

## STARTERS

### CINNAMON BUNS (N) 10

*brioche cinnamon buns, brown sugar-pecan filling*

### 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*

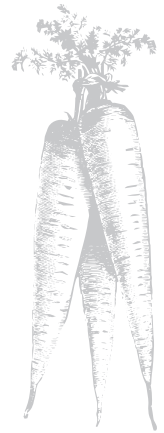
### H&L 2 EGG BREAKFAST 17

*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*

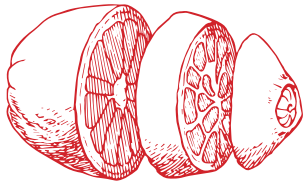
### FRENCH TOAST

### GRILLED CHEESE

*served with fries*

### CHEESEBURGER

*pickles, served with fries*



## 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 cranberry tonic, lime 13  
**ICED IRISH COFFEE** Irish whiskey, demerara, cold, angostura whip cream 13  
**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  
**LA LUMINARIA** mezcal, orange shrub, Aperol, yellow chartreuse, lime 14  
**JIMINY CRICKET** gin, fernet, lemon cream, mint, orgeat 14  
**KRAMPUS COCO** bourbon, hot chocolate, orange whipped cream (served hot) 14  
**WORKSHOP TODDY** whiskey, ginger, lemon, pimento dram, honey (served hot) 13

**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*

**HOOK & LADDER**  
 MANUFACTURING COMPANY

## RED & WHITE WINES

- WEEKLY WHITE** A.Q.  
**ROTATING RED** A.Q.  
**LAMBRUSCO** Quercioli 11/45  
**CREMANT** Rolet 18/74  
**SAUVIGNON BLANC** St. Francis 15/60  
**CHENIN BLANC** Indaba 11/45  
**WHITE BURGUNDY** Domaine Cognard Pouilly-Loche 16/68  
**GEWÜRZTRAMINER** Zind Humbrecht 14/58  
**PINOT NOIR** Head High 15/60  
**CÔTES DU RHÔNE** Bieler 11/45  
**CORVINA** Cesari 12/52  
**TEMPRANILLO** Tinto Rey 12/52  
**SUPER TUSCAN** Baia al Vento 14/58  
**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 DIP** 16 oz 12  
**CRANBERRY APPLE HARD KOMBOCHA** 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.