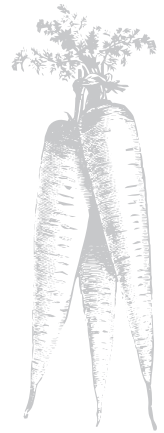
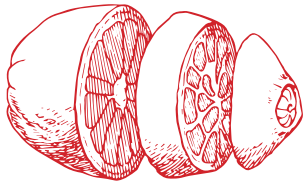


STARTERS**CINNAMON BUNS (N)** 10*brioche cinnamon buns, brown sugar-pecan filling***TATOR TOTS (V)** 11*harrisa ketchup, chives***GARDEN LETTUCES (V)** 14*shaved radish, fennel, pomegranate, tarragon, dijon vinaigrette***KALE CAESAR*** 16*caesar dressing, sourdough breadcrumbs**parmigiano reggiano, lemon***add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

V-Vegan N - Contains Nuts>> *Chef Galice Ryan***LUNCHES****FLANNERY BEEF CHEESEBURGER*** 22*dry aged Flannery beef patty, shaved onions, gem lettuce and sharp cheddar on a sesame Kaiser roll***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*** 20*buttermilk marinated chicken thigh, cabbage slaw, dill pickles and hot sauce on an Acme roll***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 Hornbrook Ten Point Gin, passionfruit tonic, lime 13
ICED IRISH COFFEE Irish whiskey, demerara, cold, angostura whip cream 13
HIGH FIVE gin, aperol, lime, grapefruit, sugar 13
ROMAN PIÑATA mezcal, italicus, pineapple, lemon, sugar 14
FAB FORTIES gin, fee foam, lime, sugar, cucumber, mint 14
TREE RYEPENED rye, spiced pear liqueur, lemon, honey, brut 13
AVERNA PUNCH averna, vodka, lemon, ginger beer, cucumber, strawberry, mint 14
LA FRESA tequila, strawberry shrub, cilantro 13
NEW YORK SOUR bourbon, lemon, egg white, red wine 14

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.
BLANC DE BLANC Argyle 16/68
CHAMPAGNE Mandois 25/100
ROSÉ Chateau de Campuget 10/42
ALVARINHO Graça da Pedra 11/45
GRÜNER VELTLINER Weingut Bründlmayer 12/52
PINOT GRIS Archery Summit "Vireton" 13/56
SAUVIGNON BLANC Cade 18/74
CHENIN BLANC Indaba 11/45
CHARDONNAY Ponzi 16/68
PINOT NOIR Ron Rubin 15/60
BARBERA D'ASTI Paolo Conterno 13/56
GSM BLEND Barossa Valley Estate 11/45
CORVINA Cesari 12/52
TEMPRANILLO Tinto Rey 12/52
SYRAH SAINT JOSEPH Domaine Blachon 15/60
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
CRANBERRY APPLE HARD KOMBOCHA
 Boochcraft 10
COSMIC BLUEBERRY CIDER 2 Towns Cider 9
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
MEXICAN COKE 12 oz 5



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