

#### >> Chef Galice Ryan

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.

## **STARTERS**

HASH BROWNS 7 harrisa ketchup MIXED GREENS SALAD 10 strawberries, beets, candied almonds, goat cheese, sherry mustard vinagirette AVOCADO SALAD 11 pickled cauliflower & shallots, romesco, everything spice BUTTERMILK BISCUITS 6 seasonal preserves

## 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 **HOUSE SMOKED BACON SANDWICH** 12 chive and cheddar omelette, arugula, stone fruit spread, ciabatta

## LUNCHES

GRAIN BOWL 12 red quinoa, chickpeas, delicata squash, beets, greens, avocado and smoked almonds H&L BURGER 16 brisket and chuck patty, pickled red onion and fennel, cheddar, calabrian 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

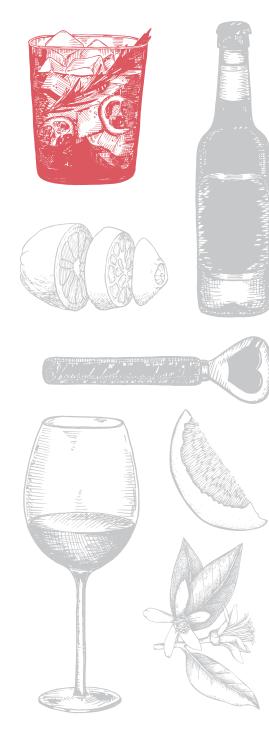
### SIDES

PORCHETTA 5	AVOCADO 3
SAUSAGE 5	TWO EGGS 3
POTATOES 3	BRIOCHE TOAST 3
FRUIT 4	

### KIDS

LIL SCRAMBLE two scrambled eggs, bacon and toast • 8 FRENCH TOAST 7 KIDS BURGER 10 GRILLED CHEESE 7





## **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 JALISCO WEDDING cantaloupe sage infused tequila, combier, lemon, orange 12 HIBISCUS MULE vodka, ginger, lime, Jamaica 11 LAZY SUMMER peach infused rye, peach tea, lemon, bitters 11 AGAVE AL PASTOR 12 NOT YOUR MOTHER'S MAI TAI coconut-washed rum, pineapple rum, brown sugar, kaffir lime, pineapple 13

**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 MOOSE DROOL BROWN ALE Big Sky Brewing 5.5 TIKI TIME TROPICAL WHEAT Calicraft Brewing 5.5 BRINEY MELON Anderson Valley Gose 5.5 TIME BINDER IPA Almanac/Moonraker (1602) 9 FRAMBOISE ROSE Anderson Valley Gose 5.5 WOWZA HAZY PALE ALE Deschutes (low-cal) 5 OLYMPIA 3.5 TECATE 3.5 DALE'S PALE ALE 5.5

## **RED & WHITE WINES**

ROSÉ Ulacia Txakolina 13/62 SPARKLING ROSÉ Balleto 15/65 CHENIN BLANC St. Rey 10/42 CHARDONNAY Wonderwall 12/46 SAUVIGNON BLANC Staggs Leap 14/60 CATARRATO Fuedo Montoni 11/46 ALBARIÑO Ferdinand 10/42 GRENACHE/SAUVIGNON BLANC Francois Lurton 9/38 PINOT NOIR Los Morros 9/38 PINOT NOIR Miura 16/65 RIOJA Numanthia Termes 12/46 NERO D A'VOLA Cusumano 9/38 CABERNET SAUVIGNON Glenelly 10/42

# 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

