

HIGH NOTE

Our menu is designed to be friendly for a variety of dietary needs & preferences including Vegan (▼), Vegetarian (■), Gluten-free (●), Paleo & Ketogenic lifestyles.

☀️ COFFEES, TEAS & REFRESHERS

see our Coffee & Cocktail menu for additional drink choices

Pancake Coffee ghee, maple syrup 5.5

Butter Coffee MCT oil, ghee 5.5

Matcha Latte ceremonial matcha 5.5

House Chai Latte 4.5

Espresso 3

Latte 4

Iced Tea Black or Peach 3

Hot Tea 5

Cucumber Ginger Agua Fresca 5

Daily Agua Fresca 5

Kosmic Kombucha (on draft) 7

Local.Lemon.Love., Seasonal Kombucha

HEALTHY/BOOZY 5.5/8.5

Kale apple, almond, lime/+ vodka

Beet honey, grapefruit, lemon/+ gin

Carrot maple, lemon/+ whiskey

Sweet Potato pineapple, lime/+ rum

Celery ginger beer, lime/+ tequila

WINE ON DRAFT 7

White Trebbiano

Red Cabernet

Rosé Cinsault

SUNRISE to SUNSET

Edamole Toast ■

edamole, soft-boiled egg, toasted sunflower seeds, pickled onion, radish, fresh herbs, sourdough 10
Gluten Free +2 | Vegan optional

Breakfast Sandwich ■

soft-boiled egg, tomato, cashew aioli, herbed hot sauce, seasonal greens, fresh herbs, seeded ciabatta 10
Roasted Pork +4 | Gluten Free +2 | Vegan optional

Superfood Oats & Berries ▼●

banana, toasted nuts, golden raisins, seasonal fruit, coconut-cinnamon whipped cream 9.5
Maca +1 | Protein +2 | Collagen +1

Granola Fruit Parfait ■●

organic Greek yogurt, golden raisins, puffed rice, blackberry chia pudding, granola, seasonal fruit, honey 8.5

Breakfast Skillet ■●

soft scrambled eggs, kale, home fries, avocado, onions & peppers 12
Roasted Pork +4 | Vegan optional

Sweet Potato Migas ■●

soft scrambled eggs, grain-free chips, black beans, house salsa, fire-roasted salsa, Cholula 12
Roasted Pork +4 | Vegan optional

SHAREABLES

Dip Trio ▼●

grain-free chips, salsa, edamole, cashew queso 11

Crudité ■●

crisp seasonal vegetables, labneh ranch 10

Poke Wrap ●

salmon, brown rice, avocado, pickled cucumber, sesame soy wrap 12.5

Blistered Shishito Peppers ▼●

cashew aioli 9

Quinoa Falafel ■●

tzatziki, herbed hot sauce, veggie slaw, sweet drop peppers, seasonal greens 9.5
Vegan optional

Antipasti Board ■

cashew cheese, pepperonata, nuts, Mediterranean olives, feta, dates, sweet drop peppers, pickled blueberries, toasted sourdough 14
Gluten Free +2 | Vegan optional

☀️ THE HIGH NOTE OF YOUR DAY

At High Note, we want you to leave feeling good about what you ate, what you spent, and what you experienced. That means choosing high-quality ingredients from vendors we know and trust. Our menu features nutritious, flavorful, fresh food and beverages all conceptualized with a team of chefs and restauranteurs on the forefront of health and wellness trends.



SOUPS & SALADS

Chicken Bone Broth 6.5 **Chef's Daily Bone Broth 8.5**

Add Protein *Roasted Pork +4 | Crisp Chicken +5 | Grilled Sirloin +6 | Seared Salmon +7 | Braised Tofu +4*

Kale Salad ▼ ●

puffed rice, sunflower seeds, pickled currants, avocado, apple cider vinegar **8.5**

Chop Salad ●

romaine, seasonal greens, soft-boiled egg, radish, feta, avocado, tomato, crispy pork, caramelized onion vinaigrette **9** *Vegetarian optional | Vegan optional*

Pineapple Noodle Salad ●

roasted cashew & peanut, mango, watermelon radish, fresh herbs, sesame seeds, fish sauce **9**

HANDHELDS

Choice of side salad or home fries | Gluten Free +2

Broccoli Sandwich ▼

cashew cheese, toasted cashews, seasonal greens, sourdough **13.5**

Vegan Cuban ▼

peppered beet, braised tofu, whole-grain mustard, pickled vegetable, cashew aioli, grilled sourdough **13.5**

High Note Double

Akaushi beef, white American cheese, cashew aioli, pickled cucumber, whole-grain mustard, sesame sourdough bun **14**

(not) BOWLS

Salmon Poke ■ ●

brown rice, avocado, cucumber, sesame seeds, pickled onion, kale, jalapeño, radish, nori **16**

Mediterranean Quinoa ■ ●

quinoa cakes, tzatziki, cucumber, avocado, tomatoes, quinoa, seasonal greens, caramelized onion vinaigrette **13.5**

Kimchi Beef ●

brown rice, veggie slaw, red jalapeño, pickled onion, cilantro, sesame-ginger sauce **17**

Seared Crisp Chicken ●

quinoa, tomato confit, cherry tomatoes, sweetie drop peppers, olive & herb salad, caramelized onion vinaigrette **16**

Yellow Coconut Curry ●

seared salmon, forbidden rice, braised eggplant, sweet potato, fresh herbs **17**
Vegan optional

Pork Carnitas ●

brown rice, avocado, black bean, house salsa, jalapeño, onion, radish, cilantro **16**

DESSERT

Chocolate Brownie ▼ ●

NadaMoo Vanilla **7**

Rocky Road Cookie ▼ ●

NadaMoo Vanilla **6**



GREAT FOOD STARTS WITH GREAT INGREDIENTS

High Note is a place where you can eat, drink and live well. We've crafted our menu to reflect this promise, using only local, all-natural, hormone-free beef, pasture-raised eggs, wild-caught salmon and antibiotic-free chicken. Our food is prepped in-house, where we limit the use of gluten, dairy, soy, peanuts and sweeteners. We source our produce with care, buying organic when recommended and supporting local farms when in season.

PROTEIN

Heart Brand Beef | Flatonia, TX
Red Bird Chicken | Denver, CO
Pederson's Farms | Hamilton, TX
Minamoto Foods | Austin, TX
Vital Farms | Austin, TX

BREAD & BAKED GOODS

Sour Duck | Austin, TX
GFY Bakery | Austin, TX
Siete Family Foods | Austin, TX

COFFEE & TEA

Third Coast Coffee | Austin, TX
Zhi Tea | Austin, TX
Cosmic Kombucha | Austin, TX

ICE CREAM

NadaMoo | Austin, TX

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

***Our facilities are not gluten-, nut-, or allergen-free. We are unable to guarantee that any menu item is completely free from any particular allergen or completely meets any particular dietary need.*

