



>> 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

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) 16

roasted delicata squash, purple daikon, red quinoa, pistachio, cotija

BACON & CHIVE BISCUITS 7

honey butter

BRUNCHES

CHILAQUILES 16

corn tortilla chips, spicy tomato sauce, queso fresco,

*cilantro, 2 eggs sunny up ~ **add chorizo \$5 • 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/ SMOKED SALMON (+2)

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



BUBBLE BOARD • \$35

Build your own Mimosa!

A bottle of Bouvet served with a carafe of pineapple ginger & ginger juice and a carafe of OJ with seasonal fruit

BRUNCH COCKTAILS

MIMOSA *orange juice, champagne* 7

SEASONAL BRUNCH PUNCH 10

THERE WILL BE BLOOD *pepper infused vodka, house made bloody mix, pickled vegetables, bacon* 11

THACKERY BINX *Patron Silver, extra Añejo, spiced pear, pomegranate, lime* 14

HONEY & SALT *bourbon, Amaro, honey, bitters* 13

PETAL DANCE *Plantation Pineapple Rum, amaretto, mango tea, lemon, pineapple, bitters* 14

HAZY SKIES *Atrium Gin, Amaro, orange & thyme infused dry vermouth, lemon, Demerara* 14

POPPIN ON THE PALATE *Lillet Rose, passionfruit, lemon, bitters, Cherry Gose* 12

PLUM CRAZY PURPLE *brandy, plum shrub, lemon, combier, brown sugar, vanilla, egg white* 13

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

SALT OF THE SEA *orange infused Tito's, Italicus, rosemary, grapefruit, bitters* 13

THINKING OF LINKING *mezcal, vermouth, benedictine, bitters* 13

H&L OLD FASHIONED 13

GIN & PASSIONFRUIT TONIC 11

JAVA SCRIPT *vodka, cold brew, Mr. Black, creme de cacao, bitters* 13

DOLCE AVELLANA *nutella infused rum, San Raphael Sherry, angostura whip cream* 11

BEER SELECTION *See Server for Draft Beer Selection*

CANNED BEERS

PACIFICO 4

MOOSE DROOL BROWN ALE *Big Sky Brewing* 5.5

MONTUCKY COLD SNACKS 4

DALE'S PALE ALE 5.5

530 WHEAT ALE *Farmers Brewing* 5

HIBISCUS SAISON *Common Cider* 5

WILSON MOUNTAIN STYLE IPA *Roadhouse Brewing* 5.5

RED & WHITE WINES

ROSÉ *Daou* 10/42

ROSÉ *Tresomm* 13/52

DRY HOPPED PETNAT *Field Recordings* 13/55

SPARKLING BRUT *Bouvet* 11/45

SPARKLING ROSE *Mirabelle* 16/64

JACQUERE DE SAVOIE *Julie Portaz* 9/38

PINOT BLANC *Jean-Baptiste Adam* 10/42

SAUVIGNON BLANC *Mason Cellars* 10/42

ALBARIÑO *Abadía De San Campio* 10/42

CHARDONNAY *Chehalem* 11/45

CHARDONNAY *MacRostie* 14/56

CHILLED SANGIOVESE *Field Recordings* 10/42

PINOT NOIR *Zorzal* 12/52

BLAUFRANKISCH *Terrasen* 11/45

BARBERA *Portalupi* 13/55

CABERNET SAUVIGNON *Alexander Valley Vineyards* 13/55

ZINFANDEL *Martinelli* 16/64

LOOK-A-LIKES *Non-Alcoholic Beverages*

LAGUNITAS HOP WATER 4.5

SEASONAL SHRUB 3.5

PELEGRINO 4

MEXICAN COKE 4.5

HOUSE-MADE GINGER BEER 4

SPARKLING HIBISCUS LEMONADE 3.5