



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 glaze

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

STONE FRUIT-GOAT CHEESE

PANZANELLA 17

charred cana de cabra goat cheese, red onion,
compressed stone fruit, 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