

SHARE

CHEDDAR BISCUITS 11
aged cheddar, honey butter

BAKED BRIE 17
white fig, pistachio, pink peppercorn, mint,
leavity sourdough

BUFFALO CAULIFLOWER 15
beer battered, chives, crumbled blue cheese

HEIRLOOM TOMATO TARTINE 18
stracciatella cheese, huacatay salsa verde,
pickled shallots & chilies, frisée, mint,
leavity sourdough

TRUFFLE MAC AND CHEESE 18
gruyère, white cheddar, bacon, bread crumb, chive

SCALLION PORK GYOZA 14
house-made dumplings, soy dipping sauce

SNAP PEAS 14
black pepper sauce, lemon labneh, sunflower kernel

HOUSE-MADE NAAN SPREAD 14
whipped ricotta-yogurt, 'nduja honey,
fried garlic chimichurri, compressed fennel

SAVOR

SOUP 9
chef's selection

ROASTED CARROT-GINGER SOUP 10
coconut, lime, chili oil, cilantro, toasted coconut

LANZHOU BEEF NOODLE SOUP 19
bok choy, wheat noodle, radish, scallion, cilantro,
chili garlic sauce

WAGYU STEAK FRITES 44
baseball cut sirloin, smoked tomato butter,
herb-tallow fries, green peppercorn demi glace

BIRRIA TACOS 25
beef barbacoa, onions and cilantro, radish,
chihuahua cheese, spanish rice, refried black beans

GLUTEN-FREE OR VEGAN PREPARATIONS
AVAILABLE UPON REQUEST

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

HARVEST

add: chicken 9 steak* 14 salmon* 11
shrimp 11 tofu 7 avocado 3

CAESAR 12
romaine, herb croutons, parmesan crisp

REFUEL SALAD 16
mixed greens, almond, apple, beet, raisins,
brown rice, yam, pomegranate vinaigrette

SHRIMP & AVOCADO SALAD 21
heritage greens, cotija cheese, mandarin orange,
roasted pepita, coriander-citrus vinaigrette

ICEBERG WEDGE 15
roasted tomato, chive, pickled red onion, capers,
smoked bacon, point Reyes blue cheese dressing

**APRICOT-GOAT CHEESE
PANZANELLA 17**
charred cana de cabra goat cheese, red onion,
compressed apricot, english cucumber,
arugula, frisée, leavity sourdough,
orange-sherry reduction, honey-mint vinaigrette

SMOKED SALMON AVOCADO TOAST* 19
leavity sourdough, roasted tomato,
caper-dill aioli, smoked salmon, poached egg,
fennel and arugula, feta, pickled red onion

HAWAIIAN AHI POKE BOWL* 29
sushi rice, sunomono, wakame seaweed, edamame,
mango, yamagobo, grapefruit ponzu, togarashi aioli

HOLD

choice of: caesar, garden salad or salt & pepper fries
add: bacon 4 avocado 3 extra patty 8
sub: soup 4 gluten-free bread 1 veggie patty 2
truffle fries 4

ROASTED CHICKEN SANDWICH 17
rosemary aioli, swiss, applewood smoked bacon,
avocado, arugula, ciabatta

BLACKENED SALMON SANDWICH* 21
caper-dill sauce, apple, arugula, pickled red onion,
citrus, ciabatta

SALMON AL PASTOR TACOS* 20
mango salsa, avocado, cotija cheese, cabbage,
crema, lime, corn tortillas

H *and* H BURGER* 19
gold creek smoked cheddar, lettuce, tomato,
fry sauce, brioche bun

SMASH BURGER 20
bacon jam, crispy cheddar, confit tomato, fried onion,
arugula, house pickle, garlic aioli, brioche bun

EXECUTIVE CHEF **JEFF MOORE** - GENERAL MANAGER **ROMARIO GARCIA**

20% GRATUITY APPLIED FOR PARTIES OF SIX OR MORE, ADJUSTABLE UPON REQUEST

HILL TOP HOSPITALITY