



>> 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 BURGER (N) (V) 18

smoked almond mayo, butter lettuce, pickled zucchini, red  
onion marmalade on a sourdough bun

### FRIED CHICKEN SANDWICH 17

pickles, savoy cabbage slaw, hot sauce

### SHRIMP ROLL 18

poached shrimp salad, bacon, butterleaf lettuce on a  
toasted Amoroso roll

## SIDES

### PORCHETTA 5

### SAUSAGE 5

### POTATOES 3

### FRUIT 4

### AVOCADO 3

### TWO EGGS 3

### BRIOCHE TOAST 3

## KIDS

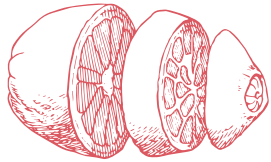
### LIL SCRAMBLE

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.  
**BRUT** Roederer Estate 15/62  
**BRUT ROSÉ** Empire State 16/68  
**ROSÉ** Les Sarrins 10/42  
**ROSÉ** Kinero 12/52  
**SAUVIGNON BLANC** Gainey 12/52  
**ALBARIÑO** Alvinte 12/52  
**VERDEJO** Tinto Rey 10/42  
**CHARDONNAY** Chamisal 12/52  
**CHARDONNAY** Vaughn Duffy 15/60  
**RIESLING BLEND** Perch 11/45  
**CARBONIC GRENACHE** Alta Colina 13/56  
**PINOT NOIR** Domaine Bertagna 18/72  
**GARNATXA NEGRA** Espelt 11/45  
**CABERNET FRANC** Paul Buisse 12/52  
**ZINFANDEL** Biale Black Chicken 16/68

## 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, cold brew, angostura whip cream 12  
**SPOTS KOBAYASHI** bourbon, blackberry shrub, dry vermouth, lemon, orange 12  
**THE LIBRARY HEIST** Pimm's, bourbon popcorn, strawberry, lemon 12  
**ASTEROID CITY** pisco, cocchi americano, house made apricot jam, lemon, ginger 12  
**JAGUAR SHARK** mezcal, cider, mango, chili pepper, lime 12

## BEER SELECTION See Server for Draft Beer Selection

### CANNED BEERS

**TECATE** 5  
**MOOSE DROOL BROWN ALE** Big Sky Brewing 6  
**MONTUCKY COLD SNACKS** 5  
**DALE'S PALE ALE** 6  
**ROTATING DIPA** 16 oz 11  
**SNAP SHOT LAGER** Morgan Territory 6  
**GRAPEFRUIT HIBISCUS HARD KOMBUCHA** Boochcraft 8  
**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!