



>> **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 9

salted honey butter

HASH BROWNS (V) 11

harrisa ketchup

GARDEN LETTUCES (V) 14

shaved radish, zucchini, tarragon, dijon vinaigrette

KALE CAESAR 16

caesar dressing, sourdough breadcrumbs

parmigiano reggiano, lemon

add chicken \$6 • avocado \$4

BRUNCHES

CHILAQUILES 18

corn tortilla chips, tomato salsa, cotija, radish, cilantro

sunny eggs ~ **add chorizo \$6 • avocado \$4**

FRENCH TOAST 18

caramelized french toast bread pudding, creme anglaise, fresh berries

BREAKFAST BURRITO 17

housemade chorizo, scrambled eggs, hash browns

arbol salsa, cheddar

SMOKED SALMON TOAST 18

smashed avocado, smoked salmon, everything spice,

pickled onions, 6 minute egg

EGGS ANYWAY 17

2 eggs any way, choice of sausage or porchetta

potatoes and toast

PORCHETTA HASH 18

sunny side eggs, rolled and roasted pork belly,

yukon gold potatoes, tomatillo salsa

EGGS BENEDICT 20

served with 2 poached eggs, hollandaise

brioche, potatoes ~ **choice of: porchetta, ham, avocado or smoked salmon +2**

LUNCHES

H&L DOUBLE CHEDDAR BURGER 20

two grilled patties, special sauce, shaved iceberg

and onions on a sesame seed bun

add bacon \$3 • egg \$2 • avocado \$4 • Fresno chili \$2

HEIRLOOM TOMATO SANDWICH (V) 20

Root 64 heirloom tomatoes, cucumber, avocado, pickled

watermelon radish and sprouts on Matt's Ciabatta

FRIED CHICKEN SANDWICH 19

pickles, savoy cabbage slaw, hot sauce

SIDES

PORCHETTA 6

SAUSAGE 6

POTATOES 4

FRUIT 5

AVOCADO 4

TWO EGGS 4

BRIOCHE TOAST 3

KIDS ITEMS- ALL \$14

LIL SCRAMBLE

two scrambled eggs, bacon and toast

FRENCH TOAST

GRILLED CHEESE

served with fries

CHEESEBURGER

pickles, served with fries



RED & WHITE WINES

WEEKLY WHITE A.Q.
 ROTATING RED A.Q.
 LAMBRUSCO *Quercioli* 11/45
 CREMANT *Rolet* 18/74
 ROSÉ *Accenti* 13/54
 PINOT GRIS *Vireton Archery Summit* 12/52
 SAUVIGNON BLANC *Stags' Leap* 16/68
 CHENIN BLANC *Raatz* 11/45
 CHARDONNAY *Kinero* 16/68
 RIESLING *Mt. Beautiful* 11/45
 BEAUJOLAIS-VILLAGES *Joseph Drouhin* 12/52
 PINOT NOIR *Eden Rift* 15/64
 GUARNACCIO / PERRICONE *Tenuta Regaleali* 13/54
 TEMPRANILLO *Tinto Rey* 12/52
 SANGIOVESE *La Gerla* 13/54
 CABERNET SAUVIGNON *Marietta Armé* 18/78



Scan and join our Loyalty Program for discounts, birthday rewards and more! 25 points earned at sign-up.

BRUNCH COCKTAILS

MIMOSA *orange juice, champagne* 10
 THERE WILL BE BLOOD *black pepper infused vodka, house made bloody mix, pickled vegetables, bacon* 14
 H&L G&T *gin, house made guava tonic, lime* 13
 ICED IRISH COFFEE *Irish whiskey, demerara, cold brew, angostura whip cream* 13
 THE BONEYARD *rum, house made horchata, allspice dram* 13
 THE LYCHEE BOARD *white rum, lychee, lillet blanc, sea salt, lavender* 13
 THE GREAT DALMUTI *Patron reposado, lime, agave, ancho reyes, spicy bitters* 13
 TICKET TO RIDE *bourbon, peach, honey, lemon* 13
 LOTERIA *tequila reposado, cucumber, aloe, lime* 14

BEER SELECTION *See Server for Draft Beer Selection*

CANNED BEERS

TECATE 5
 MOOSE DROOL BROWN ALE *Big Sky Brewing* 7
 RAINIER 16 oz 6
 DALE'S PALE ALE 7
 ROTATING DIPA 16 oz 12
 GRAPEFRUIT HIBISCUS HARD KOMBUCHA *Boochcraft* 10
 COSMIC BLUEBERRY CIDER *2 Towns Cider* 9
 TAG AND JUG ROSE DU CIDRE 11
 ROTATING SOUR 16oz 12

NON-ALC/LOW ALC BEVERAGES

SEASONAL SHRUB 4.5
 HOUSE-MADE GINGER BEER 4
 HOUSE TONIC 4
 ATHLETIC RUN WILD IPA 6

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!