

**GRIDDLE**

**CHALLAH AT YA FRENCH TOAST 18**

giant french toast topped with berry compote, grand marnier infused greek yogurt and fresh fruit. Served with real maple syrup and warm butter and your choice of bacon or chicken apple sausage

**BUTTERMILK PANCAKES 14**

served with real maple syrup and warm butter. Blueberries+1 Strawberries+1 Bananas+1 Bacon+2 Chocolate Chips+2

**OMELETTES**

**FLORENTINE 16**

spinach, goat cheese, mushrooms & avocado. Served with home fries

**JOHN DENVER 16**

diced ham, gruyere, bell pepper, & diced onion. Served with home fries

**BENEDICTS**

**HAMMY DAVIS JR 16**

2 poached eggs & sliced country ham on a toasted english muffin & topped with hollandaise. Served with home fries

**FLY AWAY 17**

2 poached eggs with fried chicken & roasted jalapeño on a toasted english muffin & topped with hollandaise. Served with home fries

**VALLEY GIRL 16**

2 poached eggs with spinach, tomato, & avocado on a toasted english muffin & topped with hollandaise. Served with home fries

**BIGGIE BREAKFAST 26**

T-Bone steak, cheese eggs & Welch's Grape (jelly & soda) Served with toast and home fries

**HASH BOWLS**

**SMOKED HASH 17**

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

**JOHNNY HASH 17**

fried chicken breast with sausage gravy. Served over a mix of roasted potatoes, sautéed arugula, bell peppers & onions and topped with 2 over easy eggs

**MORE BREAKFAST STUFF**

**RUSTIC BREAKFAST 17**

scrambled eggs with fresh chives, on grilled rustic bread, with sliced country ham & grilled cherry tomatoes. served with home fries

**DELUXE BREAKFAST SANDWICH 16**

scrambled eggs, cheddar, jack, arugula, tomato, applewood bacon, & sriracha aioli on a brioche bun. served with home fries

**HAM, EGG & CHEESE CROISSANT 16**

grilled ham & swiss, 2 over-easy eggs, with a little dijon mustard spread onto a flaky croissant. served with home fries

**SAUSAGE, EGG & CHEESE BISCUIT 16**

fennel sausage patty, scrambled eggs, & american cheese on a big ol' biscuit with maple butter. served with home fries

**VEGGIE BREAKFAST BURRITO 14**

scrambled eggs, spinach, brown rice, black beans, cheddar, jack, avocado, chimichurri, salsa roja. Served with home fries

**SUPER BREAKFAST BURRITO 16**

scrambled eggs, cheddar, jack, ham, bacon, andouille, potatoes, & salsa roja. Served with home fries

**STREET CORN AVOCADO TOAST 13**

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

**PALEO PLATE 16**

scrambled eggs, avocado, tomatoes, bacon. Served with sweet potato tots

**ON THE SIDE**

- Croissant w/ butter & jam 6
- English Muffin w/ butter & jam 5
- vegan Biscuits w/ jam 7
- Fries 6
- Home Fries 6
- House-made Potato Chips 6
- Sweet Potato Tots 8
- Mixed Greens Salad 5
- Chicken Apple Sausage 6
- Fennel Pork Sausage 6
- Applewood Smoked Bacon 4
- Rustic Bread & butter 3

**AIN'T NO FUN IF THE HOMIES CAN'T HAVE NONE**

**CHIPS & GUAC 9**

house-made tortilla chips, fresh guacamole, salsa roja

**THE PRETZEL 11**

served with OMG cheese sauce and whole grain mustard

**TEMPURA GREEN BEANS 11**

vegan rice flour battered green beans with kung fu sauce

**AVOCADO FRIES 13**

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

**CHICKEN FRIES 13**

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

**F YEAH! FRIES 13**

all of the goodness of our OMG dip served over french fries and topped with bacon. f yeah!

