



LUNCH TIME!

BOTTOMLESS MIMOSAS \$19
MIX & MATCH ALL 5 FLAVORS.
SERVED UNTIL 3PM

MIMOSA fresh oj *LILOSA* grapefruit *BELLINI* peach

HYPERION SUNRISE
pomegranate & mango

THE ROCK
fresh oj & watermelon

\$15 LUNCH COMBO
CHOOSE ANY TWO ITEMS
available until 3pm mon - fri only

ANY CUP OF SOUP
1/2 CAESAR, 1/2 COBB or MIXED GREENS
1/2 HP CLUB
GRILLED CHEESE
FRIES
SWEET POTATO TOTS
HOUSE-MADE POTATO CHIPS

STARTERS & SHAREABLES

- AVOCADO FRIES 13**
wedges of avocado in a crispy panko crust, served with cilantro-lime aioli
- CHIPS & GUAC 9**
house-made tortilla chips, fresh guacamole, salsa roja
- THE PRETZEL 11**
the best soft pretzel you'll ever eat. served with our signature OMG cheese sauce and whole grain mustard
- ASIAN BRUSSELS SPROUTS 11**
crispy brussels tossed in our asian caramel sauce and lime juice
- CHICKEN FRIES 13**
panko crusted strips of chicken served with bbq sauce or house-made ranch
- DILL PICKLE DIP 10**
our chef's grandmother's famous dill pickle dip served with house-made potato chips
- OMG DIP 11**
our signature spicy cheesy dip topped with celery and blue cheese crumbles and served with our house-made potato chips
- F YEAH FRIES 13**
All of the goodness of our OMG dip served over french fries and topped with bacon. F yeah!
- SPICY BLUEBERRY WINGS 14**
served with house-made potato chips and your choice of ranch or blue cheese dressing
- LEMON PEPPER WINGS 14**
served with house-made potato your choice of ranch or blue cheese dressing
- BUFFALO WINGS 13**
medium or hot. served with house-made potato chips and your choice of ranch or blue cheese dressing
- FOUR CHEESE MAC 13**
cheddar, mozzarella, muenster, pecorino, panko crust
- TRUFFLE MAC & CHEESE 15**
truffled mushrooms, smoked gouda, truffle oil, panko crust
- ANGUS BEEF SLIDERS 13**
served on kings hawaiian rolls topped with cheddar, jack, sriracha aioli, pickled onions

SOUP & SALADS

- CHICKEN TORTILLA SOUP 8**
topped with avocado, tortilla strips, cotija cheese, crema
- SUMMER SALAD 14**
mixed baby greens, feta, strawberries, dried cranberries, roasted walnuts & almonds, sweet dijon vinaigrette
- KALE AVOCADO SALAD 16**
kale, goat cheese, avocado, chickpeas, dried cranberries, fresh basil, ren onion, almonds, maple balsamic vinaigrette
- BRUSSELS SPROUTS COBB 16**
crispy brussels sprouts, chopped egg, cherry tomatoes, applewood bacon, crumbled blue cheese, balsamic reduction
- HP CHICKEN CAESAR 17**
grilled chicken breast, red leaf lettuce, watermelon radish, cherry peppers, shaved parmesan, garlic herb croutons, scratch caesar dressing

add to any salad

- avocado 3
- grilled chicken 5
- beer battered shrimp 9
- pan seared shrimp 9
- grilled salmon 12

SIDES

- fries 6
- bacon 4
- rustic bread & butter 3
- home fries 6
- mixed greens salad 5
- sweet potato tots 8
- chicken apple sausage 6
- house-made potato chips 6

HANDHELDS

- HYPERION BURGER 18**
cheddar, jack, romaine, tomato, applewood bacon, caramelized onion, braised mushrooms, burger sauce
- C.W.A (chicken with attitude) 17**
fried chicken breast, crispy onions, bacon coleslaw, roasted jalapeños, dill pickles, bbq blue cheese dressing
- HP CLUB 15**
roasted turkey breast, muenster, lettuce, tomato, applewood bacon, cilantro-lime aioli, toasted rustic bread
- CARMELA'S PESTO CHICKEN 17**
pesto marinated grilled chicken breast, fresh mozzarella, arugula, sun-dried tomatoes, pesto aioli, on grilled ciabatta
- THE CHEESEBURGER 16**
cheddar, jack, romaine, tomato, sriracha aioli
- PATTY MAC MELT 16**
topped with 4 cheese mac, grilled onions & spicy russian on grilled sourdough

