



>> *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

MIXED GREENS (N) 12

honeycrisp apples, marcona almonds, radish, manchego,

sherry-mustard vinaigrette

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



BRUNCH COCKTAILS

- MIMOSA** *orange juice, champagne* 7
SEASONAL BRUNCH PUNCH 10
BRR ROYALE *blood orange, orange liqueur, sparkling brut* 9
THERE WILL BE BLOOD *pepper infused vodka, house made bloody mix, pickled vegetables, bacon* 11
NAKATODDY PLAZA *thai chili infused rye, lemongrass tea, spices, hot water* 13
ONE MAN BAND *Old Granddad, blood orange, brown sugar, lemon, rosemary, egg white* 14
AMERICAN PIE *Tito's, apple cider, ginger, lemon* 12
REMEMBERING DOLORES *Atrium Gin, housemade cranberry tonic, rosemary* 12
EBENEZER SCROOGE *Patron Silver, extra Añejo, spiced pear, pomegranate, lime* 14
PETAL DANCE *rum, amaretto, passionfruit, mango tea, spiced liqueur* 13
GUMDROP BUTTON *irish whiskey, gingerbread spice, coffee, spiced ango whip* 12

BEER SELECTION *See Server for Draft Beer Selection*

CANNED BEERS

- TECATE** 4
MOOSE DROOL BROWN ALE *Big Sky Brewing* 5.5
MONTUCKY COLD SNACKS 4
DALE'S PALE ALE 5.5
TONY HAWPS IPA *Black Plague Brewing* 5.5

RED & WHITE WINES

- ROSÉ Daou** 10/42
ROSÉ Tresomm 13/52
CREMANT *Victorine de Chastenay* 11/45
SPARKLING ROSE *Mirabelle* 16/64
PINOT BLANC *Jean-Baptiste Adam* 10/42
SAUVIGNON BLANC *Mason Cellars* 10/42
SANCERRE *Alphonse Mellot* 16/64
ALBARIÑO *Abadía De San Campio* 10/42
CHARDONNAY *Martin Ray* 13/52
RIESLING *Von Winning* 12/52
PINOT NOIR *Zorzal* 12/52
INDIGENOUS SPANISH BLEND *Antonio Montero* 11/45
RIOJA *Valagua* 11/45
PETITE SYRAH *Staggs Leap* 18/68
CABERNET SAUVIGNON *Poggio al Tufo* 11/44
CABERNET SAUVIGNON *Neyers* 18/68

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

BUBBLE BOARD • \$35

Build your own Mimosa!

A bottle of Stanford Brut served with pomegranate ginger juice and a carafe of OJ with seasonal fruits and herbs