



>> 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

STARTERS

BUTTERMILK BISCUITS 8

salted honey butter

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
add chicken \$5 • avocado \$3

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

GRILLED CHEESE with fries 12

CHEESEBURGER with fries 12



RED & WHITE WINES

WEEKLY WHITE A.Q.
 ROTATING RED A.Q.
 BLANC DE BLANC Gruet Sauvage 13/56
 BRUT ROSÉ Empire State 16/68
 ROSÉ Bieler 10/42
 ROSÉ Stoller 12/52
 SAUVIGNON BLANC Whitehall Lane 14/58
 ALBARINO Alvinte 12/52
 SKIN CONTACT PINOT GRIS Tessier 13/56
 CHARDONNAY Chamisal 12/52
 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
 GARNATXA NEGRA Espelt 11/45
 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 passionfruit tonic, dehydrated lime 12
 ICED IRISH COFFEE Irish whiskey, demerara, Camellia cold brew, angostura whip cream 12
 CONSTELLATION PRIZE tequila, aloe, elderflower, lemon, cucumber 12
 STRAWB-ARIES SEASON Tito's, amaro cio carro, strawberry thyme shrub, lemon, honey 12
 GEMINI HATE IT HERE vodka, nigori sake, bee pollen, chamomile, ginger, lemon 12
 SAGE OF AQUARIUS pisco, white wine sage gastrique, ginger, lemon, egg white 13

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
 ROTATING DIPA 16 oz 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
 HOUSE TONIC 4
 LAGUNITAS HOP WATER 5
 BLUEBERRY SODA 4

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!