**BUFFALO WINGS 13**

medium or hot. served over house-made chips. your choice of ranch or blue cheese

**SPICY BLUEBERRY WINGS 14**

served over house-made chips. your choice of ranch or blue cheese

**BEER BATTERED ONION RINGS 10**

Guinness stout beer battered thick cut onions

**WU-TANG CLAMS 13**

ain't nothin to shuck with! little neck clams with ghostface chili herb compound butter, 36 chamber smoked bacon, parmesan, and shaolin panko

**SALADS**

**KALE CAESAR**

massaged kale, croutons, radishes, red chiles, shaved parmesan, scratch caesar dressing  
**half 10 full 16**

**SPRING MARKET SALAD 15**

mache greens, butter lettuce, beet micro greens, goat cheese, candied walnuts, mint, strawberries, raspberries, radishes, champagne vinaigrette

**HIDDEN GEM 16**

grilled little gem lettuce, grilled chicken, persian cucumber, marinated tomatoes, cherry peppers, cotija, scorched lemon vinaigrette

**ADD ON TO ANY SALAD**

- avocado 3
- grilled chicken 5
- grilled steak 8
- beer battered shrimp 9
- pan seared shrimp 9

**VEGAN**

**JUNE CARTER'S FAMOUS BISCUITS & GRAVY 14**

freshly baked better-than-buttermilk vegan biscuits topped with vegan sausage & mushroom gravy

**VENTURA BURGER 16**

vegan burger patty and "cheese" topped with avocado, butter lettuce, tomato, red onion, & vegan sriracha aioli on a Montana wheat sesame seed bun. Served with Fries or mixed greens. Sub Sweet Tots +2

**BURGERS & SANDOS**

all of our burgers are made with certified angus beef served with fries or mixed greens. sub sweet tots +2 substitute **gluten free** bread +1 substitute **vegan** burger patty +3

**THE BRUNCH BURGER 17**

sunny-side up egg, ham, hollandaise, sriracha, arugula and tomato on a brioche bun.

**HP CLUB 17**

a triple decker work of art with roasted turkey breast, ham, swiss, cheddar, applewood bacon, lettuce, tomato, & mayo, on grilled rustic bread.

**WASABI EGG SALAD 15**

soooooooooooooooooooooo good! with alfalfa sprouts, persian cucumbers. pickled carrots & onions on a ciabatta roll

**NOTORIOUS B.L.T. 16**

applewood bacon, lettuce, tomato, avocado, sriracha aioli, on grilled rustic bread.

**LE CUBANO 17**

grilled chicken, ham, swiss, dill pickles, dijon mustard, & mayo on a pressed croissant

**REUBEN 16**

locally smoked pastrami, sauerkraut, swiss cheese, & spicy russian on grilled marble rye

**TACOS**

served with tortilla chips & salsa

**CRISPY SHRIMP TACOS 16**

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

**GRILLED SEA BASS TACOS 17**

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

Got work to do? Want to check your reddit feed?

Log in to our free wifi network:

HyperionPublic Free WiFi

| <b>ROSÉ</b>   | <b>GLASS</b> | <b>BOTTLE</b> |
|---|--------------|---------------|
| House Rosé  | 8            | 25            |
| Chateau la Coste 2016 <i>Provence, France</i>           | 14           | 52            |
| Pommery POP Sparkling Mini Bottle <i>Reims, France</i>  |              | 15            |
| Rose di Salici Brut Sparkling Rosé <i>Veneto, Italy</i> | 12           | 44            |

| <b>SPARKLING</b>                                    | <b>GLASS</b> | <b>BOTTLE</b> |
|---|--------------|---------------|
| House Sparkling                                     | 8            | 25            |
| Domaine Ste Michelle Brut <i>Central Valley, CA</i> | 10           | 36            |
| Rose di Salici Brut Rosé <i>Veneto, Italy</i>       | 12           | 44            |
| Pommery POP Brut Mini Bottle <i>Reims, France</i>   |              | 12            |
| Pommery Brut Royal <i>Reims, France</i>             |              | 42            |
| Veuve Cliquot Yellow Label <i>Reims, France</i>     |              | 85            |
| Perrier Jouet "Belle Epoque" <i>Reims, France</i>   |              | 180           |
| Dom Perignon 2009 <i>Epernay, France</i>            |              | 260           |

| <b>WHITE</b>   | <b>GLASS</b> | <b>BOTTLE</b> |
|--|--------------|---------------|
| House White  | 8            | 25            |
| Bee's Box Chardonnay <i>Central Coast, CA</i>          | 12           | 44            |
| Brancott Estate Sauvignon Blanc <i>Marlborough, NZ</i> | 12           | 44            |
| Villa Pozzi Pinot Grigio <i>Sicily, Italy</i>          | 10           | 36            |

