DINNER SELECTION

Add or Substitute Protein: chicken, tofu, tuna, steak, bacon or salmon

SALADS

Beet Salad 7.49
Mixed greens, tossed with picked beets in a sherry vinaigrette, topped with goat cheese, mandarin oranges, finished with walnuts

Caprese 5.49
Sliced heirloom tomatoes served on balsamic reduction, topped with olive oil, fresh basil, oregano & radish sprouts

Apple Salad 7.49
Sliced apple, kale, red radish and celery tossed in a rich raspberry vinaigrette, topped with blue cheese, finished with pecans

Caesar Salad 6.49
Chopped hearts of romaine tossed in our house Caesar dressing, topped with shaved pecorino cheese & focaccia croutons

APPETIZERS

Crab Cake 9.49
Cake served with arugula, olive oil, topped with deep fried shallots and cajun remoulade sauce

House Brussels 7 .49
Daily fresh brussels, salt and peppered, sautéed in canola oil with pancetta, shallots, red grapes and ginger, then topped with a sweet balsamic reduction

Polenta Fries 7 .49
Polenta, parmesan cheese, thyme, crumbled blue cheese, extra virgin olive oil, fried and finished with a chipotle aioli

Beef Carpaccio 7 .99
Beef tenderloin with shaved parmesan cheese, truffle oil, arugula, lemon, sea salt and pepper

Beef Ravioli 7 .49
Beef raviolis, truffle oil and micro mix, served in a rich cream sauce

Antipasta Sampler 15.99
Chefs choice of three different rich cheeses, and three different imported meats, served with olives, grissini sticks with dijon mustard and fruit

ENTREES

Lobster Linguine 19.49
Lobster sautéed with garlic, pine nuts, and pancetta. Then reduced in cream sauce, topped with pecorino cheese and crushed red peppers

Bay Scallops 17.49
Sweet scallops pan seared in a rich vanilla butter, served on a creamy veggie risotto, topped with fresh micro mix and lemon zest

Salmon 15.49
Atlantic caught salmon, served over a rich butternut squash risotto, with thinly sliced radish, then topped with arugula and sliced almonds

Tuna 14.49
Seared tuna served on a rich saffron lemon aioli, green olive arugula salad, topped with pickled shallots and a fresh quail egg

Mahi Mahi 15.99
Sautéed brussel sprouts, lima beans, carrots and kidney beans tossed with a house made poke sauce, topped with pickled cucumber and oranges, finished with sesame seeds

New York Strip Steak 18.99
10oz hand-cut New York Strip Steak, served on house brussels sprouts that have been sautéed with ginger, pancetta, shallots and topped with balsamic reduction

Pork Chops 13.49
Marinated pork chops topped with house honey mustard, served with apple salad of arugula, radish, celery, and pecans tossed in raspberry vinaigrette

Honey Glazed Chicken 13.99
Sautéed butternut squash with kale in brown butter, tossed with quinoa, topped with glazed chicken breast, finished with pecans and pomegranate seeds

Creamy Kale Gnocchi 13.49
Sautéed shallots, garlic, mushrooms, tossed with fried gnocchi, and kale in a rich cream sauce, topped with pancetta and blue cheese crumble

Sirloin Steak 19.49
Seared sirloin steak, served on a rich creamy cauliflower purée, fried gnocchi, radish sprouts, and sautéed pearl onions, topped with a zesty caper compound butter

MOUR strives to use only local purveyors for all of our quality ingredients!

mour
CAFÉ + PANTRY

BREAKFAST
LUNCH
DINNER
TO-GO MENU

KITCHEN HOURS

Monday - Thursday 7:00am - 10:00pm
Friday 7:00am - 11:00pm
Saturday 10:00am - 11:00pm
Sunday 10:00am - 10:00pm

(512) 442-6687

1414 Shore District Drive, Bldg 3, Suite 120
Austin, Texas 78741

mourcafe.com

BREAKFAST SELECTION

Add or Substitue Protein: sausage, bacon, tofu

Citrus Toast 6.49
Toasted sour dough bread, covered with house made citrus cream cheese, topped with smoked salmon, finished with crushed pistachios and sprouts.

