

# urban HILL

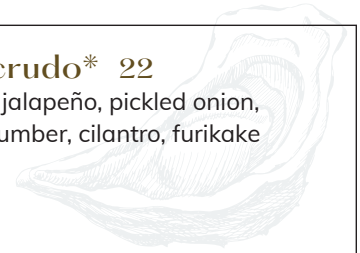
**half-dozen oysters\*** 26  
cucumber-yuzu mignonette  
add: caviar 13

**shrimp cocktail** 17  
classic cocktail sauce

**crudo\*** 22  
aguachile, jalapeño, pickled onion,  
brined cucumber, cilantro, furikake

**scallop tartare\*** 24  
calabrian chili, citrus, chive,  
lemon oil, sea salt, lavash

**lobster tails** 45  
spicy mustard, drawn butter



## fresh juice

**luma sublime citrus** 10  
orange, carrot, turmeric, ginger, lemon

**hill's kitchen green** 9  
spinach, kale, celery, cucumber, apple, lemon, ginger

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## sweet & rich

**hill's kitchen cinnamon roll** 12  
brown butter cream cheese

**zeppole donuts** 12  
dulce de leche

**orange glazed blue corn crêpes** 13  
whipped crème fraîche

**buttermilk yogurt pancakes** 16  
mixed berry compote, yuzu crème fraîche, maple syrup

**foie gras french toast** 33  
seasonal compote, brown sugar crumble,  
whipped butter, maple syrup

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## salad

add: chicken 9 shrimp 15 steak\* 21

**brussels sprouts** 17  
pomegranate, pecans, beets, point Reyes blue cheese,  
calabrian chile oil, pomegranate-citrus vinaigrette

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## sides

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

## savory

**smoked salmon avocado toast** 21  
dill cream cheese, everything spice, lemon,  
levity sourdough  
add: poached egg 3

**creekstone farms brisket hash** 26  
yukon potatoes, peppers, onions, garlic,  
smoked paprika hollandaise

**steak & eggs\*** 30  
two eggs your style, rustic potatoes, bourbon gravy

**huevos rancheros** 18  
corn tortillas, red & green chile, pinto beans,  
chihuahua cheese, cheddar cheese, rustic potatoes,  
two eggs, pico de gallo, flour tortilla

**lump crab frittata** 29  
spanish chorizo, roasted peppers, spinach,  
harissa, goat cheese

**pork belly eggs benedict\*** 23  
arugula, hatch chile hollandaise,  
english muffin, rustic potatoes  
sub: maitake mushrooms

**blt** 17  
texas toast, avocado dijonnaise,  
choice of french fries or salad

**croque madame** 22  
texas toast, béchamel, prosciutto cotto,  
sunny-side up egg, gruyère, rustic potatoes

**smothered adovada burrito** 20  
braised red chile pork, hash browns, scrambled eggs,  
chihuahua cheese, pinto beans, flour tortilla

**breakfast plate\*** 17  
two eggs your style, rustic potatoes, bacon or sausage, toast  
sub: tofu scramble  
mushrooms, cashew cream

**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

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.