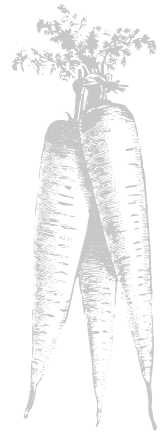
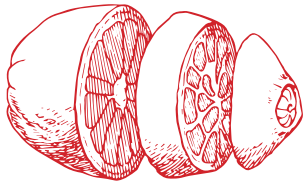


**STARTERS****CINNAMON BUNS (N)** 10*brioche cinnamon buns, brown sugar-pecan filling***TATOR TOTS (V)** 11*harrisa ketchup, chives***GARDEN LETTUCES (V)** 14*shaved radish, fennel, pomegranate, tarragon, dijon vinaigrette***KALE CAESAR\*** 16*caesar dressing, sourdough breadcrumbs**parmigiano reggiano, 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*



## RED & WHITE WINES

WEEKLY WHITE A.Q.  
 ROTATING RED A.Q.  
 BLANC DE BLANC Argyle 16/68  
 CHAMPAGNE Mandois 25/100  
 ALBARIÑO Quinta da Pedra 11/45  
 SAUVIGNON BLANC Cliff Lede 16/68  
 CHENIN BLANC Indaba 11/45  
 CHARDONNAY Raeburn 14/58  
 GEWÜRZTRAMINER Zind Humbrecht 14/58  
 PINOT NOIR Head High 15/60  
 GRENACHE/SYRAH Ciffre 11/45  
 CORVINA Cesari 12/52  
 TEMPRANILLO Tinto Rey 12/52  
 SUPER TUSCAN Baia al Vento 14/58  
 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 cranberry tonic, lime 13  
**ICED IRISH COFFEE** Irish whiskey, demerara, cold, angostura whip cream 13  
**GRISWOLD FAMILY XMAS TREE** H&L Barrel pick Patron Reposado, blood orange, Campari, lime, rosemary 13  
**THE PEAR NECESSITIES** cognac, St. George spiced pear liqueur, lemon, honey, champagne 13  
**DON'T SCOFF AT ME** 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  
**WORKSHOP TODDY** whiskey, ginger, lemon, pimento dram, honey (served hot) 13

## 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  
 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  
 NEW YEAR, WHO DIS? Ritual Zero Gin, Pathfinder NA, lemon, Demerara, vegan foam 12  
 FREE BIRD Pathfinder NA, Vibrante NA Aperitivo, pineapple, lime, agave 12  
 BIKINI WEATHER Almave NA Blanco, guava, lime, agave 12  
 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*

**HOOK & LADDER**  
 MANUFACTURING COMPANY



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