BRUNCH

Lōrea

LAND • SEA • LIBATIONS

@LOREA.HB

SHAREABLES

Freshly Baked Coffee Cake **VG** — 6 | 18
Dulce de Leche | Slice or Whole

Brunch Tower — 35
House-Made Mortadella, Bacon, Jalapeño Cheddar Sausage, Cherry Fennel Biscuit, Chili Corn Bread, Egg Bites (5), Fruit Compote

BREAKFAST MAINS

Açaí Bowl **VE** — 16
Seasonal Fruit, House-Made Granola

Avocado Toast **VG DF** — 19
Grilled Artisan Seeded Bread, Avocado, Two Poached Cage-Free Eggs, Tomato Jam, Radish

Smoked Salmon Bagel — 19
Santa Barbara Smoked Salmon, Herbed Cream Cheese, Hard-Boiled Cage-Free Egg, Tomato-Caper Salad

Ricotta Pancakes **VG** — 18
Lemon Curd, Blueberry, Syrup

Chicken & Waffle — 25
Cheddar & Bacon Waffle, Buttermilk Fried Chicken, HB Hot Honey, Apple Mostarda

California Plate **VG GF KE** — 17
Two Cage-Free Eggs Any Style, Avocado, Fresh Berries

Eggs Any Style **GF** — 24
Two Cage-Free Eggs Any Style, Choice of Breakfast Protein, Choice of Toast, Crushed & Crispy Potatoes

HB Omelet **GF** — 21
Three Cage-Free Eggs, Chorizo, Pepper Jack, Tomato, Jalapeño, Red Onion, Cilantro, Crushed & Crispy Potatoes

Breakfast Burrito — 21
Scrambled Eggs, Slow-Braised Adobo Beef Birria, Tater Tots, Pepper Jack, Avocado, Lime Crema, Salsa Quemada

Mortadella Benedict — 26
Toasted English Muffin, Two Poached Cage-Free Eggs, House-Made Mortadella, Roasted Tomato & Peppers, Whole Grain Hollandaise

LUNCH MAINS

Tuna Poke **DF** — 26
Blue Fin Tuna, Pear, Daikon Radish, Macadamia Nut, Chili Crunch, Sesame, Tamari, Wonton Crisps & Crisp Wakame

Burrata Toast **VG** — 18
Fava Bean Pesto, Heirloom Tomato, Petit Basil

Pacific Salmon Salad **DF KE** — 27
Mizuna, Haricots Verts, Fennel, Heirloom Carrots, Radish, Soft Herbs, Sherry Citrus Vinaigrette

Grilled Market Fish Tacos **GF** — 22
Cabbage, Avocado Salsa, Lime Crema, Salsa Quemada, Chips

Korean BBQ Chicken Sandwich — 22
Braised Chicken, Kimchi Slaw, Cucumber, Brioche Bun, Rosemary Fries

Smash Burger — 23
4oz Beef Patty, Caramelized Onions, Lettuce, Tomato, Cheddar Cheese, Truffle-Horseradish Aioli, Rosemary Fries

Hanger Steak & Fries **GF DF** — 32
8oz Hanger Steak, Chimichurri, Rosemary Fries

SIDES

Breakfast Protein — 8
Bacon, Pork Sausage, Turkey Sausage, Plant-Based Sausage

Toast — 6
Gluten-Free Available Upon Request

Two Eggs Any Style **GF VG** — 9

Seasonal Fruit & Berries **GF VE** — 9

Crushed & Crispy Potatoes **GF VE** — 7

CLASSIC LIBATIONS

Mimosa Flight (4) — 25
Gambino Prosecco, Choice of Fresh Orange Juice, Cranberry, Pomegranate, Grapefruit, Pineapple

French 75 — 18
Bombay London Dry Gin, Cognac, Lemon, Simple, Gambino Prosecco

Paloma — 16
Sauza Silver Tequila, Grapefruit, Lime, Simple, Fever Tree Soda
Make it Spicy with Sauza Jalapeño-Infused Tequila

Espresso Martini — 18
Skyy Vodka, Pulled Espresso, Simple

Chai Carajillo — 18

SIGNATURE LIBATIONS

Lōrea Michelada — 14
Lōrea's Private Label Blonde Ale, House Michelada Mix

House Bloody — 18
Choice of Skyy Vodka or Sauza Tequila, House Bloody Mary Mix, Lemon, Pepperoncini

Spiced Apple Sour — 16
Evan Williams Bourbon, Granny Smith, Egg Whites, Lime

Day Dream — 16
White Cacao Liqueur, Strawberry Cordial, Heavy Cream

The Garden (ZERO PROOF) — 15
Ritual Non-Alcoholic Gin, Cucumber, Lemon, Honey, Elderflower Tonic

SPRITZ SIPS

Aperol Spritz — 18
Gambino Prosecco, Aperol, Fever Tree Club Soda

Hugo Spritz — 18
Gambino Prosecco, St. Germain Liqueur, Fever Tree Ginger Beer

Royale Spritz — 18
Gambino Prosecco, Cassis Noir, Fever Tree Elderflower Tonic

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 will apply.
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.

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