



## STARTERS

### BUTTERMILK BISCUITS 9

salted honey butter

### HASH BROWNS (V) 11

harrisa ketchup

### GARDEN LETTUCES (V) 14

shaved radish, fennel, pomegranate, tarragon, dijon vinaigrette

### KALE CAESAR\* 16

caesar dressing, sourdough breadcrumbs, parmesano 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

### IMPOSSIBLE REUBEN (V) 20

Impossible patty, sauerkraut, pickles, smoked mushroom spread on Camina Sourdough

### 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

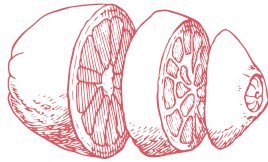
pickles, served with fries

## >> Chef Galice Ryan

Sales Tax will be added to the price of all food and beverage items served. A 3% 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. An auto gratuity of 18% will be applied to parties of 8 or more.

\* 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



## RED & WHITE WINES

- WEEKLY WHITE A.Q.
- ROTATING RED A.Q.
- LAMBRUSCO *Quercioli* 11/45
- CREMANT *Rolet* 18/74
- PINOT GRIS *Acrobat* 12/52
- SAUVIGNON BLANC *M. Dean* 12/52
- CHENIN BLANC *Raatz* 11/45
- WHITE BURGUNDY *Domaine Cognard Pouilly-Loche* 16/68
- GRÜNER VELTLINER *Outer Bound* 12/52
- BEAUJOLAIS-VILLAGES *Joseph Drouhin* 12/52
- PINOT NOIR *Ponzi* 16/68
- CÔTES DU RHÔNE *Bieler* 11/45
- TEMPRANILLO *Tinto Rey* 12/52
- SANGIOVESE *La Gerla* 13/54
- CABERNET SAUVIGNON *Viluko Sonoma* 18/74

## 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
- PUMPKIN HEAD *Tito's vodka, house made pumpkin spice, Averna, lemon* 13
- CARRIE *H&L Barrel pick Patron Reposado, blood orange, Campari, lime, rosemary* 13
- THE PEAR WITCH PROJECT *cognac, St. George spiced pear liqueur, lemon, honey, champagne* 13
- BERRIED ALIVE *rye, blueberry grenadine, vermouth, bitters* 14
- LA LLORONA *mezcal, orange shrub, Aperol, yellow chartreuse, 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
- PHANTOM BRIDE IPA 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
- BLUEBERRY & POMEGRANATE 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!



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