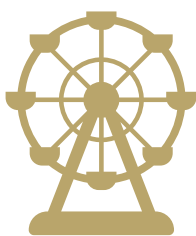




H TASTING LOUNGE

**REFINED
&
DELICIOUS**



BRUNCH

WEEKEND BRUNCH

SERVED FROM 11:30AM - 4:30PM
SATURDAYS & SUNDAYS

TOASTS

served with kale and hibiscus salad

beet hummus, fennel, mint, toasted cashews **14**

avocado, oven-dried tomato, crispy speck, hemp, micro
kale **15**

add poached egg 4

HASH 18

*fingerling potato, chorizo cotto, confit shallot, brussels
sprouts, sweet corn, tomato, arugula, soft poached free range egg*

CRAB BENEDICT 19

*dungeness crab, herb salad, matchstick
sourdough, free-range egg, hollandaise. Served with kale
and hibiscus salad*

NIÇOISE SALAD 17

*albacore tuna, soft-boiled egg, haricots
verts, tomato, elderberry-anchovy vinaigrette*

WEDGE SALAD 17

dungeness crab, pancetta, cured yolk, blue cheese dressing

QUICHE LORRAINE 13

pancetta, gruyère cheese, zucchini

LOBSTER ROLL 17

served with kale and hibiscus salad

SEAFOOD PLATTERS 45 | 90 | 175

OYSTERS 4 each

COCKTAILS

ARDBERG CAESAR 16

peated scotch, walter's clamato, fermented jalapeño, bacon jam

PISCO BELLINI 16

chilean pisco, white peach, grenadine, prosecco

LATE BLOSSOM 15

vodka, st. germain, lillet blanc, nutcracker tea, honey, lime, soda

BLOOD ORANGE MIMOSA 16

crémant rosé, orange, blood orange reduction

SPIRIT-FREE

ROLLING UPHILL 12

mountain berry tea, coconut, lime, soda

DRESSING ON THE SIDE 12

white tea, snap pea, lemon

PEACEFUL GARDEN 12

jasmine pearl tea, elderflower, citrus, rosé

COFFEE SELECTION

ESPRESSO 4

DOUBLE ESPRESSO 5

AMERICANO 5

MACCHIATO 5.5

LATTÉ 5.5

CAPPUCCINO 5.5

MOCHA 6

