Drizzled marinated chicken breast (10.75)

Drizzled marinated fajita steak (13)

BWC CHICKEN TENDERS Crispy chicken tenders, French fries, cayenne ranch and honey mustard dipping sauces (10.75)

CRAB-STUFFED BRANZINO* Crab-stuffed Mediterranean sea bass, lemon Pavia sauce, seasonal vegetables, garlic bread (19.5)

STEAK ORLEANS* 6 oz. sirloin, shrimp, Louisiana style, cream cheese, Pavia Alfredo sauce, tomatoes, mushrooms, broccoli, garlic mashed potatoes, garlic bread (18)

POT ROAST DINNER Substituting sweet potato fries or fruit (1.25) Substitute orange juice (1.75)

POT ROAST CHICKEN DINNER Substituting cup of soup (1.5) Substitute brown rice (2.5)

BEYOND BURGER (PLANT-BASED) The Beyond Burger patty, lettuce, tomatoes, house-made pickles, spicy mustard mayonnaise, cheddar cheese, choice of house-made potato salad or fries (13.25)

REALLY GOOD BURGER* A pound ground brisket and cheddar patty, mushrooms, sautéed onions, peppered bacon, cheddar, lettuce, garlic cream cheese, broccoli bun, choice of house-made potato salad or fries (13.25)

LOW FAT SWISS BURGER
double stacked beef patty, mushroom, cheddar, lettuce, tomato, choice of house-made potato salad or fries (13.25)

Burgers served with garlic bread. Substitute zucchini noodles (5) Additional garlic bread (1)

Pavia Shrimp Alfredo* Shrimp, amaranth, sweet potato, crispy kale chips, garlic cream sauce, Marie cheese, Pavia Alfredo sauce, garlic bread (14.25)

VEGETARIAN PASTA Pesto-risotto cauliflower, and your choice of a fountain drink or an organic Honest Kids Juice

BREAKFAST MIGAS Four extra-large eggs, Mexican-style tortilla strips, fire-roasted salsa, feta cheese, cilantro (7.5) Add Italian sausage, bacon or ham (1.25)

HEALTHIER THAN THE REST OMELET Three egg whites, spinach, mushrooms, goat cheese, red onions, tomatoes, fruit instead of toast (8.5)

BREAKFAST ENCHILADAS Flour tortillas, scrambled eggs, cheddar, mozzarella, American cheese, guacamole, pico de gallo, sour cream, chipotle Pavia alfredo sauce, tortilla strips, cilantro (7.25)

CHICKEN & WAFFLES Belgian waffle, crispy chicken tenders, powdered sugar, pure maple syrup (10)

LITTLE ACORNS KIDS’ MENU 12 & UNDER PLEASE Choice of potato salad, cabbage, seasonal vegetables, French fries, garlic mashed potatoes, honey, salsa, guacamole, rice, and your choice of a fountain drink or an organic Honest Kids Juice

CHICKEN TENDERS (6.5) CHEESEBURGER (6.5)
ZITI & TOMATO SAUCE (5.5) / CHICKEN DINNER (8)
AJ'S MAC & CHEESE (6.5) / CHEESE QUESADILLA (5.5) / GRILLED CHEESE (6.5)

LATE BREAKFAST

POTATO SALAD (3) / FRITOS (3) / TEQUILA RANCH (3)
SWEET POTATO FRIES (3.25) / SEASONAL VEGETABLES (vu) / BROCCOLI (1.75) / SWEET POTATO BISCUITS (1.75)
SWEET POTATO FRIES (3) / SWEET POTATO BISCUITS (1.75)
SALADS

GREEK SALAD (11.25)

KOREAN FRIED CHICKEN SANDWICH

FRANK'S KRAZY TURKEY BURGER (10.5)

TURKEY CROSSANT CLUB (12)

RÔTI ROASTED CHICKEN

FRENCH DIP Three stacked roasted beef, provolone, mushrooms, sautéed onions, as幄ing dressing, onion au jus, butter, choice of house-made potato salad or fries (12)

KOREAN FRIED CHICKEN SANDWICH

Fried, chicken breast served on a Kaiser roll, house-made pickles, black sesame seeds, scallions, broccoli bun, choice of house-made potato salad or fries (11.5)

POTATO SALAD (3) / FRITOS (3) / TEQUILA RANCH (3)
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GIN & THE BEE
New Amsterdam Gin, honey syrup, lemon juice (7)

TRADITIONAL MARGARITA
Sauza Signature Blue Silver, Triple Sec, fresh lime juice, agave syrup (6.5)

THE BLUSHING LADY
Titos Hand-Made Vodka, Pama Pomegranate Liqueur, fresh-squeezed grapefruit juice, house-made grapefruit sorbet (7.5)

STRAWBERRY SHRUB MOJITO
Bacardi Rum, strawberry shrub syrup, mint, soda water (7.5)

