



>> **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* 8
 THERE WILL BE BLOOD *pepper infused vodka, house made bloody mix, pickled vegetables, bacon* 12
 H&L G&T *gin, house made cranberry tonic, dehydrated lime* 13
 ICED IRISH COFFEE *Irish whiskey, demerara, cold brew, angostura whip cream* 13
 SANTA'S SWEATSHOP *bourbon, calvados, apple cider, warming spices, lemon* 13
 PARTRIDGE IN A PEAR TREE *patron tequila, lemon, St. George spiced pear liqueur, honey, bitters* 13
 SLEIGH ALL DAY *Tito's vodka, aperol, blood orange, ginger, lime* 13
 SNOWED IN *gin, fernet branca, lemon cream, crème de menthe, orgeat, mint* 13
 TURTLE DOVE *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 revive!

A bottle of
Sparkling Wine
served with a carafe
of fresh juice
and a carafe of a rotating
sparkling cocktail!