



STARTERS

HASH BROWNS 7

harrisa ketchup

VITAMIN C SALAD 10

mixed greens, honeycrisp apples, candied almonds, goat cheese, sherry mustard vinaigrette

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

HOUSE SMOKED BACON SANDWICH 12

chive and cheddar omelette, arugula, stone fruit spread, ciabatta

EGGS BENEDICT 15

served with 2 poached eggs, hollandaise, brioche, potatoes

CHOICE OF : PORCHETTA / HAM / AVOCADO / MARKET VEGGIES

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 SANDWICH 14

pickles, savoy cabbage slaw, hot sauce

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

>> 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.



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
 - HIBISCUS MULE** *vodka, ginger, lime, Jamaica* 11
 - LAZY SUMMER** *peach infused rye, peach tea, lemon, bitters* 11
 - HONEYDEWS & DON'TS** *honeydew and cucumber infused Banhez Mezcal, lime, agave, mint* 12
 - NOT YOUR MOTHER'S MAI TAI** *coconut-washed rum, pineapple rum, brown sugar, kaffir lime, pineapple* 13
 - NOTORIOUS F.I.G.** *fig and orange infused gin, Earl Grey, grapefruit* 12
 - POM.COM** *El Tesoro, pomegranate shrub, lime juice, bitters* 13
- Try it with Mezcal!

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
- WOWZA HAZY PALE ALE** *Deschutes (low-cal)* 5
- EASY SQUEEZY** *2 Towns Ciderhouse* 5.5
- OLYMPIA** 3.5
- TECATE** 3.5
- DALE'S PALE ALE** 5.5

RED & WHITE WINES

- ROSÉ** *Ulacia Txakolina* 13/62
- SPARKLING** *Bouvet* 11/45
- SPARKLING ROSÉ** *Balletto* 15/65
- CHENIN BLANC** *St. Rey* 10/42
- CHARDONNAY** *Wonderwall* 12/46
- CHARDONNAY** *Hess Collection* 15/60
- SAUVIGNON BLANC** *Staggs Leap* 14/60
- JACQUERE** *Andre et Michele* 11/42
- BEAUJOLAIS VILLAGE** *Jean Foillard* 14/52
- PINOT NOIR** *Los Morros* 9/38
- PINOT NOIR** *Major Wines* 15/60
- NERO D A'VOLA** *Cusumano* 9/38
- CABERNET SAUVIGNON** *Glenelly* 10/42
- CABERNET SAUVIGNON** *Union Sacre* 15/60

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

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.