urban HILL

brunch beverages

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

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

mimosa 9
sparkling wine, orange juice

bloody mary 10
vodka, lemon wedge, castelvetrano olives

sweets & shareables

hill's kitchen cinnamon roll 12
brown butter cream cheese

zeppole donuts 9
dulce de leche

blue corn blintzes 13
ricotta cream cheese filling, mixed berry compote

blueberry lemon pancakes 13
blueberry compote, lemon curd, whipped butter, maple syrup

tiramisu french toast 15
hill's kitchen brioche, espresso crème anglaise, whipped mascarpone, cocoa nib powder

— **BEAT BOBBY FLAY WINNER** —

lump crab chile relleno 33
new mexico red chile, black bean purée, pickled onion & chile, crema, cilantro

surf

half-dozen oysters* 27
cucumber-yuzu mignonette
add: caviar 27

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

ceviche* 19
tomatillo, habanero, coconut lime dressing, tortilla chips

— **OYSTER SHOOTER*** 10 —
west coast oyster, sugar house vodka, bloody mary mix

salad

add: chicken 15 steak* 25

smoked beet 18
farm greens, smoked beets, apples, goat cheese, basil, mint, pepitas, miso-honey vinaigrette

savory

smoked salmon potato rösti 23
dill-caper cream cheese, arugula, furikake everything spice, lemon

creekstone farms brisket hash 24
yukon potatoes, peppers, onions, garlic, smoked paprika hollandaise

chilaquiles 17
corn tortilla chips, tomatillo salsa verde, queso fresco, pickled onion, sunny-side eggs, crema

pork belly eggs benedict* 21
niman ranch pork belly, english muffin, arugula, hatch chile hollandaise, rustic potatoes
sub: maitake mushrooms

barbacoa breakfast tacos 18
niman ranch pork, corn tortillas, tomatillo salsa, hash brown, egg, chihuahua cheese, pickled onion, rustic potatoes

steak & eggs* 32
two eggs your style, rustic potatoes, bourbon gravy

miso mushroom frittata 21
maitake mushroom, roasted peppers, spinach, goat cheese, harissa, rustic potatoes

cuban sandwich 18
mojo marinated pork, smoked ham, gruyere, dijonaise, pickle, french fries

breakfast steak sandwich 15 / 24
creekstone farms beef, egg, american cheese, arugula, tomato, chili crisp aioli, focaccia, rustic potatoes

breakfast plate* 17
two eggs, rustic potatoes, bacon or sausage, toast, fig preserve
sub: tofu scramble mushrooms

smash burger* 27
smoked bacon, hatch chile, lettuce, tomato, onion, american cheese, pickle, salt and pepper french fries, malt vinegar aioli
add: egg 3

sides

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

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, adjustable upon request.

HILL TOP HOSPITALITY