



**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 10

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 CHICKEN CAESAR 17

Grilled chicken breast, red leaf lettuce, watermelon radish, cherry peppers, shaved parmesan, garlic herb croutons, scratch caesar dressing

KALE AVOCADO SALAD 16

kale, goat cheese, avocado, chickpeas, dried cranberries, fresh basil, red onion, almonds, maple balsamic vinaigrette

add to
any salad

avocado
grilled chicken

3
5

BRUSSELS SPROUTS COBB 16

crispy brussels sprouts, chopped egg, cherry tomatoes, applewood bacon, crumbled blue cheese, balsamic reduction

SUMMER SALAD 14

Mixed baby greens, feta, strawberries, dried cranberries, roasted walnuts & almonds, sweet dijon 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 16

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 16

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

bread & butter

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