

>> 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. Y-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
grilled asparagus, 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 smoked salmon, crème fraîche, dill, sieved egg, fried country bread

SIDES

KIDS

PORCHETTA 5 SAUSAGE 5 POTATOES 3 FRUIT 4 AVOCADO 3 TWO EGGS 3 BRIOCHE TOAST 3

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 11BIZARRE MIND Fresno Chile Tito's, mezcal, passionfruit, basil, lime, hibiscus 12H&L G&T Atrium Gin, passionfruit tonic, dehydrated lime 12GARDEN GROVE Patron Silver and extra Añejo, bell pepper, snap-pea, lime, agave, kumquat liqueur 14'ROUND THE BEND rum, Fernet, coffee liqueur, Demerara syrup 11

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 VOLTRONIC HAZY IPA Big Stump 16 oz 9 COSMIC BLUEBERRY CIDER 2 Towns Cider 8 VICE SOUR Wild Barrel 16oz 11

BUBBLE BOARD • AQ

Build your own morning reviver!

A bottle of Sparkling Wine served with a carafe of fresh juice and a carafe of a rotating sparkling cocktail!

RED & WHITE WINES

WEEKLY WHITE A.Q. **ROTATING RED A.Q.** LAMBRUSCO Casalone 12/52 SPARKLING ROSE Mirabelle 16/64 ROSÉ Stolpman Para Maria 12/52 PEDRO XIMENEZ Mayu 9/38 VERDICCHIO Borgo Paglianetto 11/45 **SAUVIGNON BLANC Ziata 10/42** PINOT GRIS Etude 10/42 CHARDONNAY Schug Carneros 14/56 ALBARIÑO Monte Pio Ledes 16/64 PINOT NOIR Argyle 12/52 CHILLED SANGIOVESE Love You Bunches! 11/45 PRIORAT Ritme 12/52 BARBERA D'ASTI Araldica 10/42 RIOJA Valagua 11/45 CABERNET SAUVIGNON Iron + Sand 13/54

LOOK-A-LIKES Non-Alcoholic Beverages

SEASONAL SHRUB 3.5 MEXICAN COKE 4.5 HOUSE-MADE GINGER BEER 4 HONEY LEMONADE 3.5 OH, BEEHAVE! 9 CleanCo Gin, lemon, honey, egg white, cherry/vanilla bitters KAI TAI 9 CleanCo Spiced Rum, lime, orgeat, ginger, Jamaica LAGUNITAS HOP WATER 4.5

