

# CJ's COFFEE ROASTERS

FARM TO CUP  FARM TO FORK

# LETTUCE INDULGE KITCHEN

## M E N U



MONDAY - SATURDAY  
5:30 AM - 9:00 PM

Call ahead for pickup or delivery!  
903-337-1964 • 903-271-0369

# COFFEE, SMOOTHIES, FRAPPES & MORE

## Espresso

Cocoa Flat White (8oz) .....	2.5
Cortado (4oz) .....	2.3
Doppio (2oz) .....	2
Cappuccino (8oz) .....	3
Espresso Macchiato (2oz) ...	2.3

## Brew

	12oz	16oz	20oz
Drip.....	2	2.5	3
Shot in the Dark	2.5	3	3.5
Bullet Proof.....	4	4.5	5
Americano.....	2	2.5	3

## Nitro & Cold Brew

*Our 24 Hour Cold Brew Process  
Creates a Smooth, Full-Flavored Coffee*

	14oz	20oz	32oz
Cold Brew.....	3	3.5	4.5
Sweet Cream Cold Brew.....	3.8	4.3	5.3
Nitro.....	4.5	5	6
Sweet Cream Nitro.....	5.3	5.8	6.8

## Flavored Lattes

Try any flavor *Hot, Iced* or as a *Frappe*

**Milk Alternatives:** Non-Fat • Heavy Whipping Cream  
Half and Half • Almond Milk • Oat Milk • Soy Milk

	12oz	16oz	20oz
Hot Lattes.....	4	4.5	5

	14oz	20oz	32oz
Iced Lattes.....	3	4	5

## Signature Frappes

	14oz	20oz	32oz
Oreo Blast			
Chocolate Chip	4.5	5	6.5
Monster Bean			
Mocha			
Chai	Comes w/ fresh shots		
Salted Caramel	of espresso(try extra		
Peanut Butter Mocha	shots!)		

## Coffee Alternatives

	14oz	20oz	32oz
Chai Latte.....	3.6	4.3	4.7
London Fog.....	3.5	4	4.5
Dirty Chai.....	3.8	4.6	5.1
Hot Teas.....	3	3.4	3.6
Hot Chocolate.....	3.4	3.9	4.4
Steamer.....	3.4	3.9	4.4

## Flavors

Mocha • Brown Sugar • Honey Bee • Lavender Latte •  
Mexican Mocha • Snow Monkey • Yeti • Vanilla •  
Salted Caramel Mocha • Creme Brûlée • Hazelnut •  
French Vanilla • Caramel Toasted Marshmallow •  
Caramel Macchiato • Meadow • Lavender Bee •  
White Mocha • Salted Caramel

## Protein Shakes

Includes Muscle Milk Whey Protein, 2 fresh Espresso  
Shots, Frappe Mix Peanut Butter & Banana

Add Spinach for \$1

	14oz	20oz	32oz
Honey Pro			
Mocha Pro	4.5	5.5	6.8

## Other Drinks

	14oz	20oz	32oz
Sweet Tea	2	2.5	3.5
Blackberry Unsweet Tea	2	2.5	3.5
Peach Tea	2.5	3	4

Boxed Water..	2.5	Texas Made Lemonade.....	3
Kombucha.....	4	Harney & Sons Teas.....	3.4
Topo Chico....	1.8	Orange or Apple Juice.....	1.5

## Seltzer Waters

14oz - 2 | 20oz - 2.5 | 32oz - 3.5

Super Greens • Mixed Berry  
• Watermelon • Strawberry

## Smoothies

14oz - 4 | 20oz - 5 | 32oz - 6

Strawberry • Banana • Mango • Peach •  
Pina Colada • Mixed Berry

Add Spinach... .50 Add Protein..... 1

# COLD-PRESSED JUICE & SMOOTHIE BOWLS

## COLD-PRESSED JUICE (14oz).....6

<b>Greens Galore</b> <i>Spinach, Kale, Cucumber, Celery</i>	<b>Sweet &amp; Green</b> <i>Spinach, Kale, Cucumber, Apple</i>	<b>Good Morning Green</b> <i>Oranges, Local Honey, Wheatgrass</i>	<b>Level Up Lemonade</b> <i>Lemons, Local Honey, Wheatgrass</i>	<b>Rise &amp; Shine</b> <i>Carrots, Orange Ginger, Celery</i>	<b>Sweet Delish</b> <i>Apple, Beet, Carrot</i>
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### Juice Boost (3oz).....3.5

- **Ginger Lemon Shot**
- **Wheatgrass**

### Premium Boost (6oz).....5

- **Immune Booster: Orange, Ginger, Turmeric & Oregano Oil**
- **Energizer: Apple, Lemon, Ginger w/ ACV**
- **Volcano: Carrot, Lemon, Ginger, Turmeric, Cayenne Pepper & Organic Coconut Oil**
- **Ocean Love: Blue Spirulina, Aloe & Lemon**

