



>> 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, strawberries, candied almonds, goat cheese,  
sherry mustard vinagirette
- KALE SALAD (N) (V) 16  
red quinoa, grilled squash, 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 (N) 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 (N) 15  
served with 2 poached eggs, hollandaise, brioche, potatoes
- CHOICE OF : PORCHETTA / HAM / AVOCADO

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 | 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



### 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*

## 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

**WILSON MOUNTAIN STYLE IPA** *Roadhouse Brewing* 5.5

## 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** *Chehalem* 11/45

**CHARDONNAY** *Santa Barbara* 15/62

**SAUVIGNON BLANC** *Mason Cellars* 10/42

**CHILLED SANGIOVESE** *Field Recordings* 10/42

**PINOT NOIR** *Zorzal* 12/52

**BLAUFRANKISCH** *Terrasen* 11/45

**BARBERA** *Portalupi* 13/55

**CABERNET SAUVIGNON** *Finca Decero* 11/45

**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