



>> **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*
- VITAMIN C SALAD 10**  
*mixed greens, honeycrisp apples, 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*
- 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 SANDO 14**  
*spicy chicken cutlet, smashed avocado, red cabbage slaw*

**SIDES**

- |                    |                        |
|--------------------|------------------------|
| <b>PORCHETTA 5</b> | <b>AVOCADO 3</b>       |
| <b>SAUSAGE 5</b>   | <b>TWO EGGS 3</b>      |
| <b>POTATOES 3</b>  | <b>BRIOCHE TOAST 3</b> |
| <b>FRUIT 4</b>     |                        |

**KIDS**

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



### 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.*

## 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

## 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 (16oz)* 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** *Balletto* 15/65

**CHENIN BLANC** *St. Rey* 10/42

**CHARDONNAY** *Wonderwall* 12/46

**CHARDONNAY** *Hess Collection* 15/60

**SAUVIGNON BLANC** *Staggs Leap* 14/60

**CATARRATO** *Fuedo Montoni* 11/46

**JACQUERE** *Andre et Michele* 11/42

**ALBARIÑO** *Ferdinand* 10/42

**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