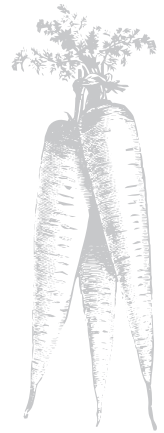
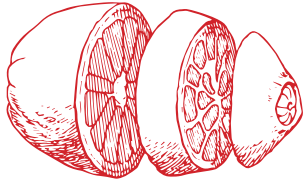


**STARTERS****CINNAMON BUNS (N)** 10*brioche cinnamon buns, brown sugar-pecan filling***TATOR TOTS (V)** 11*harrisa ketchup, chives***GARDEN LETTUCES (V)** 14*shaved radish, fennel, pomegranate, tarragon, dijon vinaigrette***KALE CAESAR\*** 16*caesar dressing, sourdough breadcrumbs**parmigiano reggiano, 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 a Martin's potato 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** Fess Parker 16/64  
**PINOT NOIR** Calera 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  
**MEXICAN COKE** 12 oz 5



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