

BRUNCH

JUICES

<i>Fresh Squeezed Orange</i>	6
<i>Pineapple Green Smoothie</i> Pineapple, Spinach, Cucumber, Avocado, Mint, Lemon, Coconut Water	13
<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> Organic Matcha Tea, Almond Milk, Agave Syrup	8
<i>London Fog Latte</i> Steven Smith Earl Grey, Tahitian Vanilla, Honey, Oat Milk	8

BRUNCH SIDES

<i>Two Eggs Any Style</i> GF VG	8
<i>Sausage</i> Pork, Turkey or Plant-Based	8
<i>Bacon</i> GF	8
<i>Sweet Corn Pancakes</i>	16
<i>Cherry Fennel Biscuits & Jam</i>	12
<i>Crushed & Crispy Potatoes</i> GF VE	7
<i>Sliced Fruits</i> GF VE	9
<i>Fresh Berries</i> GF VE	12
<i>Avocado</i> GF VE	5



SUMMER

SHAREABLES

<i>Smoked Salmon Flatbread</i> Santa Barbara Smoked Salmon, Herbed Cream Cheese, Hard-Boiled Egg, Tomato-Caper Salad	21
<i>Breads & Spreads</i> VG One Blueberry Muffin, One Chocolate Croissant, One Cherry Fennel Biscuit, One Croissant, Whipped Maple Butter, Le Must Jams	22
<i>Summer Burrata & Toast</i> VG Harry's Berries, Heirloom Tomatoes, Basil, Mint, Crusty Bread, Fennel Pollen	17
<i>Lorea Brunch Sampler</i> Three Sweet Corn Hot Cakes, Two Bacon Cheddar Waffles, Two Cherry Fennel Biscuits, Roasted Fruit, Jalapeño-Cheddar Sausage Link, Thick Nueske's Bacon, Orange Blossom Honey Butter	42

LIGHTER & BRIGHTER

<i>Chia Parfait</i> VE Chia Pudding, Roasted Fruit, Granola, Five-Spice Agave	15
<i>Avocado Toast</i> VG DF Seeded Grain Bread, Smashed & Sliced Avocado, Tomato Jam, Arugula, Radish, Soft Poached Eggs	19
<i>Salmon & Lettuces</i> GF DF Grilled Campbell River Salmon, Little Gems, Candied Kumquats, Sunflower Seeds, Tahini-Herb Dressing	32
<i>Olive-Crusted Tuna Niçoise</i> GF DF Fingerling Potatoes, Haricots Verts, Arugula, Heirloom Tomatoes, Hard Boiled Egg, Lemon Vinaigrette\	28
<i>Balinese Salad</i> VE Kale, Toasted Farro, Avocado, Sweet Potato, Marcona Almonds, Heirloom Carrots, Fresno Chiles, Edamame, Citrus Drizzle	18

SWEET & SAVORY

<i>Eggs Any Style</i> Two Cage-Free Eggs Your Way, Choice of Sausage or Bacon, Crushed & Crispy Potatoes, Choice of Toast	24
<i>Steak & Eggs</i> GF Charbroiled 8oz Hanger Steak, Over-Easy Eggs, Chimichurri, Crushed & Crispy Potatoes	32
<i>HB Omelet</i> GF Three Cage-Free Eggs, Chorizo, Cilantro, Pepper Jack Cheese, Tomato, Jalapeño, Red Onions, Crushed & Crispy Potatoes	23
<i>CB & J French Toast</i> VG Brioche, Blueberry Compote, Cashew Butter Maple Syrup	18
<i>Street Corn Pancakes</i> VG Sweet Corn Maple Crema, Queso Fresco, Ancho Honey, Cilantro, Espelette	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 Sandwich</i> Cheddar & Bacon Waffle, Buttermilk Fried Chicken, HB Hot Honey, Pickled Apple	25
<i>Crispy Fish Filet Sandwich</i> Tempura Flounder, Ikura Bearnaise, Chili Fermented Cabbage, Salt & Pepper Brioche, Salt & Vinegar Chips	27

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 and Pepperoncini	18
<i>Laurel</i> Lavender-Infused Absolut 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

CLASSIC LIBATIONS

<i>Mimosa</i> Gambino Valdobbiadene Prosecco Superiore Brut, Orange Juice <i>Upgrade to a bottle of Gambino Prosecco +48 or Mumm Sparkling +64</i>	14
<i>French 75</i> Beefeater Gin, Cognac, Lemon, Simple, Gambino Prosecco	18
<i>Paloma</i> Sauza Silver Tequila, Grapefruit, Lime, Simple, Soda	16
<i>Espresso Martini</i> Skyy Vodka, Pulled Espresso, Simple	18
<i>Aperol Spritz</i> Gambino Prosecco, Aperol Liqueur, Soda	18

GF—Gluten Free VG—Vegetarian VE—Vegan DF—Dairy Free

18% gratuity will be added to parties of 6 or more. Split plate fee of \$4 will apply. 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 foodborne illness.