



LUNCH TIME!

BOTTOMLESS MIMOSAS \$18
MIX & MATCH ALL 5 FLAVORS.
SERVED UNTIL 3PM

<i>MIMOSA</i> fresh oj	<i>LILOSA</i> grapefruit	<i>BELLINI</i> peach
<i>HYPERION SUNRISE</i> pomegranate & mango		
<i>THE ROCK</i> fresh oj & watermelon		

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

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

STARTERS & SHAREABLES

<p>AVOCADO FRIES 13 wedges of avocado in a crispy panko crust, served with cilantro-lime aioli</p> <p>CHIPS & GUAC 9 house-made tortilla chips, fresh guacamole, salsa roja</p> <p>THE PRETZEL 11 the best soft pretzel you'll ever eat. served with our signature OMG cheese sauce and whole grain mustard</p> <p>ASIAN CARAMEL BRUSSELS SPROUTS 9 crispy brussels tossed in our asian caramel sauce and lime juice</p> <p>CHICKEN FRIES 13 panko crusted strips of chicken served with bbq sauce or house-made ranch</p>	<p>DILL PICKLE DIP 8 our chef's grandmother's famous dill pickle dip served with house-made potato chips</p> <p>OMG DIP 11 our signature spicy cheesy dip topped with celery and blue cheese crumbles and served with our house-made potato chips</p> <p>F YEAH FRIES 13 All of the goodness of our OMG dip served over french fries and topped with bacon. F yeah!</p> <p>SPICY BLUEBERRY WINGS 14 served with carrots & celery your choice of house-made ranch or blue cheese dressing</p> <p>LEMON PEPPER WINGS 14 served with carrots & celery your choice of house-made ranch or blue cheese dressing</p>	<p>BUFFALO WINGS 13 medium or hot. served with carrot & celery and your choice of house-made ranch or blue cheese dressing</p> <p>FOUR CHEESE MAC 13 cheddar, mozzarella, muenster, pecorino, panko crust</p> <p>TRUFFLE MAC & CHEESE 14 truffled mushrooms, smoked gouda, truffle oil, panko crust</p> <p>ANGUS BEEF SLIDERS 13 served on kings hawaiian rolls topped with cheddar, jack, sriracha aioli, pickled onions</p> <p>ASIAN STEAK LETTUCE CUPS 13 asian caramel glazed angus steak, pickled carrots, bacon coleslaw, and fresh cilantro</p>
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SOUP & SALADS

CHICKEN TORTILLA SOUP 9
topped with avocado, tortilla strips, cotija cheese, crema

WINTER SALAD 14
Little gems lettuce, roasted squash, candied walnuts, feta cheese, chives, and fresh lemon vinaigrette

KALE CAESAR
massaged kale, croutons, radishes, red chiles, shaved parmesan, scratch caesar dressing
half 9 full 16

BRUSSELS SPROUTS COBB
crispy brussels sprouts, chopped egg, cherry tomatoes, applewood bacon, crumbled blue cheese, balsamic reduction
half 9 full 16

HP CHOP 17
grilled chicken, salami, chickpeas, pickled onions, cherry peppers, queso fresco, grape tomatoes, Persian cucumbers, sherry lemon vinaigrette

add to any salad

avocado	4
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

YUCATAN CHICKEN SANDWICH 15
grilled chicken breast marinated in an incredible sauce from the ancient Mayan peninsula, grilled marinated red onion, lettuce, tomato, cucumber, chipotle aioli

THE CHEESEBURGER 15
cheddar, jack, romaine, tomato, sriracha aioli

SPICY PICKLE BURGER 16
our grandmother's famous dill pickle dip, house-made potato chips, sriracha, more dill pickles, romaine, & tomato on a brioche bun

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

PATTY MAC MELT 16
topped with 4 cheese mac, grilled onions & spicy russian on grilled sourdough

VEGGIE BANH MI 14
vegan quinoa black bean patty, jalapeño, pickled carrots, cilantro, Persian cucumber, **vegan** aioli, sourdough bread

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.

TACOS served with chips & salsa

CRISPY SHRIMP TACOS 15
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.

FRIED CHICKEN TACOS 15
panko crusted strips of chicken, pico de gallo slaw, cilantro lime aioli, salsa roja, on soft corn tortillas.

All our beef is certified humane and is antibiotic & hormones 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.

DESSERT

MISS CARRIE'S BUTTER CAKE 8

moist, rich and delicious.
topped with fresh whipped cream

SWIPE RIGHT BROWNIE SUNDAE (FOR 2) 10

part brownie, part chocolate chip cookie,
part oreo.served with vanilla ice cream and
fresh whipped cream

COCKTAILS \$14

THE NEXT EPISODE

Wild Turkey Rye, Lemon, Orange, House Grenadine, Mint

VENTURA BOULEVARDIER

Wild Turkey Rye, Punte E Mes, Cynar 70, Mole bitters, Orange Peel

THE LOWRIDER

Espolón Tequila, Lime, Aperol, Grapefruit, Agave nectar

THE ANGELYNE

Skyy Vodka, St. Elder, Lemon, Simple Syrup, Raspberry

EAST LOS

Bulldog Gin, Lime, St. Elder, Simple Syrup, Mint, Cucumber

DON THE BEACHCOMBER

J Wray Rum, Orgeat, Yellow Chartreuse, Pineapple, Lime, Angostura bitters

HYPERION OLD FASHIONED

Wild Turkey Bourbon, Sugar, Peychaud's bitters,
Orange Peel, Luxardo cherry

SLUSHEE OF THE MONTH

Ask your server about our seasonal slushee!

BEER

ON TAP

Allagash White
Bell's Two Hearted IPA
Trumer Pilsner
Eagle Rock 3056 Pale Ale
AleSmith Nut Brown
Three Weavers IPA

ABV PINT

5.1 8
7.0 7
4.9 7
5.2 7
5.0 7
6.9 8

BOTTLED BEER

Anthem Apple Cider
Anthem Pear Cider
Bitburger Drive N/A
Ballast Point Grapefruit Sculpin IPA
Corona
Guinness Stout
Einstock Icelandic Porter
Left Hand Nitro Milk Stout
Lagunitas IPA
Monk's Flemish Sour Ale
Shiner Bock
Stone Delicious IPA

ABV PRICE

5.5 8
5.5 8
0.0 6
7.0 7
4.6 6
4.3 8
6.0 8
6 8
6.2 7
8.5 9
4.4 7
7.7 8

BOTTLED BEER

Bud Light
Miller Lite
Olympia
Pabst Blue Ribbon
Tecate
Stella

ABV PRICE

4.2 5
4.2 5
4.8 5
4.7 5
3.9 4
5.0 6

WINE

ROSÉ

House Rosé

Chateau la Coste 2016 *Provence, FR*

GLASS BOTTLE

8 25
14 52

SPARKLING

House Sparkling

Voveti Prosecco D.O.C. NV *Veneto, Italy*

GLASS BOTTLE

8 25
10 36

WHITE

House White

Bee's Box Chardonnay *Central Coast, CA*

Villa Pozzi Pinot Grigio *Sicily, Italy*

GLASS BOTTLE

8 25
12 44
10 36

RED

House Red

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

Altocedro Malbec *Mendoza, Argentina*

GLASS BOTTLE

8 25
12 44
12 42