

BREAKFAST



@LOREA.HB

CLASSIC LIBATIONS

 <i>Mimosa Flight (4)</i>	25
Gambino Prosecco, Choice of Fresh Orange Juice, Cranberry, Pomegranate, Grapefruit, Pineapple	
<i>French 75</i>	18
Bombay London Dry Gin, Cognac, Lemon, Simple, Gambino Prosecco	
<i>Paloma</i>	16
Sauza Silver Tequila, Grapefruit, Lime, Simple, Fever Tree Soda Make it Spicy with Sauza Jalapeño-Infused Tequila	
<i>Espresso Martini</i>	18
Skyy Vodka, Pulled Espresso, Simple	
<i>Chai Carajillo</i>	18
Cinnamon-Infused Licor 43, Pulled Espresso, Allspice Dram	

SIGNATURE LIBATIONS

<i>Lōrea Michelada</i>	14
Lōrea’s Private Label Blonde Ale, House Michelada Mix	
<i>House Bloody</i>	18
Choice of Skyy Vodka or Sauza Tequila, House Bloody Mary Juice, Lemon, Pepperoncini	
<i>Spiced Apple Sour</i>	16
Evan Williams Bourbon, Granny Smith, Egg Whites, Lime	
<i>Day Dream</i>	16
White Cacao Liqueur, Strawberry Cordial, Heavy Cream	
<i>The Garden</i> (ZERO PROOF)	15
Ritual Non-Alcoholic Gin, Cucumber, Lemon, Honey, Elderflower Tonic	

SPRITZ SIPS

<i>Aperol Spritz</i>	18
Gambino Prosecco, Aperol, Fever Tree Club Soda	
<i>Hugo Spritz</i>	18
Gambino Prosecco, St. Germain Liqueur, Fever Tree Ginger Beer	
<i>Royale Spritz</i>	18
Gambino Prosecco, Cassis Noir, Fever Tree Elderflower Tonic	

LIGHTER

<i>Smoked Salmon Bagel</i>	19
Santa Barbara Smoked Salmon, Herbed Cream Cheese, Hard-Boiled Cage-Free Egg, Tomato-Caper Salad	
<i>Açaí Bowl</i> VE	16
Seasonal Fruit, House Granola	
<i>Avocado Toast</i> VG DF	19
Grilled Artisan Seeded Bread, Smashed & Sliced Avocado, Tomato Jam, Radish, Soft-Poached Cage-Free Eggs	
<i>Classic Buttermilk Waffle</i> VG	16
Cultured Butter, Maple Syrup Add fresh berries & whipped cream +7	
<i>California Plate</i> VG GF KE	17
Two Cage-Free Eggs Any Style, Avocado, Fresh Berries	

LARGER

<i>Eggs Any Style</i> GF	22
Two Cage-Free Eggs Any Style, Crushed & Crispy Potatoes, Choice of Breakfast Protein, Choice of Toast	
<i>HB Omelet</i> GF	21
Three Cage-Free Eggs, Chorizo, Cilantro, Pepper Jack Cheese, Tomato, Jalapeño, Red Onion, Crushed & Crispy Potatoes	
<i>Egg White Omelet</i> GF	20
Three Cage-Free Egg Whites, Sautéed Spinach, Beech Mushrooms, Fresh Herbs, Crushed & Crispy Potatoes	
<i>Breakfast Burrito</i>	21
Scrambled Eggs, Birria, Pepper Jack Cheese, Tater Tots, Avocado, Lime Crema, Salsa Quemada	
<i>Brioche French Toast</i> GF	18
Whipped Pumpkin Cream-Cheese, Pecans, Spiced Maple Syrup	

SIDES

<i>Breakfast Protein</i> 8	<i>Crushed & Crispy Potatoes</i> GF VE 7	<i>Seasonal Fruit & Berries</i> GF VE 9
Choice of: Bacon, Pork Sausage, Turkey Sausage or Plant-Based Sausage VE	<i>Toast</i> GF UPON REQUEST 6	<i>Two Eggs Any Style</i> GF VG 9

JUICES

<i>Fresh Squeezed Orange</i>	6
<i>Pineapple Green Smoothie</i>	14
Pineapple, Spinach, Cucumber, Avocado, Mint, Lemon, Coconut Water	
<i>Little West—100% Cold Pressed</i>	12
<i>The Clover</i> Kale, Cucumber, Pear	
<i>Gingersnap</i> Apple, Lemon, Ginger	
<i>Sunrise</i> Carrot, Orange, Ginger, Turmeric	

COFFEE & TEA

We proudly serve Peerless Coffee & Steven Smith Teas	
<i>Westside Blend Drip</i>	6
<i>Cortado</i>	7
<i>Matcha Latte</i>	10
Organic Matcha Tea, Almond Milk, Agave Syrup	
<i>London Fog Latte</i>	10
Steven Smith Earl Grey, Tahitian Vanilla, Honey, Oat Milk	

WATER

<i>Acqua Panna</i>	10
Still, One Liter	
<i>San Pellegrino</i>	10
Sparkling, One Liter	

GF—Gluten Free **VG**—Vegetarian **VE**—Vegan **DF**—Dairy Free **KE**—Keto Friendly

18% gratuity will be added to parties of 6 or more. Split plate fee of \$4. Corkage fee of \$30 per 750ml bottle (two bottles max).

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

We only accept major card and contactless payments for your final bill and all gratuities.