



>> **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
POOLSIDE DISCO *tequila, guava, lime, brown sugar, absinthe* 12
THE OLD RAZZLE DAZZLE *Tito's Vodka, raspberry, pineapple, ginger, lime* 13
BLUSHING LUMBERJACK *Bourbon, blackberry, brown sugar, banana* 13
LA LUNA *Gin, creme de Cassis, fennel, luxardo, lime, egg white* 14
PINK 182 *gin, yellow chartreuse, strawberry, elderflower, lemon* 13
BABY FACED ASSASSIN *Plantation rum, curry, lime, combier, coconut* 13
VERANO VERDE *tequila, cucumber, cilantro, lime, serrano peppers, mint* 12
COCHILOCO *mezcal, prickly pear, tamarind, agave, spice rim* 13
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
BOOKOO IPA *Mother Earth* 5.5
MOOSE DROOL BROWN ALE *Big Sky Brewing* 5.5
MONTUCKY COLD SNACKS 4
DALE'S PALE ALE 5.5
BRINEY MELON GOSE *Anderson Valley* 4

RED & WHITE WINES

- ROSÉ** *Finca Nueva* 9/38
DRY HOPPED PETNAT *Field Recordings* 13/55
SPARKLING BRUT *Bouvet* 11/45
SPARKLING ROSE *Mirabelle* 16/64
JACQUERE DE SAVOIE *Julie Portaz* 9/38
CA VINHO VERDE *Major Wines* 10/42
PINOT GRIGIO *The Pinot Project* 9/38
ALBARIÑO *Abadía De San Campio* 10/42
CHARDONNAY *Stoller Family Estate* 12/52
CHARDONNAY *Santa Barbara* 15/62
SAUVIGNON BLANC *Mason Cellars* 10/42
CHILLED SANGIOVESE *Field Recordings* 10/42
PINOT NOIR *Zorzal* 12/52
CARIGNAN BLEND *LIOCO* 12/52
BARBARESCO *Riva Leone* 11/42
CABERNET SAUVIGNON *Mira* 16/64
ZINFANDEL *Martinelli* 16/64

LOOK-A-LIKES *Non-Alcoholic Beverages*

- TAMARIND AGAVE SPRITZ** 3.5
SEASONAL SHRUB 3.5
PELEGRINO 4
MEXICAN COKE 4.5
HOUSE-MADE GINGER BEER 4

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