



>> **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

*served with fries 12*

### CHEESEBURGER

*pickles, served with fries 12*



## RED & WHITE WINES

**WEEKLY WHITE** A.Q.  
**ROTATING RED** A.Q.  
**PET NAT BRUT** Donkey & Goat 15/62  
**SPARKLING ROSÉ** Alta Vista 12/52  
**PINOT GRIS** Vireton Archery Summit 12/52  
**BORDEAUX BLANC** Chateau La Freynelle 12/52  
**MARSANNE** Coursodon Saint Joseph 11/45  
**CHARDONNAY** Stags' Leap 16/68  
**RIESLING** Fritz Willi 11/45  
**BEAUJOLAIS-VILLAGES** Chateau de Varennes 12/52  
**CÔTES DU RHÔNE** E. Guigal 13/54  
**CABERNET FRANC** Le Monde 12/52  
**TEMPRANILLO** Tinto Rey 12/52  
**SANGIOVESE** Collemattoni 13/54  
**CABERNET BLEND** Terra Gratia 18/74

## BRUNCH COCKTAILS

**MIMOSA** orange juice, champagne 8  
**THERE WILL BE BLOOD** black pepper infused vodka, house made bloody mix, pickled vegetables, bacon 12  
**H&L G&T** Hornbrook gin, house made passionfruit tonic, dehydrated lime 13  
**ICED IRISH COFFEE** Irish whiskey, demerara, cold brew, angostura whip cream 13  
**THE GRASSY KNOLL** sake, St. Germain, dry vermouth, citrus, honey 13  
**THE ROSWELL SAUCER** Tito's vodka, lillet blanc, kiwi, lemon, absinthe 13  
**PAUL IS DEAD** rye, Campari, cocchi americano, grapefruit shrub 13  
**TUPAC IS ALIVE** mezcal, rum, pineapple & chili gomme syrup, lime, orange liqueur 13  
**THE SATANIC PANIC** Patron reposado, lime, agave, ancho reyes, spicy bitters 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  
**TAG AND JUG ROSE DU CIDRE** 10  
**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

## 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!