



>> *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

BRIOCHE TART 10

fromage d'affinois, figs, sherry

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

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*

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

EPITAPH FOR A PEACH *rum, elderflower, mezcal, peach, fennel seed, bitters 12*

H&L G&T *JJ Pfister Gin, pineapple tonic, dehydrated lime 12*

NAKED LUNCH *Patron tequila, orange liqueur, watermelon puree, lemon 14*

RATCHED'S REMEDY *rum, Fernet, coffee liqueur, Demerara syrup 11*

THE SOUND AND THE FURY *basil vodka, heirloom tomato water, soy, lemon, agave 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

THE DANKSTER DIPA Lead Dog Brewing 16oz 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

SAUVIGNON BLANC Daou 10/42

PINOT GRIS Etude 10/42

CHARDONNAY Optik 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

CABERNET SAUVIGNON Finca Decero 12/52

NON-ALC/LOW ALC BEVERAGES

SEASONAL SHRUB 4.5

MEXICAN COKE 16oz 5.5

HOUSE-MADE GINGER BEER 4

LAGUNITAS HOP WATER 5

HONEY LEMONADE 4

THE SECRET LIFE OF BEES 9

CleanCo Gin, lemon, honey, egg white, cherry/vanilla bitters

TOURIST SEASON 9

CleanCo Spiced Rum, lime, orgeat, ginger, Jamaica

ULTRAVIOLET 9

CleanCo Apple Vodka, lemon, orgeat, cucumber bitters