Avocado Toast 4.49
Avodcado toast coated in a thick layer of guac, topped with jalapeños, pomegranate seeds and radish sprouts, finished with an over easy egg

Breakfast Sandwich 5.75
Bacon, egg, muenster cheese, homemade pesto served on rye toast

Morning Glory Sandwich 5.75
Egg, spinach, mozzarella, with house spread served on toasted sourdough bread

BREAKFAST TACOS

Corn or flour tortilla served with two homemade salsas.
Substitute regular eggs for egg whites upon request

Bacon, egg, cheddar cheese 2.49

Potato, egg, cheddar cheese 2.49

Chorizo, egg, goat cheese 2.49

Mushroom, muenster, calabrese peppers 2.49

LUNCH SELECTION

Add or Substitue Protein: salmon, tuna, chicken, tofu, mahi mahi

SALADS

Beet Salad 6.49
Mixed greens, tossed with picked beets in a sherry vinaigrette, topped with goat cheese, mandarin oranges, finished with walnuts

Caprese 5.49
Sliced heirloom tomatoes served on balsamic reduction, topped with olive oil, fresh basil, oregano & radish sprouts

Caesar Salad 4.99
Chopped hearts of romaine tossed in our house Caesar dressing, topped with shaved pecorino cheese & focaccia croutons

Apple Salad 7.49
Sliced apple, kale, red radish and celery tossed in a rich raspberry vinaigrette, topped with blue cheese, finished with pecans

SOUP

Chef's house made soup of the day 4.49

PO BOYS

Shrimp Po Boy 10.49
Golden brown shrimp served on a French hoagie, spicy remoulade sauce, shredded lettuce, tomatoes, pickles and red sauce served with a side of house slaw

Oyster Po Boy 11.49
Deep-fried oysters served on a French hoagie, tangy remoulade sauce, shredded lettuce, toma-toes, pickles and red sauce served with a side of house slaw

ENTREES

Served with a side of chips

Grilled Cheese + Soup of the Day 7.99
House focaccia, filled with a rich muenster cheese, sautéed portabella mushrooms, caramelized onions, calabrese peppers

Country Chicken Sandwich 8.49
Locally sourced grilled chicken with house fire roasted tomato spread, fresh basil and mozzaralla, served on focaccia bread

Portabella Sandwich 7.99
Grilled portabella, topped with a rich house hummus, roasted red bell peppers, cheddar cheese, arugula served on a brioche bun

Sweet & Spicy Burger 7.49
Grilled house made beef patty, topped with muenster cheese, sweet and spicy sauce, caramelized onions, guac, topped with an over easy egg and served on a rich brioche bun

Smoke House Burger 7.99
Grilled house made beef patty, topped with manchego cheese, house sauce, sliced mushrooms, bacon, served on a warm brioche bun

Mour Traditional 6.99
Grilled house made beef patty, topped with lettuce, tomato, onion and pickles, served on a warm bun

Fish Tacos 6.99
Marinated catch of the day locally sourced, served in a tortilla, topped with cabbage, sliced jalapenos, grapefruit, oranges and finished with fresh crema

Apple & Cabbage Grilled Cheese + Soup of the Day 7.49
Sliced apple, cabbage, caramelized onions, muenster cheese on sourdough bread

Fried Oysters 7.99
Fresh oysters deep-fried to perfection, served with a tangy remoulade, topped with parsley

** For gluten sensitivities please note our kitchen is shared with other items that may contain gluten and we do offer gluten free pasta.*

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

BEVERAGES

SMOOTHIES

ADD Protein powder 1.50

Mour Favorite - Strawberry, banana, raspberry, sorbet 6.59
Mour Mango - Mango, banana, mango sorbet 6.59
Mour Healthy - Kale, pineapple, banana, mango 6.59

FRESHLY SQUEEZED

Citrus Juice - Carrot, orange, ginger 6.59
Green Juice - Spinach, celery, kale, cucumber, apple 6.59
Energy Juice - Cabbage, cucumber, blueberry, apple 6.59

COFFEE

Brewed coffee	3.00	Cappuccino	3.75
Cold brew	4.00	Latte	4.25
Espresso	3.00	Mocha	4.75
Pour over coffee	5.00	Chai latte	3.50
Americano	3.50	Dirty chai	4.00
Macchiato	3.50		

ALL OUR SHOTS ARE DOUBLE

ORGANIC TEA

Earl Grey	3:50	Tropical Green	3:50
Austin Breakfast	3:50	Blood Orange	3:50
Jasmine Green	3:50		