| <b>RED</b>                                     | <b>GLASS</b> | <b>BOTTLE</b> |
|--|--------------|---------------|
| House Red                                      | 8            | 25            |
| Bee's Box Pinot Noir <i>Central Coast, CA</i>  | 12           | 42            |
| Altocedro Malbec <i>Mendoza, Argentina</i>     | 12           | 42            |
| Trim Cabernet Sauvignon <i>Napa Valley, CA</i> | 13           | 46            |

### **BRUNCH COCKTAILS**

|               |    |
|---------------|----|
| John Daly     | 12 |
| Bloody Mary   | 13 |
| Michelada     | 9  |
| Aperol Spritz | 13 |



## 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.

|   |  |                                |
|---|--|--------------------------------|
| <b>MIMOSA</b><br>fresh oj                             | <b>LILOSA</b><br>grapefruit juice                | <b>BELLINI</b><br>peach nectar |
| <b>HYPERION SUNRISE</b><br>pomegranate & mango nectar | <b>THE ROCK</b><br>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!

## COCKTAILS \$14

- THE LOWRIDER**  
Espolón tequila blanco, Aperol, grapefruit juice, agave nectar, lime juice
- STRAWBERRY LETTER #23**  
Espolón tequila reposado, elderflower liqueur, angostura bitters, muddled strawberries & mint, simple syrup, lime juice
- DUSK TILL DAWN**  
Illegal mezcal, Chartreuse yellow, passion fruit purée, house-made grenadine, lime juice
- JUICY**  
Beluga vodka, Welch's grape, lemon juice, muddled white grapes, simple syrup, champagne float
- THE ANGELYNE**  
Beluga vodka, elderflower liqueur, lemon juice, simple syrup, raspberries
- HYPERION OLD FASHIONED**  
Wild Turkey Longbranch bourbon, Angostura bitters, sugar cube, orange peel
- MORRIS DAY & THE THYME**  
Smooth Ambler Contradiction bourbon, honey syrup, lemon juice, muddled fresh thyme
- VENTURA BOULEVARDIER**  
Russel's Reserve bourbon, Punte E Mes, Cynar 70, mole bitters, orange peel
- SMOKE & MIRRORS**  
Glenlivet scotch, drambuie, Heering cherry liqueur, angostura bitters
- ROSEMARY'S OTHER BABY**  
Plymouth gin, macerated blueberries, lemon juice, scorched lemon peel & fresh rosemary

## 16 BEERS ON TAP

|   | <b>ABV</b> | <b>PINT</b> |
|---|------------|-------------|
| Allagash White                          | 5.1        | 8           |
| Angel City White Nite                   | 4.9        | 7           |
| Ballast Point Sculpin IPA               | 7.0        | 8           |
| Bud Light                               | 4.2        | 6           |
| Guinness Stout                          | 4.3        | 7           |
| Kona Big Wave Golden Ale                | 4.4        | 7           |
| Lemon Orchard Organic Hard Kombucha     | 4.5        | 7           |
| Modelo Especial                         | 4.4        | 7           |
| Peroni                                  | 5.1        | 7           |
| Reverend Nat's Revival Hard Apple Cider | 5.8        | 7           |
| Scrimshaw Pilsner                       | 4.4        | 7           |
| Rogue Dead Guy Ale                      | 6.8        | 7           |
| Sierra Nevada Hazy IPA                  | 6.7        | 8           |
| Stella Artois                           | 4.9        | 7           |
| 805 Honey Blonde                        | 4.7        | 7           |
| Rotating Tap - Golden Road Mango Cart   | 5.6        | 7           |

**Bottles / Cans**

|                                |   |
|--------------------------------|---|
| Corona                         | 6 |
| Bitburger Drive N/A            | 6 |
| Magners Irish Dry Cider 16.9oz | 7 |
| Tecate                         | 4 |
| PBR                            | 5 |

**Blood Orange Slushee 10**  
Skyy blood orange vodka, fresh lemon juice, aperol, Simple syrup, fresh orange juice

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.