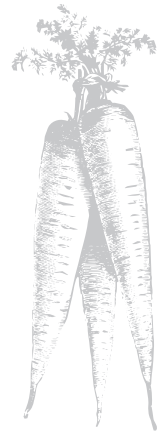


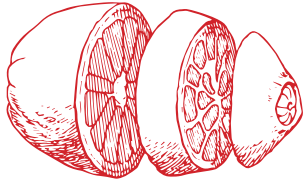
STARTERS**CINNAMON BUNS (N)** 10*brioche cinnamon buns, brown sugar-pecan filling, 8 per order***TATOR TOTS (V)** 11*harrisa ketchup, chives***GARDEN LETTUCES (V)** 14*shaved radish, fennel, pomegranate, tarragon, dijon vinaigrette***KALE CAESAR*** 16*caesar dressing, sourdough breadcrumbs**parmigiano reggiano, lemon**add chicken \$6 • avocado \$4***BRUNCHES****FRENCH TOAST** 18*caramelized french toast bread pudding, creme anglaise, fresh berries***HAM AND CHEESE OMELETTE** 17*3 egg omelette*, spinach, gruyere, Prosciutto de Parma, petite salad***SALMON LATKE** 20*potato latke, smoked salmon, greek yogurt, red onion, capers, poached eggs****PORCHETTA HASH** 18*roasted porchetta, yukon gold potatoes, poblano peppers, salsa verde, sunny eggs****EGGS BENEDICT** 20*rosemary ham, english muffins and poached eggs* with hollandaise and potatoes***SALMON BENEDICT** 22*sushi grade smoked salmon, english muffins and poached eggs* with hollandaise and potatoes***BREAKFAST BURRITO** 17*housemade chorizo, scrambled eggs, hash browns, cheddar, arbol salsa***H&L 2 EGG BREAKFAST** 17*2 eggs* any way, served with english muffin, roasted potatoes, and your choice of bacon, ham, or housemade maple sausage*

** 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.*

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.

>> *Chef Galice Ryan*

**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***GRILLED CHICKEN KOFTA (N)** 21*chicken skewers, baby beets, pistachio, arugula and garlic yogurt***SIDES****APPLEWOOD SMOKED BACON** 6**HOUSEMADE MAPLE SAUSAGE** 6**ROASTED POTATOES** 4**FRESH FRUIT** 5**SLICED AVOCADO** 4**TWO EGGS, ANY WAY** 4**ENGLISH MUFFIN** 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*



LUNCH COCKTAILS

- SMASHING PUMPKINS** *Tito's vodka, house made pumpkin spice, Averna, lemon* 13
- GRISWOLD FAMILY XMAS TREE** *H&L Barrel pick Patron Reposado, blood orange, Campari, lime, rosemary* 13
- PARTRIDGE IN A PEAR TREE** *cognac, St. George spiced pear liqueur, lemon, honey, champagne* 13
- BERRIED IN SNOW** *rye, blueberry grenadine, vermouth, bitters* 14
- MEET ME AT MIDNIGHT** *bourbon, lemon, egg white, red wine* 14
- LA LUMINARIA** *mezcal, orange shrub, Aperol, yellow chartreuse, lime* 14
- THE YETI** *gin, sage, lemon, absinthe, foam* 14
- XMAS IN HYOGO** *Oka yuzu infused Japanese gin, fig leaf, vermouth, orange, pickled fig* 14
- STUCK IN THE CHIMNEY** *scotch, mezcal, forest liqueur, agave, bitters* 14
- WORKSHOP TODDY** *bourbon, ginger, lemon, pimento dram, honey* 13
- H&L G&T** *gin, house made cranberry tonic, lime* 13
- OLD FASHIONED** 14
- BLANTON'S OLD FASHIONED** 18

CONJURED UP

A sneak peek at what's coming next... A.Q.

RED & WHITE WINES

- WEEKLY WHITE** A.Q.
- ROTATING RED** A.Q.
- LAMBRUSCO** *Quercioli* 11/45
- CREMANT** *Rolet* 18/74
- SAUVIGNON BLANC** *Bella Union* 15/60
- CHENIN BLANC** *Indaba* 11/45
- WHITE BURGUNDY** *Domaine Cognard Pouilly-Loche* 16/68
- GRÜNER VELTLINER** *Outer Bound* 12/52
- PINOT NOIR** *Eden Rift* 16/68
- CÔTES DU RHÔNE** *Bieler* 11/45
- TEMPRANILLO** *Tinto Rey* 12/52
- SANGIOVESE** *La Gerla* 13/54
- CABERNET SAUVIGNON** *Viluko Sonoma* 18/74

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



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