BREAKFAST served until 3pm

- RUSTIC BREAKFAST 16**
scrambled eggs with fresh chives served with sliced tomatoes, bacon, roasted potatoes & grilled rustic bread
- VEGGIE BREAKFAST BURRITO 15**
scrambled eggs, spinach, jasmine rice, black beans, cheddar jack, avocado, chimichurri, salsa roja. served with home fries
- SUPER BREAKFAST BURRITO 16**
scrambled eggs, cheddar, jack, bacon, andouille sausage, potatoes, salsa roja. served with home fries
- STREET CORN AVOCADO TOAST 12**
avocado mash, roasted corn, cotija cheese, watermelon radishes, & chili powder on grilled rustic bread
add 2 sunny-side up eggs +4
- DELUXE BREAKFAST SANDWICH 15**
scrambled eggs, cheddar jack, butter lettuce, tomato, applewood bacon, sriracha aioli, served with home fries

served with **fries** substitute **gluten free** bread +1

- RED, WHITE & BLEU BURGER 17**
red onion marmalade, horseradish aioli, bleu cheese crumbles, butter lettuce, applewood bacon
- SILVERLAKE BURGER 15**
vegan burger patty and "cheese" topped with avocado, butter lettuce, tomato, red onion, & vegan sriracha aioli on a montana wheat sesame seed bun.

- VEGAN SLOPPY JOE 16**
Beyond burger & mushroom sloppy joe, coleslaw, and fries on a Montana wheat sesame seed bun

TACOS served with chips & salsa

- CRISPY SHRIMP TACOS 16**
beer battered shrimp, chipotle crema, lime, pico de gallo slaw, salsa roja, on soft corn tortillas.
- GRILLED SEA BASS TACOS 16**
marinated grilled sea bass, pico de gallo slaw, avocado cilantro sauce, salsa roja, on soft corn tortillas.

All our beef is certified humane and is antibiotic & hormone free. Our chicken and turkey are cage free, natural, and California raised. Our seafood is wild caught. Ask your server about **gluten free** options not highlighted below. 20% gratuity will be added for parties of 6 or more regardless of separate checks.

COCKTAILS \$14

THE LOWRIDER

pueblo viejo tequila, aperol, lime, grapefruit, agave nectar

EAST LOS

bulldog gin, st. elder, lime, simple syrup, mint, cucumber

POWER TO THE PEOPLE

powers irish whiskey, ginger syrup, lemon, walnut bitters

ROSEMARY'S BABY

rosemary infused plymouth gin, averno amaro, lemon, simple syrup, torched rosemary

EL JEFE

vida mezcal, ancho reyes, sugar cube, muddled orange slice and cherry, angostura bitters

BETTY DRAPER

skyy vodka, lillet rose, house made grenadine, lemon, blackberries, champagne float

HYPERION OLD FASHIONED

longbranch wild turkey bourbon, sugar cube, peychaud's bitters, orange peel, luxardo cherry

RYE'D OR DIE

wild turkey rye, campari, luxardo, lemon, peychuad's bitters, laphroaig

BEER

ON TAP	ABV	PINT	BOTTLE/CAN	ABV	PRICE
Allagash White	5.1	8	El Sully Mexican Lager	4.8	8
Bell's Two Hearted IPA	7.0	7	Hell or High Watermelon	4.9	8
Trumer Pilsner	4.9	7	Anthem Apple Cider	5.5	8
Golden Road Mango Cart	4.0	7	Anthem Pear Cider	5.5	8
Guinness Stout	4.2	7	Bitburger Drive N/A	0.0	6
Three Weavers Expatriot IPA	6.9	8	Einstock Icelandic Porter	6.0	8
BOTTLE/CAN	ABV	PRICE	June Shine Kombucha * Gluten Free	6.0	8
Bud Light	4.2	5	Stone Delicious IPA * Gluten Free	7.7	8
Miller Lite	4.2	5	Left Hand Nitro Milk Stout	6.0	7
Olympia	4.8	5	Ballast Point Grapefruit Sculpin IPA	7.0	7
Pabst Blue Ribbon	4.7	5	Monk's Flemish Sour Ale	5.5	9
Tecate	3.9	4	Shiner Bock	4.4	7
Stella	5.0	6	3 Weavers Radler	4.0	8
Corona	4.5	6			

WINE

ROSÉ

House Rosé

GLASS BOTTLE

8 25

Cotes Des Roses *France*

14 52

SPARKLING

House Sparkling

GLASS BOTTLE

8 25

Cavicchioli Prosecco *Italy*

10 36

Col De Salici Sparkling Rose *Italy*

12 44

WHITE

House White - Pinot Grigio

GLASS BOTTLE

8 25

Bee's Box Chardonnay *Central Coast, CA*

12 44

Ferrari Carano Fume Blanc (Sauv Blanc) *Sonoma*

10 36

Upshot Blend *Sonoma*

12 44

RED

House Red- Cabernet Sauvignon

GLASS BOTTLE

8 25

Bee's Box Pinot Noir *Central Coast, CA*

12 44

Mercer Merlot *Washington*

12 44

Graffigna Malbec *Argentina*

12 44

Silver Totem Cabernet Sauvignon *Columbia Valley*

14 52