

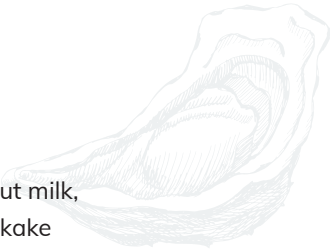
# urban HILL

## half-dozen oysters\* 26

cucumber-rhubarb mignonette  
- add caviar 11

## halibut ceviche\* 24

plantain chips, tangerine aguachile, coconut milk,  
fermented habanero coulis, cilantro, furikake



## crudo\* 22

tangerine aguachile, jalapeño,  
salted cucumber, furikake

## maine lobster salad 34

celery, tomato, cucumber,  
lemon spiced cracker, sauce américaine

## sweet & rich

### hill's kitchen orange roll 7

orange cream cheese frosting, candied orange

### cornbread skillet 13

banana, maple, caramel, candied pecans, whipped butter

### cinnamon toast crunch bread pudding 11

berry compote, crème anglaise

### blue corn crêpes 12

lemon-blueberry curd, cinnamon crème fraîche

## salads

add: chicken 9 shrimp 12 steak 12

### kale & quinoa 15

apple, dried cherries, toasted cashews, pepitas,  
pecorino romano, basil vinaigrette

### arugula 14

sweet pickled radish, fresh strawberries, goat cheese,  
toasted almonds, raspberry vinaigrette

## sides

two eggs 5 hash browns 5 bacon 6  
sausage 6 fresh fruit 9

## savory

### smoked salmon avocado toast 19

dill cream cheese, everything spice,  
lemon bread riot artisanal sourdough  
add: poached egg 3

### steak & eggs\* 28

two eggs your style, seasoned hash browns,  
peppercorn brown gravy

### green chile eggs benedict\* 19

prosciutto cotto, arugula, hash browns,  
hatch chile hollandaise, english muffin  
sub: maitake mushrooms

### smothered adovada burrito 18

braised red chile pork, hash browns,  
scrambled eggs, oaxaca queso  
posolè & beans, flour tortilla

### southwest omelet\* 16

roasted peppers, onions, mushrooms,  
cheddar cheese, avocado, green and red chile  
add: ham 6 crab 12 lobster 14

### french dip 21

top sirloin, provolone, horseradish cream, au jus  
choice of: french fries or salad

### urban hill smash burger\* 25

smoked bacon, hatch chile, lettuce, tomato,  
onion, american cheese, pickle,  
lemon rosemary fries, malt vinegar aioli  
add: egg 3

## fresh juices

### stoked juice golden hour 11

orange, carrot, turmeric, ginger, lemon

### hill's kitchen green 9

spinach, kale, celery, cucumber, apple, lemon, ginger

## restoratives

### café brûlot 13

pierre ferrand cognac  
spiced amaretto crema  
mole bitters, raw sugar  
publik coffee roasters

### urban bloody mary 14

monopolowa vodka  
pink peppercorn  
horseradish, conserva

### post mimosa 12

conquilla cava  
grapefruit, rosewater  
bayleaf bitters

### classic mimosa 8

orange juice  
cava

### suze queen gimlet 13

nolet's silver gin  
suze gentian liqueur  
mint, lime  
mandarin bitters

Full beverage list available for curated offerings of champagne, wine, spirits and beer

Executive Chef **Nick Zocco** - Chef de Cuisine **Blake Schumpert** - General Manager **Jessica Johns**

\*Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.  
20% gratuity applied for parties of six or more.

