

## >> 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) 14

strawberries, radish, pistachio, fromage blanc, sherry-dijon vinaigrette

KALE CAESAR 16

caesar dressing, sourdough breadcrumbs, parmigiano reggiano, lemon

COFFEE CAKE (N) 8

nutella brown sugar streussel

# 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

**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** 





## **BRUNCH COCKTAILS**

**MIMOSA** *orange juice, champagne* 7

**THERE WILL BE BLOOD** pepper infused vodka, house made bloody mix, pickled vegetables, bacon 11 **BIZARRE MIND** Fresno Chile Tito's, mezcal, passionfruit, basil, lime, hibiscus 12

**H&L G&T** Atrium Gin, passionfruit tonic, dehydrated lime 12

GARDEN 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** OPENING DAZE DIPA 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.** CAVA Jane Ventura 12/52 SPARKLING ROSÉ Brendel 16/64 ROSÉ Josie 12/52 ROSADO Glup! 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 J. Wilkes 13/56 CHILLED BLEND Tessier Soul Love 12/52 PRIORAT Ritme 12/52 CARMENERE Casa Silva 11/45 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

KAITAI 9

CleanCo Spiced Rum, lime, orgeat, ginger, Jamaica

**LAGUNITAS HOP WATER 4.5** 

