



STARTERS

FRESH BAKED SCONES 8

blood orange marmalade

HASH BROWNS 9

harrisa ketchup

MIXED GREENS (N) 14

*apples, radish, pistachio, goat cheese
sherry-dijon vinaigrette*

KALE CAESAR 16

*caesar dressing, sourdough breadcrumbs
parmigiano reggiano, lemon*

BRUNCHES

CHILAQUILES 16

*corn tortilla chips, spicy tomato sauce, queso fresco
cilantro, 2 eggs sunny up ~ add chorizo \$5 • avocado \$3*

FRIED FRENCH TOAST 16

brioche, caramel braised apples

BREAKFAST BURRITO 15

*housemade chorizo, scrambled eggs, hash browns
arbol salsa, cheddar*

AVOCADO TOAST (N) 15

*smashed avocado, poached eggs, salsa macha
cilantro, side salad*

EGGS ANYWAY 15

*2 eggs any way, choice of sausage or porchetta
potatoes and toast*

PORCHETTA HASH 16

*sunny side eggs, rolled and roasted pork belly
yukon gold potatoes, tomatillo salsa*

EGGS BENEDICT 17

*served with 2 poached eggs, hollandaise
brioche, potatoes ~ choice of: porchetta, ham, avocado
or smoked salmon +2*

LUNCHES

H&L DOUBLE CHEDDAR BURGER 18

*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 17

pickles, savoy cabbage slaw, hot sauce

SALMON TOAST 16

*smoked salmon spread, 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 12

FRENCH TOAST 12

KIDS BURGER with fries 12

GRILLED CHEESE with fries 12

>> Chef Galice Ryan

Sales Tax will be added to the price of all food and beverage items served.

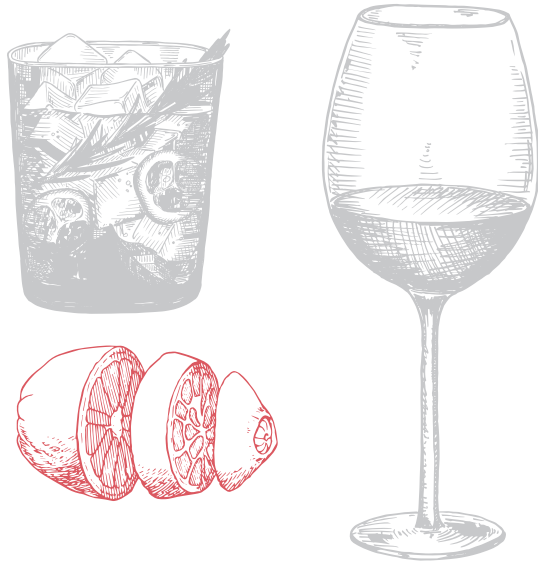
A 2.5% Kitchen Equity Share has been added to all checks

Separate checks can not be accommodated 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



RED & WHITE WINES

WEEKLY WHITE A.Q.
 ROTATING RED A.Q.
 BLANC DE BLANC Gruet Sauvage 13/56
 BRUT ROSÉ Rotari 12/52
 ROSÉ Bieler 10/42
 SAUVIGNON BLANC Daou 10/42
 PINOT GRIS Etude 10/42
 CHARDONNAY Neyers 15/60
 RIESLING Friedrich Wilhelm 12/52
 PINOT NOIR Bravium 16/68
 MONTEPULCIANO D'ABRUZZO Vigneti del Sole 10/42
 HAUTES COTES DE NUITS Domaine Bertagna 18/76
 CINSULT Birichino 15/60
 PRIORAT Ritme 12/52
 TEMPRANILLO Tinto Rey 9/38
 CABERNET BLEND Y3 Taureau 15/60

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 gin, house made cranberry tonic, dehydrated lime 12
 ICED IRISH COFFEE Irish whiskey, demerara, Camellia cold brew, angostura whip cream 12
 DOOMSDAY bourbon, golden clove, lemon, cynar, fernet branca, mint 12
 CHANNEL ORANGE mezcal, tequila, carrot, cinnamon, habanero, lemon 12
 THE SUN'S TIRADE Tito's vodka, blood orange, rosemary, lemon, aperol 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
 LIQUID GRAVITY IPA 16oz 9
 COSMIC BLUEBERRY CIDER 2 Towns Cider 8
 VICE SOUR Wild Barrel 16oz 11

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 CleanCo Gin, lemon, honey, egg white, cherry/vanilla bitters 9
 ULTRAVIOLET CleanCo Apple Vodka, lemon, orgeat, cucumber bitters 9

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!