

>> 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

smashed avocado, poached eggs, salsa macha, cilantro, 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

BREAKFAST SANDWICH 12

homemade buttermilk biscuits, breakfast sausage, white cheddar omelette

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

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

MAN OF HONOR scotch, vermouth, cherry morlacco, orange bitters 13

NORWEGIAN WOOD amaro, white wine, grapefruit, hibiscus, peach bitters 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 **DUTCH APPLE RYE** *Old Forester Rye*, *lemon*, *baked apple*, *Benedictine*, warm spices, bitters 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 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 Balleto 15/65 CHARDONNAY Stoller Family Estate 12/52 **CHARDONNAY** Hess Collection 15/60 SAUVIGNON BLANC Staggs Leap 14/60 PINOT GRIS Spitz and Fils 12/52 JACQUERE Andre et Michele 11/42 BEAUJOLAIS VILLAGE Jean Foillard 14/52 PINOT NOIR Los Morros 9/38 PINOT NOIR Major Wines 15/60 BARBARESCO Riva Leone 11/45 **CABERNET SAUVIGNON** *Glenelly* 10/42 **CABERNET SAUVIGNON** Mira 16/64

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

