

STARTERS

CINNAMON BUNS (N) 10

brioche cinnamon buns, brown sugar-pecan filling

TATOR TOTS (V) 11

harrisa ketchup, chives

GARDEN LETTUCES (V) (N) 14

fennel, strawberries, pistachio, honey dijon vinaigrette, radishes

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



LUNCHES

BLACK ANGUS BEEF CHEESEBURGER* 22

shortrib, brisket and chuck 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

THE BIG MAMMA THANG (1996) *bourbon, honeyed blood orange, lemon, almond syrup, lillet, soda water, brut* 12

THAT'S THE WAY RYE GOES (1995) *rye, luxardo maraschino, brut, brown sugar, angostura & orange bitters* 12

STRAW...BABY ONE MORE TIME (1999) *tequila, sweetened condensed milk, strawberry, lime, cinnamon sugar rim* 14

MO' MEZCAL MO' FLOWERS (1997) *mezcal, coconut cream, lemon sugar, lavender, salted butterfly pea flower powder* 12

ALL THAT SHE WANTS IS ANOTHER BASIL (1992) *vodka, grapefruit, basil, sugar, absinthe, brut* 12

GINIE IN A BOTTLE (1999) *gin, blackberry mint cordial, blackberry sour foam* 14

GIN AND JUICE (1993) *Hornbrook 10 point gin, pineapple house tonic, lime* 13

THE BOY IS MINE (1998) *brandy and montenegro, orange liqueur, lemon* 12

RHUM UP THE JAM! (1992) *tomatillo jalapeño lime jam, Hamilton Rum blend* 14

BIDI BIDI RUM RUM (1994) *El Dorado 12 Year, Plantation White Rum, pistachio orgeat, lime, mint* 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.

CHAMPAGNE *Mandois* 25/100

BRUT ROSÉ *Grand C* 16/68

ROSÉ *Chateau de Campuget* 10/42

ALVARINHO *Graça da Pedra* 11/45

CHENIN BLANC *Mulderbosch* 11/45

CHARDONNAY *Fess Parker* 16/64

SAUVIGNON BLANC *Daou* 12/52

ROTATING RED A.Q.

PINOT NOIR *Eden Rift* 15/50

GSM BLEND *Barossa Valley Estate* 11/45

CORVINA *Cesari* 12/52

TEMPRANILLO *Tinto Rey* 12/52

CABERNET SAUVIGNON *Twenty Acres* 14/58

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

HEN HOUSE INCREDIBLE IPA 7

ROTATING DIPA 16 oz 12

CHERRY LIMEADE KOMBOCHA *Boochcraft* 10

COSMIC BLUEBERRY CIDER *2 Towns Cider* 9

ROTATING SOUR 16oz 12

NON-ALC/LOW ALC BEVERAGES

SEASONAL SHRUB 4.5

MOCKARENA (1995) *Almave Blanco, NA aperitivo, pineapple, ginger beer, lime* 12

DRY KISS FROM THE ROSE (1995) *Lyre Cane spirit, lime, sugar, rose water* 12

WANNABE (1995) *Almave Blanco, mango, lime, agave* 12

WHERE MY GIN-ALT? (1998) *Ritual (gin alternative), jasmine green tea, grapefruit, lemon, sugar* 12

HOUSE-MADE GINGER BEER 4

HOUSE TONIC 4

ATHLETIC RUN WILD IPA 6

MEXICAN COKE 12 oz 5



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