



>> 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
apples, radish, pistachio, goat cheese, sherry-dijon vinaigrette
- KALE CAESAR** 16
caesar dressing, sourdough breadcrumbs, parmigiano reggiano, lemon
- MONKEY BREAD** 8
demerara sugar caramel crust

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 • 10
- FRENCH TOAST** 10
- KIDS BURGER** 10
- GRILLED CHEESE** 10



BRUNCH COCKTAILS

MIMOSA *orange juice, champagne* 7

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

H&L G&T *JJ Pfister Gin, house made cranberry tonic, dehydrated lime* 12

ICED IRISH COFFEE *Irish whiskey, demerara, Camellia cold brew, angostura whip cream* 12

BAD SANTA *bourbon, golden clove, lemon, cynar, fernet branca, mint* 12

GUYANA EXPRESS *rum, chocolate, demerara, arbol chili, whipped cream, nutmeg (served hot, contains dairy)* 12

SUN OF A NUTCRACKER! *Irish whiskey, pistachio, caramel, coffee, egg white* 12

REINDEER GAMES *mezcal, tequila, carrot, cinnamon, habanero, lemon* 12

MIRACLE ON 17TH STREET *Tito's vodka, blood orange, rosemary, lemon, aperol* 12

KIMCHI-LADA *kimchi mix, lime, rice lager* 10

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

MIAMI HEIST DIPA *Liquid Gravity Brewing Co.* 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.

BLANC DE BLANC *Gruet Sauvage* 13/56

BRUT ROSÉ *Rotari* 12/52

ROSÉ *Tessier Femme Fatale* 12/52

SAUVIGNON BLANC *Daou* 10/42

PINOT GRIS *Etude* 10/42

ARNEIS *Ceretto* 12/52

CHARDONNAY *Patz & Hall* 15/60

ALBARIÑO *Monte Pio "O Conto"* 12/52

PINOT NOIR *Anthill* 15/60

GAMAY NOIR *Lieu Dit* 16/64

CINSAULT *Birichino* 15/60

PRIORAT *Ritme* 12/52

TEMPRANILLO *Tinto Rey* 9/38

ZINFANDEL *Easton* 12/52

CABERNET SAUVIGNON *Finca Decero* 12/52

CABERNET SAUVIGNON *Clos du Val* 19/80

NON-ALC/LOW ALC BEVERAGES

SEASONAL SHRUB 4.5

HOUSE-MADE GINGER BEER 4

LAGUNITAS HOP WATER 5

APPLE CIDER SODA 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