



**HYPERION  
PUBLIC**  
THE COMMUNITY PUB

EST. 2012

**IT'S THE WEEKEND!**

**HAVE A BLOODY!**

BEST BLOODY IN THE BUSINESS

**BLOODY MARY 13    MICHELADA 9**

Tito's Vodka

Tecate

**APEROL SPRITZ \$13**

APEROL, SPARKLING WINE,  
SODA, ORANGE WHEEL, SUNSHINE!

**BOTTOMLESS MIMOSAS \$19**

MIX & MATCH ALL FIVE FLAVORS. SERVED UNTIL 3PM.

**MIMOSA**

fresh oj

**LILOSA**

grapefruit juice

**BELLINI**

peach nectar

**HYPERION SUNRISE**

pama & mango nectar

**THE ROCK**

fresh oj & watermelon liqueur

*\*While our champagne cocktails are bottomless, your ability to drink them may not be. We reserve the right to put the bottoms back on your mimosa. Please drink responsibly. No chugging. Seriously!*

**BREAKFAST** served until 3pm

**RUSTIC BREAKFAST 16**

scrambled eggs with fresh chives on grilled rustic bread served with cherry tomatoes, applewood smoked bacon, home fries

**VEGGIE BREAKFAST BURRITO 14**

scrambled eggs, spinach, jasmine rice, black beans, cheddar, jack, avocado, chimichurri, salsa roja, home fries

**SUPER BREAKFAST BURRITO 16**

scrambled eggs, cheddar jack, bacon, andouille, potatoes, salsa roja, home fries

**DELUXE BREAKFAST SANDWICH 15**

scrambled eggs, cheddar jack, butter lettuce, tomato, applewood bacon, sriracha aioli, home fries

**BREAKFAST TACOS 14**

chorizo, potatoes, scrambled eggs, peppers & onions, avocado, queso fresco, chips & salsa roja

**STREET CORN AVOCADO TOAST 12**

avocado mash, roasted corn, cotija cheese, watermelon radishes, & chili powder on grilled baguette  
add 2 sunny-side up eggs +4

**CHICKEN CHILAQUILES 16**

fresh corn tortilla chips, black beans puree, queso fresco, chipotle crema, 2 sunny side up eggs

**PALEO PLATE 16**

Scrambled eggs, avocado, tomatoes, bacon, sweet potato tots

**MAMA CLAUDIA'S OMELETTE 16**

bacon, fire roasted cherry tomatoes, sautéed onions & bell peppers, muenster, fresh basil & avocado, home fries

**FLY AWAY BENEDICT 18**

2 poached eggs, hollandaise, english muffin, roasted jalapeño, fried chicken breast, home fries

**SMOKED HASH 18**

10-hr smoked brisket. served over a mix of roasted potatoes, sautéed arugula, bell peppers & onions topped with 2 over easy eggs

**VALLEY GIRL BENEDICT 16**

2 poached eggs, hollandaise, english muffin, spinach, tomato, avocado, home fries

**DONUT FRENCH TOAST 15**

2 glazed donuts, split and french toasted, berry compote, powdered sugar and real maple syrup

**CHALLAH AT YA FRENCH TOAST 17**

topped with fresh berries & served with soft butter, real maple syrup and your choice of bacon or chicken apple sausage

**SHAREABLES**

**CHIPS & GUAC 9**

house-made tortilla chips, fresh guacamole, salsa roja

**DILL PICKLE DIP 8**

our chef's grandmother's famous dill pickle dip served with house-made potato chips

**THE PRETZEL 11**

the best soft pretzel you'll ever eat. served with our signature OMG cheese sauce and whole grain mustard

**CHICKEN FRIES 13**

panko crusted strips of chicken served with bbq sauce or house-made ranch

**AVOCADO FRIES 13**

fresh wedges of avocado in a crispy panko crust served with cilantro-lime aioli

**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

**BUFFALO WINGS 13**

medium or hot. served with house-made potato chips and your choice of ranch or blue cheese dressing

**SALADS**

**HP CHOP 17**

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

**KALE CAESAR**

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

add to

any salad

avocado

grilled chicken

3

5

**BRUSSELS SPROUTS COBB**

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

**WINTER SALAD 14**

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

beer battered shrimp 9

pan seared shrimp 9

**HANDHELDS**

served with **fries or mixed greens. sub sweet tots +2** substitute **gluten free** bread +1

**THE CHEESEBURGER 15**

cheddar jack, romaine, tomato, siracha aioli

**C.W.A (chicken with attitude) 17**

fried chicken breast, crispy onions, bacon coleslaw, roasted jalapeños, dill pickles, bbq blue cheese dressing

**CRISPY SHRIMP TACOS 15**

beer battered shrimp, chipotle crema, lime, pico de gallo, slaw, salsa roja, served on soft corn tortilla. with fresh chips and salsa

**GRILLED SEA BASS TACOS 16**

marinated grilled sea bass, pico de gallo slaw, avocado cilantro sauce, salsa roja, served on soft corn tortillas. with fresh chips and salsa

**SIDES**

fries 6

home fries 6

house-made potato chips 6

sweet potato tots 8

mixed greens salad 5

chicken apple sausage 6

bacon 4

rustic bread & butter 3

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.

# DESSERT

**NANA ETHEL'S GOOEY SWEET POTATO 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

Tito's 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

Buffalo Trace 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  
Guinness Stout  
Three Weavers IPA

**ABV PINT**

5.1 8  
7.0 7  
4.9 7  
5.2 7  
4.2 7  
6.9 8

### BOTTLED BEER

Anthem Apple Cider  
Anthem Pear Cider  
Bitburger Drive N/A  
Ballast Point Grapefruit Sculpin IPA  
Corona  
21st Amendment El Sully Cerveza Lagar  
Einstock Icelandic Porter  
Left Hand Nitro Milk Stout  
Lagunitas IPA  
Monk's Flemish Sour Ale  
Shiner Bock  
Stone Delicious IPA \*Gluten Free

**ABV PRICE**

5.5 8  
5.5 8  
0.0 6  
7.0 7  
4.5 6  
4.8 8  
6.0 8  
6.0 8  
6.2 7  
5.5 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

**HYPERION PUBLIC SILVER LAKE**

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(323) 761-6440