BWC WHISKEY SMASH
TX Whiskey, fresh-squeezed lime juice, seasonal fruit, mint leaves, simple syrup (10)

SPIKED COLD BREW COFFEE
Rumhaven Coconut Rum, from our tap Nitro Cold Brew Coffee, Half & Half (6.5) Nonalcoholic Cold Brew Available *At participating locations only

BWC ORANGE OLD FASHION
Maker’s Mark, orange bitters, sugar cube, orange peel (7)

BWC BLOODY MARY
House-made bloody Mary mix, vodka, celery, olives (7)

BLACK WALNUT RITA
Sauza Tree’s Generation Tequila, Cointreau, fresh-squeezed lime and orange juice (12)

BWC GRAND MIMOSA
Grand Marnier, fresh-squeezed orange juice, champagne pants (6.5) | carafe (25)

PEACH MULE
New Amsterdam Peach Vodka, ginger beer, fresh lime juice (7)

BWC LA PALOMA
Sauza Tree’s Generation, house-made grapefruit sorbet, fresh lime juice, sparkling wine, lime soda (7.5)

Handcrafted Cocktails

Tap & Bottled Beer
Are you a craft beer enthusiast? Explore our handpicked rotating selection on tap! Ask our bartender for today’s draft and bottled beer options.

Cakes (6.5 - 7)
Cheesecakes (7.05)
Pies (6.05)
Cannolis (2.5)
Gluten-Free Key Lime Pie (6.05)
Gelato small (3.8) large (5.05) pint (11) quart (10.50)

Desserts may vary, see dessert & plates case for current offerings.

Online Ordering
for to go orders
WWW.BLACKWALNUTCAFE.COM

Introducing
Your Cater Greater Perks
Receive 5% back when you spend $200 or more on catering menu items.
WWW.BLACKWALNUTCAFE.COM/CATERING

We Want to Host Your
Spirit Night
Ask us for details.

Happy Hour | Early Bird | Mon – Fri 7am to 10:30am | Afternoon | Mon – Fri 3pm to 6:30pm | Dine-in only

Cocktails

BWC Grand Mimosa
Grand Marnier, fresh-squeezed orange juice, champagne pants (4) | carafe (20)

BWC Bloody Mary
House-made bloody Mary mix, vodka, celery, olives (4)

Traditional Margarita
Sauza Signature Blue Silver, Triple Sec, fresh lime juice, agave syrup (5)

Spiked Cold Brew Coffee
Rumhaven Coconut Rum, from our tap Nitro Cold Brew Coffee and Half & Half (4) *At participating locations only

Peach Mule
New Amsterdam Peach Vodka, ginger beer, fresh lime juice (4)

Gin & The Bee
New Amsterdam Gin, honey syrup, fresh lemon juice (4)

The Blushing Lady
Titos Hand-Made Vodka, Pama Pomegranate Liqueur, fresh-squeezed grapefruit juice, house-made grapefruit sorbet (5.5)

Whines

Bubbles & Rosé

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<th>gts btl</th>
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<tr>
<td>Rosé</td>
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White Wine

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<td>Moscato</td>
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<td>Mihos, California</td>
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<tr>
<td>Pinot Noir</td>
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Red Wine

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<td>Merlot</td>
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<tr>
<td>Merlot</td>
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House Selection

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<td>Sauvignon Blanc</td>
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<td>Cabernet Sauvignon</td>
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<td>Sangiovese</td>
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<tr>
<td>Merlot</td>
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<td>Liberty Creek, California</td>
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Wines

All House Selection Wines (4.5)

Tap Beers

Any Local Craft Beer (4.5)

Bud Light or Shiner Bock (3.5)

Mocktails

Strawberry Shrub
Strawberry shrub syrup, mint, Topo Chico sparkling water (4.5)

Ginger Beer Lemonade
Fresh-squeezed lemon juice, honey syrup, ginger beer (4.5)

Breakfast

Fajita Steak Omelet*
Three extra-large eggs, grilled marinated fajita steak, cheddar, mozzarella, yellow onions, sweet bell peppers, pico de gallo (9)

Breakfast Enchiladas *
Flour tortillas, scrambled eggs, cheddar, mozzarella, American cheese, guacamole, pico de gallo, sour cream, chipotle Pavia alfredo sauce, tortilla strips, cilantro (5)

Mini Starters

Turkey Chili Cheese Fries
Turkey and black bean chili, sour cream, scallions, cheddar (3)

Chips & Salsa
Fire-roasted salsa, chips (1.5)

Chicken Quesadilla
Grilled marinated chicken breast, cheddar, mozzarella, sour cream, pico de gallo, guacamole, cilantro, flour tortilla (4)

Southwestern Hummus
Pitted chickpeas, tahini, garlic, olive oil, spices, cilantro, lime, crispy wonton chips (3)

BWC Queso
House-made queso, roasted peppers and onions, tomatoes, spicy sausage, cilantro, corn tortilla chips (5)

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