## SMOOTHIE BOWLS Mini (12oz)...5      Reg (24oz)...8

### Banana Berry

*Banana base topped with Berries, Bananas, Coconut Flakes*

### Berry Delicious

*Acai base topped with Berries, Kiwi, Honey Drizzle\*, Hemp Hearts, Pepitas*

### Dragon Bowl

*Dragon Fruit base topped with Banana, Berries, Granola, Chia Seeds, Pepitas and Honey Drizzle\**

### Super Greens

*Banana Avocado Base topped with Blueberries, Strawberries, Almond Butter, Spirulina, Chia Seeds & Hemp Hearts*

### Nut Butter Bliss

*Banana base topped with Banana, Chocolate Chips, Granola, Almond Slivers (Choose Peanut or Almond Butter)*

### Tropical Dream

*Pineapple base topped with Kiwi, Bananas, Strawberries, Granola, Coconut Flakes, Honey\* & Chia Seeds*

**Add-ins: \$1 ea:**

<i>Avocado</i>	<i>Nut Butter</i>
<i>Kale</i>	<i>Spirulina</i>
<i>Spinach</i>	<i>Protein Powder</i>
	<i>Gluten-Free Granola</i>

*\*Request maple syrup in place of local honey for vegan accommodations*

# BREAKFAST MENU

SERVED ALL DAY

## BREAKFAST CLASSICS

**Baked Oatmeal.....3.8**

*Blueberry, Apple,  
Banana Walnut,  
Cranberry Almond, Plain*

**Gluten-Free Oatmeal.....3.8**

*A blend of gluten-free old fashioned and steel cut oats cooked in coconut milk and topped with your choice of:*

- *Maple roasted, cinnamon apples*
- *Caramelized bananas and roasted*

**Yogurt Parfait**

*Greek vanilla yogurt*      Sm Lg  
4      6  
*topped with fresh fruit and our  
gluten-free granola*

**Breakfast Wrap or Bowl**

*Veggie - bell pepper, Bella mushrooms,  
black beans & avocado.....5*  
*Meat Lovers - sausage, bacon &  
cheddar cheese.....6*

**Fruit Bowl**

*Seasonal Fruit topped with*      Sm Lg  
3      5  
*Granola and Chia Seeds*  
**Choose your topping:**  
*Peanut Butter, Almond Butter, or  
Local Honey*

**Breakfast Plate.....7**

*2 eggs any style, bacon OR sausage,  
& 2 slices of toast*  
*w/ skillet tossed, red potatoes..8.5*

**Croissants.....3.3**

*Spinach & Cheddar  
Ham & Cheddar  
Ham & Cheddar w/ Jalapeños*

**Mini-Frittatas (2).....5**

*Sausage, Kale & Cheddar  
Sausage, Bacon & Cheddar  
Shiitake Mushrooms  
& Microgreens  
(Local Pastured Eggs)*

**Steak & Eggs.....14**

*8oz Wagyu sirloin, roasted red  
potatoes & two eggs*

## BELGIAN WAFFLES

**Belgian Waffle.....6**

- *Banana Maple Pecan.....7*
  - *Fresh Berries.....7*
  - *Banana Peanut Butter.....7*
  - *Bruschetta Waffle.....7*
- add bacon crumbles.....1*

**Belgian Breakfast: choice of waffle with two eggs and choice of bacon or sausage patty.....10**

## PASTRIES

**Cream Cheese Danish.....3.3**

**Scone.....3.3**

**Blueberry Muffin.....3.3**

**Cinnamon Roll.....3.3**

## CJS CLASSICS

**Meat & Cheese Board**

*Ham, Turkey, Salami, Swiss, Cheddar  
& Pickles, w/ 2 Homemade Rolls.....8.5*

**Taco Salad**

*Ground Turkey Taco Mix, Cheddar, Tomatoes,  
Sour Cream, Homemade Salsa & Chips.....8*

**Chicken Salad**

*Baked Chicken Breast, Celery, Mayo,  
Pickle & Homemade Roll.....7*

**Turkey Croissant**

*Turkey Breast, Avocado  
Sprouts, Cream Cheese.....7.5*

**Grilled Chicken Salad**

*Grilled Chicken, Tomatoes, Cucumbers, Mandarin  
Oranges, Croutons, Toasted Almonds & Roll.....8*

**Chicken Pot Pie**

*A Classic with a Buttery Crust  
and Creamy Sauce.....8*

# LUNCH & DINNER MENU

SERVED ALL DAY

## LETTUCE INDULGE SIGNATURE

Comes with seasonal fresh vegetables as well as the toppings of choice

Choose your base:

Salad -OR- Whole Wheat Wrap -OR- Spiraled Zucchini

Choose your signature:

