

SIXTH^{and} WALLER

MORNING, NOON & NITE

BREAKFAST ANYTIME

POTATO, EGG & CHEESE TACO VG 3

BACON, POTATO, EGG & CHEESE TACO 4

PASTRAMI, EGG, POTATO & QUESO TACO 4

All Tacos Served on Flour Tortillas with Salsa Roja

GRILLED PINEAPPLE SALAD VG/GF 8.5

Rum Marinade, Pecan Granola,
Cinnamon, Vanilla Yogurt, Tarragon

ROASTED MUSHROOM OMELETTE VG 12.5

Caramelized Onion, Kale, Swiss, Toast

QUESO BENEDICT* VG 14.5

Roasted Green Chile Queso, Poached Eggs,
Guacamole, Cheesy Waffle Tot Cakes, Pico

PASTRAMI & SUNNY SIDE EGG* GF 16

Root Vegetable Hash, Horseradish Cream,
Pickled Onion, Arugula, Mustard Seed

BLUEBERRY CREAM CHEESE FRENCH TOAST VG 9.5

Maple Syrup

BREAKFAST BUN 10.5

Scrambled Eggs, Smoked Ham, Cheddar,
Smashed Tots, Mayo, Hot Sauce

TEXAS PECAN GRANOLA V/GF 6.5

Pumpkin Seed, Dried Cherries, Oats, Honey

RUBY RED GRAPEFRUIT HALF V/GF 3

Texas Honey

TWO OVER EASY EGGS* VG/GF 5

HOUSE TOAST VG 3

Butter, Jam

MAPLE BACON DF 3

All eggs cooked to order

SANDWICHES

Served with our Salt & Vinegar Chips and a Pickle Spear

SUB TOTS OR A SMALL KALE CAESAR +2

SUB GLUTEN-FREE BREAD +1

HOT & CRISPY

PASTRAMI REUBEN 13

House Pastrami, Swiss, Sauerkraut,
Russian Dressing, Rye

SWEET POTATO/BLACK BEAN BURGER V/GF 11

Arugula, Chile-Lime Mayo, Jicama Slaw, Pickled Onions

PRESSED PROSCIUTTO 12.5

Fig Jam, Capers, Cherry Peppers,
Fresh Mozzarella, Basil, Ciabatta

FRIED GULF SHRIMP PO'BOY 13.5

Spicy Tartar Sauce, Cabbage, Tomato, Lemon, Baguette

SMOKED TURKEY 11

Alfalfa Sprouts, Arugula, Lemon, Tarragon,
Mayo, Swiss, Ciabatta

THE 1989 CHICKEN FRIED STEAK 10.5

Crispy Shoulder Tender, Mashed Potatoes,
Black Pepper Gravy, Burger Bun,
Pickled Green Beans

WALLER ST. DINER BURGER 8.5

Ground Brisket and Chuck, American Cheese,
Lettuce, Tomato, Onion, Mayo

ADD DOUBLE MEAT, DOUBLE CHEESE +5

DELI-STYLE

HOUSE LOX & EVERYTHING BAGEL* 14

Cream Cheese, Capers, Cucumber,
Red Onion, Lemon, Tomato, Dill

JACKFRUIT BÁNH MI VG 11

Carrot, Jicama, Cucumber, Cabbage,
Cilantro, Mint, Chile Mayo, Baguette

MEDITERRANEAN TUNA SALAD DF 11.5

Capers, Olives, Arugula, Basil,
Red Wine Vinaigrette, Tomato, Baguette

B.L.A.T. 10.5

Maple Bacon, Lettuce, Avocado,
Tomato, Mayo, Sourdough

APPETIZERS

CRISPY BRUSSELS SPROUTS **V/GF 8**

Green Apple-Ginger Vinaigrette,
Toasted Coconut, Chile, Mint

SESAME-GARLIC EDAMAME **V/GF 7**

Togarashi, Sweet Soy

TATER TOTS & KETCHUP **V/GF 5.5**

SMOTHER THEM WITH QUESO, BACON,
GREEN ONIONS +3

ICE COLD RAW FARM VEGETABLES **VG/GF 9**

Lettuces, Herbs, Green Goddess
Dressing

CHIPS & SALSA **V/GF 3.5**

CHIPS & POMEGRANATE-COTIJA GUACAMOLE **VG/GF 9**

CHIPS & GOCHUJANG QUESO **VG 10**

REDFISH & SHRIMP CEVICHE* **GF/DF 12.5**

Aji Amarillo, Red Onion, Jalapeño, Ginger,
Lime, Cilantro, Tortilla Chips

HUMMUS **V 8**

Salsa Verde, Coriander Pita Chips

ESTHER'S LATKES **VG 7.5**

Sour Cream, Applesauce

FRIED CHICKEN THIGH **13**

Cholula Butter, Mezcal Honey

SOUPS / SALADS / BOWLS

ADD AVOCADO, BACON, OR EGG +3
ADD FAROE ISLAND SALMON, CHICKEN, STEAK,
OR FRIED SHRIMP +8

WEST AFRICAN PEANUT & TOMATO SOUP **V/GF 7.5**

Coconut Milk Curry, Collard Greens, Cilantro

ROMAINE CHOP SALAD **VG/GF 11**

Tomato, Hard-Boiled Egg, Red Onion, Smoked
Almonds, Blue Cheese, Buttermilk Ranch

VEGAN KALE CAESAR SALAD **V/GF 9.5**

Lemon-Caper Dressing, Almonds, Croutons

ARUGULA & FENNEL SALAD **VG/GF 11**

Walnut, Feta, Apple-Ginger Vinaigrette

COCONUT JASMINE FRIED RICE **VG/GF 14**

Avocado, Egg, Edamame,
Hot Sauce, Peanuts, Sprout Salad

CHILLED GARLIC-SESAME UDON NOODLES **V/DF 12**

Smoked Mushrooms, Scallion, Cucumber,
Radish, Chile Oil

ENTRÉES

CHICKEN FRIED CHICKEN **18.5**

Mashed Potatoes, Black Pepper Gravy, Braised Greens

BUTTERNUT SQUASH RIGATONI **VG 19**

Smoked Mushrooms, Parmesan, Brown Butter, Greens

SEARED SALMON* **GF 23**

Beet, Fennel, Ginger, Orange, Green Goddess, Arugula

7 SPICE LAMB KEBABS* **GF 22**

Quinoa Tabbouleh, Tzatziki, Parsley Salad

8 oz GRILLED SHOULDER TENDER* **36**

Cooked to order. Smoke Roasted Yukons, Arugula,
Salsa Verde, Crispy Onion

ADD OVER EASY EGG +3

**Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.*

V Vegan GF Gluten Free
VG Vegetarian DF Dairy Free

SWEETS

MAWMAW'S CHOCOLATE CREAM PIE **6.5**

Milk Chocolate Pudding, Toasted Meringue

MANGO CREAM PIE **6.5**

Whipped Coconut, Graham Cracker Crust, Basil

COOKIE OF THE DAY **4**

TRES LECHES CAKE **7.5**

Preserved Fruit, Crunchy Bits