

# Love on Lake Houston - The Story of Nectar Cafe

By Susan McFarland

Tribune Correspondent

Atascocita Shores residents Nikki and William Loyd have created an eclectic venue unlike anything else in the Northeast Houston area with their new restaurant and coffee shop, Nectar Cafe, located at the corner of FM 1960 and West Lake Houston Parkway by Bike Barn. The restaurant is "A Nitro Cafe," a coffee and waffle bar that specializes in savory and sweet waffles with vegetarian and gluten-free options, liquid nitrogen-infused treats including dairy and non-dairy ice cream, alongside a host of hot and cold beverages including Neutrino, their signature meal replacement beverage, and even nitro cold brew coffee.

"A Neutrino is our version of 'bulletproof' coffee, which is popular around the country. It is a hand-crafted hot coffee, blended with ghee butter, coconut oil and 30 grams of protein, designed to suppress hunger. Coconut oil balances ghrelin and CCK, your hunger hormones, keeping you full while providing a steady lasting energy. The saturated fat in grass-fed butter slows the absorption of caffeine, which gives you even energy for several hours instead of a caffeine spike and crash, while improving mental clarity. Coconut oil rapidly converts to ketones, a type of molecule that your brain uses more efficiently than carbs or sugar," said Nikki.

Nectar offers a full coffee bar menu, including espresso-based hot or cold lattes, frappes and teas with more than 60 available interfusion flavors, including almond roca, brown sugar cinnamon, elderflower, cinnamon bun, gingerbread, lavender, tiramisu, cookie dough, s'mores and even rose.

To brew their signature nitro cold brew coffee, the cafe grinds beans roasted locally brewing them in cold water for 20 hours. "The cold soak results in coffee that has double the caffeine and is 67 percent less acidic than traditionally brewed coffee, while

infusing the coffee with nitrogen gas creates a smooth and creamy black coffee without adding sugar or dairy, making it easier on the digestive system," said Nikki.

The unique menu offers options unlike any other restaurant and allows you to be the creator of your own meal.

"Our four different signature waffles, the Nectar, Tater, Cinnabun and Traditional, come with a variety of toppings, the best seller being our famous Chicken & Waffles served with gravy. Try our house-made maple bacon syrup or the Vermont, a traditional waffle topped with a quarter pound of crispy bacon smothered with maple syrup. A brunch favorite is the Good Morning, a Tater waffle served with eggs, bacon, sausage and cheese; the Sweet Dreams is a Cinnabun waffle topped with one pint of ice cream, then surrounded with whipped cream and cherries. Options for those with food intolerances and allergies include the gluten-free Nectar Waffle, made with tapioca flour and parmesan cheese (created by me), and the vegetarian Tater Waffle, made with potato only. The menu also includes special items like daily fresh soups, air-fried truffle fries dusted with parmesan cheese, sauteed escargot bathed in garlic butter, Ramaki (broiled bacon-wrapped water chestnuts), Brussel sprouts spritzed with walnut and Himalayan salt, and the popular Pao de Queijo (gluten-free Brazilian cheese bread)," Nikki said.

Liquid nitrogen is used to create freshly customized ice cream that can be ordered with any combination of the 60 flavors as well as more than 30 toppings, such as savory treats like bacon, maple bacon syrup, fresh lavender, and jalapeno, or traditional toppings like chocolate chips, Oreo cookie crumbles, and even healthy choices like protein, collagen, vitamins, fresh herbs, nuts and fruits.

"To make our ice cream, we use whole dairy cream and add any of our interfusion, simple ingredients that create the freshest flavors. We also have non-dairy ice cream, which we base using almond milk. It only takes us a few minutes to whip up whatever our customers desire," said Nikki.

The Loyds say they created the cafe to be an open, accepting and unique, multi-generational, family-friendly place with great customer service, where people come to be happy while enjoying time and nourishment with one another without digital distractions. Nikki said, "I wanted to hang out somewhere with style and atmosphere but that I could bring my kids to, so we have a kids' play area with games, a play cafe along with a host of nostalgic games like Clue and Scrabble, and a hidden chess table; just ask if you don't see it."

The cafe is decorated with an eclectic style, featuring William's original art. William grew up with a philanthropic, art-loving family that not only initiated the potato brokering business in America but were founding members of the Museum of Fine Arts of North Dakota. William's family grew up to love the earth, and it led him to a decade-long career in oil, furthering his visions of the liquid movement that makes earth and inspires his art. After being evacuated off an offshore oil rig, Nikki, fearing losing her husband, demanded that William quit

his dangerous career and inspired him to begin creating his own medium with organic elements like natural gold, silver, pearl and even diamond. William creates art that will allow you to escape to unimaginable places, be it the depths of a fiery volcano, swimming the deep blue sea, flying through the sky, or exploring the mystery of space. William's original art pieces are unique and everlasting.

"His art is all over the country. William's work is

fluid and alive with the ability to revitalize a space using hand-mixed, marine-grade epoxy products containing natural pearl, gold, and geological elements that can be stunning wall art, original table tops, furniture, counters, or flooring – even a bathtub! All of his art on display in the cafe is available for purchase," said Nikki.

Nikki has been managing William's art career as well as interior designing for the last six years; the cafe is her latest creation, which includes a black Victorian-style lounge, one-of-a-kind tables, chandeliers and even a mirrored disco ball.

"Pets are welcome to join their owners, as long as they are able to handle the energy; we have even hosted a monkey and in the spring, we are planning to paint a community mural on the wall by the picnic tables that will unite and represent the Humble, Kingwood, Atascocita and Lake Houston communities. We are really looking forward to it," said Nikki.

You may catch sight of Nikki driving around town in her 1929 Model A Ford. "I wanted a car that would be fun to drive to pick up the kids from school and to the cafe; nothing is more American than one of the first Fords, and I am a proud American," said Nikki. "We named the cafe 'Nectar' because 'nectar' means something delicious."

She hopes the first location of Nectar Cafe in Atascocita is one of many spread out in communities across America.

Nectar Cafe is located at 7560 FM 1960 in Humble. To check out their full menu, visit [nitronectar.cafe](http://nitronectar.cafe).

Nectar Cafe also offers event and catering services. For more information, call 281-570-6555. To find out more about the art, visit [artistwilliamloyd.com](http://artistwilliamloyd.com).



Photo by EyesOfMars Photography

OWNERS:

Nikki & William Loyd



OPENED DOORS:

2017

FAVORITE QUOTES:

"When you follow your dreams, expressing yourself is as easy as breathing and everything you do becomes art." Nikki Loyd

"Being deeply loved by someone gives you strength, while loving someone deeply gives you courage." William Loyd