**BLTA // 9**

Bacon, Lettuce, Tomato, Avocado

**Avocado Caprese // 9**

Avocado, Basil Tomato, Mozzarella

**Farmers Basket // 11**

Roasted Chicken, Cheddar Cheese, Sliced Egg & Bacon

**Chicken House // 11**

Roasted Chicken, Feta, & Honey Pecans

**Sirloin House // 11**

Sliced Sirloin\*, Pepitas, & Feta

**Black and Blu // 12**

Blackened Sirloin\*, Bacon & Blue Cheese Crumbles

**Salmon House // 11**

Wild Caught Salmon, Feta & Pepitas

**Farmers Daughter // 9**

Avocado, Chickpeas, Sliced Egg, Feta & Honey Pecans

**Festive Vegan // 9**

Avocado, Chickpeas, Black Beans, Hemphearts & Pepitas

**Powered by Plants // 11**

Shiitake Mushrooms, Quinoa, Kale, Avocado, Chickpeas, Almond Slivers & Microgreens

**Energize // 11**

Kale, Spinach, Microgreens, Bella Mushrooms, Black Beans, Quinoa, Hemp Hearts and Pepitas

\*Wagyu or Grass-Fed Beef Available

Choose Add-Ons \$1

- Sliced Egg

- Avocado

Dressing Options (All Gluten-Free)

Creamy Garlic • Blue Cheese • Avocado Lime [Vegan] •

Lemon Basil [Vegan] • Balsamic Vinaigrette [Vegan] • Berry Vinaigrette [Vegan]

## AVOCADO TOAST

Served on Rosemary bread or Gluten-free bread, with a side salad

**Avocado Caprese // 9**

Avocado, Basil Tomato, Mozzarella

**Black and Blu // 12**

Blackened Sirloin\*, Bacon & Blue Cheese Crumbles, Blue Cheese Drizzle

**Avocado Chicken Salad // 9**

House-Made Avocado Chicken Salad layered on a fresh lettuce leaf

**BLTA // 9**

Bacon, Lettuce, Tomato, Avocado

**Chicken Caprese // 10**

Roasted Chicken, Avocado, Tomato, Mozzarella, Basil, Balsamic Drizzle

**Powered by Plants // 10**

Avocado, Seasoned Chickpeas, tomatoes, Cucumber, Red Onion, Shiitake Mushrooms, Kale, Micro Greens, Balsamic Drizzle

**Brunch Toast // 8**

**CHOOSE...**

**Meat:** Sausage, Bacon, Egg, Cheddar

**Veggie:** spinach, bell pepper, mushrooms and eggs

**Tuscan Toast // 5**

House-made, toasted Rosemary bread with pesto and roasted garlic dipping oils

\*add an egg for \$1

## Skillet Dinners

Served with seared seasonal veggies and the choice of Quinoa or Roasted Red Potatoes

**Veggie Skillet.....13**

**Quartered Chicken Skillet.....15**

**Wild Salmon Skillet.....15**

**Wagyu Sirloin Steak Skillet\*.....16**

**Lettuce Wraps (Pick 3).....9**

Chicken Pesto

Avocado Caprese

Blackened Chicken

Avocado Chicken Salad

Steak Chimichurri

Avocado ChickPea Salad

Black and Blu Texas Wagyu\*

# SWEETS AND MORE

## BAKERY & DESSERTS

**Protein Bites - 12 per order...6** GF  
**Honey Peanut Butter**  
**Dark Chocolate Peanut Butter**  
*\*Other Flavors Available*  
**Crème Brûlée.....6** GF

**Strawberry Cupcake...3**  
**Cake Pops.....2.3**  
**Breakfast Cookie.....3.3**  
**Biscotti.....2**  
**Sweet Loaves.....3**  
**Espresso Brownie.....3**

**Chocolate Mousse.....5** GF  
**Lemon Mousse.....5** GF

GF = Gluten-Free

## INDULGENCE PLATTERS

Served with Toasted Rosemary Bread

Sm Lg  
14 19

### Veggie & Dips

Assorted cut veggies with house-made hummus & guacamole

### Fruits & Cheese

Assorted fresh fruits with vanilla ricotta dip

### Chicken Skewers

Grilled chicken breast with mushrooms, red potatoes & bell peppers

### Wagyu Sirloin Skewers

With mushroom, red potatoes & bell peppers

## UPTOWN BOWLS

Blended wild grain rice & quinoa with seasonal veggies topped with Teriyaki sauce and choice of protein. GF

**Sautéed Kale & Shiitake Mushrooms.....8**  
**Roasted Chicken.....8**  
**Wagyu Sirloin.....10**  
**Wild Salmon.....10**

GF = Gluten-Free

## ABOUT US

We aim to provide numerous vegetarian, vegan and gluten-free options and are careful to educate all of our guests on our selected ingredients. All meals are made with whole food ingredients, steering clear of any hydrogenated oils, soy, msg, refined sugars and GMO products. Integrity and transparency in our menu items is a priority ALWAYS!