

urban HILL

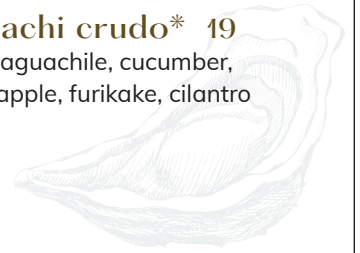
half-dozen oysters* 26
cucumber-yuzu mignonette
add: caviar 13

shrimp cocktail 17
classic cocktail sauce

baja kampachi crudo* 19
pomegranate aguachile, cucumber,
pickled chillies, apple, furikake, cilantro

scallop tartare* 24
calabrian chile, citrus,
smoked sea salt, lavash

lobster tails 45
mustard sauce, drawn butter



sweet & rich

hill's kitchen orange roll 10
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

buttermilk yogurt pancakes 15

mixed berry compote, yuzu crème fraîche, maple syrup

salads

add: chicken 9 shrimp 12 steak 12

brussels sprouts salad 17

pomegranate, pecans, beets, point Reyes blue cheese,
calabrian chile oil, pomegranate-citrus vinaigrette

caesar 15

baby romaine, parmesan frico,
croutons, anchovies

sides

two eggs 5 **rustic potatoes** 5 **bacon** 6
sausage 6 **fresh fruit** 9 **yogurt** 5
pancake 5

breakfast plate 17

two eggs your style, rustic potatoes,
bacon or sausage, toast

savory

smoked salmon avocado toast 20

dill cream cheese, everything spice, lemon,
levity sourdough

add: poached egg 3

shrimp & grits* 26

spicy chorizo ragu, sunny side egg

steak & eggs* 29

two eggs your style, rustic potatoes,
peppercorn brown gravy

green chile eggs benedict* 21

canadian bacon, arugula, rustic potatoes,
hatch chile hollandaise, english muffin

sub: maitake mushrooms

smothered adovada burrito 20

braised red chile pork, hash browns, scrambled eggs,
chihuahua cheese, posole & beans, flour tortilla

southwest omelet* 18

roasted peppers, onions, mushrooms,
cheddar cheese, avocado, green and red chile

add: ham 6 crab 12 lobster 14

french dip 22

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,
salt and pepper french fries,

malt vinegar aioli

add: egg 3

fresh juices

luma sublime citrus 10

orange, carrot, turmeric, ginger, lemon

hill's kitchen green 9

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

restoratives

draper daniels 14

cold brew, raw sugar,
four roses small batch bourbon,
tempus fugit café de moca,
angostura bitters

post mimosa 12

conquilla cava,
grapefruit, rosewater,
bayleaf bitters

suze queen gimlet 13

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

classic bloody mary 9

add: cocktail shrimp 3

classic mimosa 8

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.

A 2% fee applied to food, removable upon request, is included for our non-tipped hourly kitchen associates. They and we thank you for your consideration!

20% gratuity applied for parties of six or more.