

JUICES

<i>Fresh Squeezed Orange</i>	6
<i>Pineapple Green Smoothie</i> Pineapple, Spinach, Cucumber, Avocado, Mint, Lemon, Coconut Water	14
<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 & WATER

We proudly serve Peerless Coffee & Steven Smith Teas

<i>Westside Blend Drip</i>	6
<i>Cortado</i>	7
<i>Matcha Latte</i> Organic Matcha Tea, Almond Milk, Agave Syrup	8
<i>London Fog Latte</i> Steven Smith Earl Grey, Tahitian Vanilla, Honey, Oat Milk	8
<i>Acqua Panna</i> Still, One Liter	10
<i>San Pellegrino</i> Sparkling, One Liter	10

BRUNCH SIDES

<i>Two Eggs Any Style</i> GF VG	8
<i>Breakfast Protein</i> Choice of: Bacon GF , Pork Sausage, Turkey Sausage, or Beyond Sausage VE	8
<i>Toast</i>	6
<i>Crushed & Crispy Potatoes</i> GF VE	7
<i>Seasonal Fruits & Berries</i>	9
<i>Avocado</i> GF VE	5

SHAREABLES

<i>Winter Burrata & Toast</i> VG Beets, Winter Citrus, Rosemary, Pistachio Gremolata	17
<i>Apple Pull-Apart Bread</i> VG Cider Honey, Cream Cheese Glaze, Crisp Sage. <i>Baked fresh daily, limited availability.</i>	17
<i>Smoked Salmon Flatbread</i> Santa Barbara Smoked Salmon, Herbed Cream Cheese, Hard-Boiled Egg, Tomato-Caper Salad	19
<i>Monte Cristo</i> Maple-Gruyere Fondue, Prosciutto, Mortadella, Crisp Rosemary, Edible Flowers	22
<i>CB & J French Toast</i> VG Brioche, Blueberry Compote, Cashew Butter Maple Syrup	18

LIGHTER & BRIGHTER

<i>Oats & Berries</i> VE Steel Cut Oats, Brown Sugar, Oats & Berries, Steamed Oat Milk	15
<i>Avocado Toast</i> VG DF Seeded Grain Bread, Smashed & Sliced Avocado, Tomato Jam, Arugula, Radish, Soft Poached Eggs	19
<i>Balinese Salad</i> VE Kale, Toasted Farro, Avocado, Sweet Potato, Marcona Almonds, Heirloom Carrots, Fresno Chiles, Edamame, Citrus Drizzle	21
<i>Salmon & Baby Kale</i> GF Grilled Campbell River Salmon, Baby Kale, Sumo Citrus, Oroblanco Grapefruit, Candied Pecans, Tahini Herb Dressing	32
<i>Kimchee Fried Rice Bowl</i> VG Soyrizo, Wild Mushrooms, Baby Kale, Poached Eggs	23

MAINS

<i>Eggs Any Style</i> Two Cage-Free Eggs Your Way, Crushed & Crispy Potatoes, Choice of Breakfast Protein, Choice of Toast	24
<i>HB Omelet</i> GF Three Cage-Free Eggs, Chorizo, Cilantro, Pepper Jack Cheese, Tomato, Jalapeño, Red Onions, Crushed & Crispy Potatoes	21
<i>Duck Confit Hash</i> GF Heirloom Carrots, Okinawa Sweet Potato, Fingerling Potatoes, Pickled Cranberry, Sunny Eggs	24
<i>Brunch Burger</i> 7oz Maple-Gochujang Pork Patty, Fried Egg, Kale, Cured Tomato, Martin's Potato Bun, Crushed & Crispy Potatoes	21
<i>Chicken & Waffle</i> Cheddar & Bacon Waffle, Buttermilk Fried Chicken, HB Hot Honey, Apple Mostarda	25
<i>Crispy Fish Fillet Sandwich</i> Tempura Flounder, Ikura Bearnaise, Chili Fermented Cabbage, Salt & Pepper Brioche, Salt & Vinegar Chips	25

SIGNATURE LIBATIONS

<i>Lorea Michelada</i> Lorea's Private Label Blonde Ale, House Michelada Mix	14
<i>Kickstarter</i> SKYY Vodka, Filthy Bloody Mary Juice, Fresh Lemon, Pickled Radish & Peppercornini	18
<i>Laurel</i> Lavender-Infused Grey Goose Vodka, Orgeat, Lemon, Caramelized Pineapple	20
<i>Wild Spirit</i> Astral Reposado Tequila, Sumac Blood Orange, Lime	19
<i>Love Letter</i> Pandan-Infused Teremana Blanco Tequila, Cocchi Americano, White Cacao, Lime, Yerba Mate, Grapes	21
<i>Fizzy Lizzy</i> Del Maguey Puebla Mezcal, Toasted Coconut, Aperol, Lime, Egg Whites, Fever Tree Soda	21
<i>Ladybug</i> Gin, Aperol, Elderflower, Lemon, Strawberry	18
<i>The Garden</i> (ZERO-PROOF) Ritual Gin, Cucumber, Lemon, Honey, Elderflower Tonic	15

CLASSIC LIBATIONS

<i>Aperol Spritz</i> Gambino Prosecco, Aperol Liqueur, Soda	18
<i>French 75</i> Beefeater Gin, Cognac, Lemon, Simple, Gambino Prosecco	18
<i>Paloma</i> Sauza Silver Tequila, Grapefruit, Lime, Simple, Soda <i>Available as a Zero-Proof Libation: \$12</i> <i>Make it Spicy with Sauza Jalapeno-Infused Tequila</i>	16
<i>Espresso Martini</i> Skyy Vodka, Pulled Espresso, Simple	18
<i>Spiced Apple Sour</i> Evan Williams Bourbon, Granny Smith, Lime	16

18% gratuity will be added to parties of 6 or more.

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

Corkage fee of \$30 per 750ml bottle (two bottles max).