



STARTERS

HASH BROWNS 7

harrisa ketchup

HEIRLOOM TOMATO GAZPACHO 8

MIXED GREENS SALAD 10

strawberries, beets, candied almonds, goat cheese, sherry mustard vinaigrette

BUTTERMILK BISCUITS 6

peach butter

BRUNCHES

CHILAQUILES 16

corn tortilla chips, spicy tomato sauce, queso fresco, cilantro 2 eggs sunny up ~ add chicken \$6 • avocado \$3

FRIED FRENCH TOAST 13

brioche, caramel braised apples

BREAKFAST BURRITO 14

housemade chorizo, scrambled eggs, hash browns, arbol salsa, cheddar

AVOCADO TOAST 12

everything spice blend, poached eggs, pickled fresno chili, side salad

EGGS ANYWAY 13

2 eggs any way, choice of sausage or porchetta, potatoes and toast

PORCHETTA HASH 15

sunny side eggs, rolled and roasted pork belly, yukon gold potatoes

EGGS BENEDICT 15

served with 2 poached eggs, hollandaise, brioche, potatoes

CHOICE OF : PORCHETTA / HAM / AVOCADO / MARKET VEGGIES

LUNCHES

GRAIN BOWL 12

grains & greens, avocado, beets, shaved summer squash, smoked almonds

H&L BURGER 16

brisket and chuck patty, pickled red onion and fennel, cheddar, calabrian cheddar aioli, shredded lettuce.

add bacon \$2 • egg \$1.5 • avocado \$3 • Fresno chili \$1.5

IMPOSSIBLE BURGER 16

gato's special sauce, giardiniera, shredded lettuce

add avocado \$3 • pickled fresno chilis \$1.5

FRIED CHICKEN SANDO 14

spicy chicken cutlet, smashed avocado, red cabbage slaw

HAM EGG & CHEESE SANDO 12

rosemary smoked ham, eggs, cheddar

SIDES

PORCHETTA 5

SAUSAGE 5

POTATOES 3

FRUIT 4

AVOCADO 3

TWO EGGS 3

BRIOCHE TOAST 3

KIDS

LIL SCRAMBLE *two scrambled eggs, bacon and toast* • 8

FRENCH TOAST 7

KIDS BURGER 10

GRILLED CHEESE 7

>> Chef Anthony Scuderi

Sales Tax will be added to the price of all food and beverage items served.

A 2.5% Kitchen Equity Share has been added to all checks

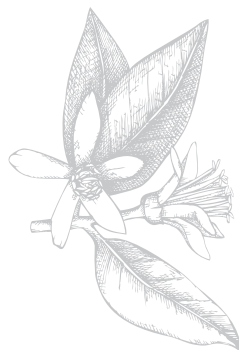
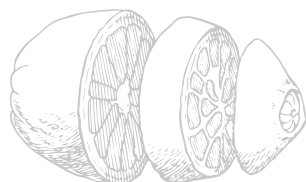
Parties of 8 or more will be on one check and charged 18% gratuity plus tax.

Separate checks can not be accomodated but we will gladly process up to 3 forms of payment

** Served raw or undercooked or contains raw or undercooked ingredients.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs*

may increase your risk of foodborne illness.



BRUNCH COCKTAILS

MIMOSA *orange juice, champagne* • 9

THERE WILL BE BLOOD *Pepper infused vodka, house made bloody mix, pickled vegetables, bacon* • 11

ICED IRISH COFFEE *Irish whiskey, cold brew, angostura whipped cream* • 12

H&L OLD FASHIONED 13 *(for two, \$25)*

GIN & PASSIONFRUIT TONIC 11

INFUSED-TEQUILA MARGARITA 12

HIBISCUS MULE 11

LAZY SUMMER 11

AGAVE AL PASTOR 12

BUBBLE BOARD • \$35 *Build your own Mimosa!
A bottle of Bouvet served with a carafe of peach & ginger juice
and a carafe of OJ with fruit & berries*

BEER SELECTION *See Server for Draft Beer Selection*

CANNED BEERS

OOPSIE DHAZY IPA *Knee Deep* 5.5

PROJECT CIDER *Ommegang* 5.5

MOOSE DROOL BROWN ALE *Big Sky Brewing* 5.5

TIKI TIME TROPICAL WHEAT *Calicraft Brewing* 5.5

BRINEY MELON *Anderson Valley Gose* 5.5

FRAMBOISE ROSE *Anderson Valley Gose* 5.5

SLIGHTLY MIGHTY IPA *Dogfish Head (low-cal)* 5

WOWZA HAZY PALE ALE *Deschutes (low-cal)* 5

OLYMPIA 3.5

TECATE 3.5

RED & WHITE WINES

ROSÉ *Ulacia Txakolina* 13/62

SPARKLING ROSÉ *Ballete* 15/65

CHENIN BLANC *St. Rey* 10/42

CHARDONNAY *Wonderwall* 12/46

SAUVIGNON BLANC *Patient Cottat* 9/38

CATARRATO *Fuedo Montoni* 11/46

RIESLING *Spitz & Fils* 12/52

ALBARIÑO *Ferdinand* 10/42

GRENACHE/SAUVIGNON BLANC *Francois Lurton* 9/38

PINOT NOIR *Los Morros* 9/38

PINOT NOIR *Miura* 16/65

CÔTES DU RHÔNE *Le Nerthe* 10/42

RIOJA *Numanthia Termes* 12/46

NERO D A'VOLA *Cusumano* 9/38

CABERNET SAUVIGNON *Buehler* 16/68

LOOK-A-LIKES *Non-Alcoholic Beverages*

CUCUMBER COOLER 4.25

SEASONAL SHRUB 4.25

PELEGRINO 4

MEXICAN COKE 4.5

LAGUNITAS HOP WATER 4.5