



>> **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- Contain 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, iceberg lettuce, pickles,
red onion marmalade on a sourdough bun*

FRIED CHICKEN SANDWICH 17

pickles, savoy cabbage slaw, hot sauce

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.
PET NAT BRUT Donkey & Goat 15/62
ROSÉ Kinero 10/42
ARNEIS Marrone 12/52
SAUVIGNON BLANC Seresin 12/52
ALBARIÑO Alvinte 12/52
VERDEJO Tinto Rey 10/42
CHARDONNAY Chamisal 12/52
CHARDONNAY Daou Reserve 16/68
RIESLING BLEND Perch 11/45
CARBONIC GRENACHE Alta Colina 13/56
BEAUJOLAIS-VILLAGES Chateau de Varennes 12/52
GARNATXA NEGRA Espelt 11/45
CABERNET FRANC Paul Buisse 12/52
SANGIOVESE Dei Nobile de Montepulciano 18/76
BORDEAUX BLEND Craggy Range Te Kahu 13/56

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, cold brew, angostura whip cream 13
MOONLIGHT Hornbrook gin, nigori sake, italicus, earl grey, lemon, angostura 13
THE LIGHTHOUSE bourbon, calvados, apple cider, warming spices, lemon 13
YOU HURT MY FEELINGS tequila, lemon, St. George spiced pear liqueur, honey, bitters 13
LADY BIRD bourbon, orange shrub, lemon, demerara, egg white 14

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
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
APPLE CIDER 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!