



>> 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.

V- VEGAN N- CONTAINS NUTS

STARTERS

HASH BROWNS 8

harrisa ketchup

VITAMIN C SALAD (N) 10

mixed greens, citrus, candied almonds, goat cheese,

sherry mustard vinagirette

KALE SALAD (N) (V) 16

red quinoa, asparagus, radish, breadcrumb, cashew-Caesar dressing

BACON & CHIVE BISCUITS 7

honey 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

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

EGGS BENEDICT 15

served with 2 poached eggs, hollandaise, brioche, potatoes

CHOICE OF : PORCHETTA / HAM / AVOCADO / GRILLED ASPARAGUS

LUNCHES

H&L DOUBLE CHEDDAR BURGER 16

two grilled patties, special sauce, shaved iceberg

and onions on a sesame seed bun

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

IMPOSSIBLE REUBEN (N) (V) 16

sauerkraut, griddled onions, sourdough,

vegan 1000 island dressing

FRIED CHICKEN SANDWICH 14

pickles, savoy cabbage slaw, hot sauce

SALMON TOAST 16

cold smoked salmon, crème fraîche, dill, red onion, capers

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



BRUNCH COCKTAILS

MIMOSA *orange juice, champagne* 7

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

THE OLD RAZZLE DAZZLE *Tito's Vodka, raspberry, pineapple, ginger, lime* 13

BLUSHING LUMBERJACK *Bourbon, blackberry, brown sugar, banana* 13

LA LUNA *Hendricks Gin, creme de Cassis, fennel, luxardo, lime, egg white* 14

PINK 182 *gin, green chartreuse, strawberry, elderflower, lemon* 13

COCHILOCO *mezcal, prickly pear, tamarind, agave, spice rim* 13

DAISY MILLER *vodka, kumquats, basil, lemon, combier* 12

H&L OLD FASHIONED 13

GIN & PASSIONFRUIT TONIC 11

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

BEER SELECTION *See Server for Draft Beer Selection*

CANNED BEERS

PACIFICO 4.5

BOOKOO IPA *Mother Earth* 5.5

MOOSE DROOL BROWN ALE *Big Sky Brewing* 5.5

MONTUCKY COLD SNACKS 4.5

DALE'S PALE ALE 5.5

RED & WHITE WINES

ROSÉ *Finca Nueva* 9/38

DRY HOPPED PETNAT *Field Recordings* 13/55

SPARKLING *Bouvet* 11/45

SPARKLING *Domaine Bousquet* 15/62

ALBARIÑO *Abadía De San Campio* 10/42

CHARDONNAY *Stoller Family Estate* 12/52

CHARDONNAY *Santa Barbara* 15/62

PINOT GRIS *Spitz and Fils* 12/52

SAUVIGNON BLANC *Mason Cellars* 10/42

BEAUJOLAIS VILLAGE *Jean Foillard* 14/52

PINOT NOIR *Devil's Corner* 11/46

RED BURGUNDY *Regis Bouvier* 18/80

CARIGNAN BLEND *LIOCO* 12/52

BARBARESCO *Riva Leone* 11/42

CABERNET SAUVIGNON *Glenelly* 10/42

CABERNET SAUVIGNON *Mira* 16/64

LOOK-A-LIKES *Non-Alcoholic Beverages*

TAMARIND AGAVE SPRITZ 4

SEASONAL SHRUB 4.25

PELEGRINO 4

MEXICAN COKE 4.5

HOUSE-MADE GINGER BEER 4.25

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 seasonal fruit