



CLASSIC LIBATIONS

 <i>Mimosa Flight (4)</i>	25
Gambino Prosecco, Choice of Fresh Orange Juice, Cranberry, Pomegranate, Grapefruit, Pineapple	
<i>French 75</i>	18
Beefeater 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 Liqueur, Soda	
<i>Hugo Spritz</i>	18
Gambino Prosecco, Elderflower Liqueur, Fever Tree Ginger Beer	
<i>Royale Spritz</i>	18
Gambino Prosecco, Cassis Noir, Fever Tree Elderflower Tonic	

SHAREABLES

<i>Apple Pull-Apart Bread</i> VG	17
Cider Honey, Cream Cheese Glaze, Crisp Sage Baked fresh daily, limited availability.	
<i>Skillet Baked Pancake</i> VG	18
Macerated Berries, Whipped Crème Fraîche, Mint, Basil, Maple Syrup	
<i>Fig & Burrata</i> VG	18
Honey, Pistachio Oil, Toasted Pistachios, Fresh Market Figs, Arugula, Grilled Artisan Seeded Bread	
<i>Smoked Salmon Flatbread</i>	19
Santa Barbara Smoked Salmon, Herbed Cream Cheese, Hard-Boiled Cage-Free Egg, Tomato-Caper Salad	
 <i>Brunch Tower</i>	35
House-Made Mortadella, Bacon, Jalapeño Cheddar Sausage, Cherry Fennel Biscuit, Chili Corn Bread, Egg Bites (5), Fruit Compote	

LIGHTER & BRIGHTER

<i>Oats & Berries</i> VE	15
Steel Cut Oats, Brown Sugar, Steamed Oat Milk	
<i>Avocado Toast</i> VG DF	19
Grilled Artisan Seeded Bread, Smashed & Sliced Avocado, Two Poached Cage-Free Eggs, Tomato Jam, Radish	
<i>California Plate</i> VG GF KE	17
Two Cage-Free Eggs Any Style, Avocado, Fresh Berries	
<i>Balinese Salad</i> VE	19
Kale, Toasted Farro, Avocado, Sweet Potato, Marcona Almonds, Medjool Dates, Heirloom Carrots, Edamame, Fresno Chiles, Citrus Drizzle	

MAINS

<i>Eggs Any Style</i> GF	24
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>Breakfast Burrito</i>	21
Three Scrambled Cage-Free Eggs, Birria, Pepper Jack Cheese, Tater Tots, Avocado, Lime Crema, Salsa Quemada	
<i>Chicken & Waffle</i>	23
Cheddar & Bacon Waffle, Buttermilk Fried Chicken, HB Hot Honey, Apple Mostarda	
<i>Mortadella Benedict</i>	24
Toasted English Muffin, Two Poached Cage-Free Eggs, House-Made Mortadella, Roasted Tomato & Peppers, Whole Grain Hollandaise	
<i>Shakshouka</i> VG	25
Three Poached Cage-Free Eggs, Stewed Tomato, Onion, Peppers, Garlic, Feta Crumble, Grilled Artisan Seeded Bread	

SIDES

<i>Breakfast Protein</i> KE	8	<i>Crushed & Crispy Potatoes</i> GF VE	7	<i>Seasonal Fruit & Berries</i> GF VE	9
Bacon, Pork Sausage, Turkey Sausage or Beyond Sausage VE		<i>Two Eggs Any Style</i> GF VG	9	<i>Half Avocado</i> GF VE KE	5
		<i>Toast</i> GF UPON REQUEST	6		

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>	
<i>Sunrise</i>	
Carrot, Orange, Ginger, Turmeric	

COFFEE & TEA

<i>We proudly serve Peerless Coffee & Steven Smith Teas</i>	
<i>Westside Blend Drip</i>	6
<i>Cortado</i>	7
<i>Matcha Latte</i>	9
Organic Matcha Tea, Almond Milk, Agave Syrup	
<i>London Fog Latte</i>	9
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.*