



LOCAL EATING HOUSE

BRUNCH SHARES

Brûléed Grapefruit	\$3
Basket 'o' Holes	\$6
<i>Sweet Chile-Lime Glaze</i>	
Grilled Creole Shrimp & Grits	\$13
<i>Roasted Tomato Relish, Sautéed Spinach</i>	
House-Cut Fries	\$4
<i>Add Truffle or Malt Vinegar \$1</i>	
Oyster on the Half Shell*	MKT
<i>Pink Peppercorn Mignonette, Raw Horseradish, Lemon Wedge</i>	

SALADS

Add to any salad: chicken, salmon or scallop ~ \$7

Hound Salad	\$5/8
<i>Blood Orange, Grapefruit, Cucumber, Blood Orange Vinaigrette</i>	
Grilled Caesar	\$13
<i>Romaine Hearts, Reggiano, Sourdough Croutons</i>	
<i>Add Spanish Anchovies ~ \$1</i>	
Arugula and Carrot Salad	\$12
<i>Toasted Cashews, Radish, Haystack Goat Cheese, Honey Balsamic Vinaigrette</i>	
Iceberg Wedge	\$11
<i>Smoked Bacon, Cherry Tomatoes, Blue Cheese Dressing</i>	

SIDES

Two Farm Eggs* <i>your way</i>	\$2
Bacon	\$4
Sausage	\$4
Home Fries	\$4
Fresh Fruit	\$4
Biscuit <i>house preserves</i>	\$3
1/2 Biscuit Gravy	\$5

*These items may be served raw or under cooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LARGE BRUNCH

The American Hound*	\$9
<i>Two Farm Eggs, Home Fries, Bacon or Sausage, Grilled Bread</i>	
Benedicts* <i>two poached eggs, served with home fries</i>	
<i>Maine Style Crab Cakes, Arugula, Béarnaise</i>	\$15
<i>Roasted Mushroom, Garlic Spinach, Biscuit, Hollandaise</i>	\$13
<i>Braised Pork Shoulder, Biscuit, Hollandaise</i>	\$13
Hound Bacon Omelet	\$12
<i>Smoked Cheddar, Caramelized Onions, Roasted Tomato Relish, Home Fries</i>	
Goat Cheese-Leek Omelet	\$10
<i>Grilled Tomatoes, Arugula Lemon Pesto, Home Fries</i>	
Huevos Rancheros*	\$11
<i>2 Fried Farm Eggs, Salsa Ranchera, Corn Tortillas, Refried Black Beans</i>	
<i>---Tofu Substitution Available</i>	
Buttermilk Waffle	\$10
<i>Whip Cream, Real Maple Syrup, Fresh Fruit and Bacon</i>	
Biscuits & Sausage Gravy	\$9
<i>Balsamic Reduction, Arugula</i>	
Crispy Chicken & Waffle	\$16
<i>Buttermilk Fried Chicken Breast, Pressed Watermelon, Real Maple</i>	

SANDWICHES

Served with House-Cut Fries or Sub Salad for \$2

Hound Burger*	\$15
<i>Harris Ranch Patty, Smoked Cheddar, Hound Sauce, Romaine, Tomatoes, Grilled Onion</i>	
<i>Add Hound Bacon ~ \$2</i>	
<i>Add Avocado ~ \$2</i>	
<i>Add Fried Farm Egg ~ \$1</i>	
Mushroom- Gruyere Burger*	\$16
<i>Harris Ranch Patty, Truffle Aioli, Arugula, Tomatoes</i>	
<i>Add Hound Bacon ~ \$2</i>	
<i>Add Avocado ~ \$2</i>	
<i>Add Fried Farm Egg ~ \$1</i>	
Banh Mi*	\$14
<i>Smoked Pork, Grilled Chicken or Marinated Tofu</i>	
<i>Pickled Vegetables, Hound Herbs, Sriracha Aioli, Pâté</i>	
Tuna Poke Burger*	\$16
<i>Green Onion, Sesame Seeds, Seaweed, Ginger Soy Glaze, Arugula, Sriracha Aioli</i>	

We are proud to be a scratch kitchen that sources locally when possible.

BRUNCH

Mimosa.....	\$7
Bloody Mary.....	\$9
Bottomless Mimosa.....	\$15
Fresh Squeezed Juice	
Orange or Grapefruit.....	\$4/7

WINE

Rose		
<i>Brancato IL Poggione '15</i>	<i>Montalcino, Italy</i>	<i>12/44</i>
<i>Meiomi '16</i>	<i>Monterey, California</i>	<i>13/48</i>
Sparkling		
<i>Domanda Prosecco</i>	<i>Veneto, Italy</i>	<i>8/32*</i>
<i>Veuve Du Vernay Rose</i>	<i>Loire, France</i>	<i>8/32</i>
Chardonnay		
<i>Owen Roe Mirth '14</i>	<i>Columbia Valley, Washington</i>	<i>10/35</i>
<i>Bouchaine '13</i>	<i>Carneros, California</i>	<i>12/40</i>
<i>Mer Soleil '14</i>	<i>Santa Lucia Highlands, California</i>	<i>13/48</i>
Sauvignon Blanc		
<i>Chasing Venus '15</i>	<i>Marlborough, New Zealand</i>	<i>9/35</i>
<i>Cliff Lede '15</i>	<i>Napa Valley, California</i>	<i>12/40</i>
More Whites		
<i>Alisia Astoria / Pinot Grigio '14</i>	<i>Veneto, Italy</i>	<i>8/32*</i>
<i>Ruffino 'Borgo' / Pinot Grigio '14</i>	<i>Veneto, Italy</i>	<i>10/35</i>
<i>La Val / Albarino '15</i>	<i>Galacia, Spain</i>	<i>10/35</i>
<i>Wild Horse / Viognier '14</i>	<i>Central Coast, California</i>	<i>12/40</i>
Merlot / Syrah / Malbec		
<i>Norton Reserva / Malbec '13</i>	<i>Mendoza, Argentina</i>	<i>11/40</i>
<i>Newton / Merlot '13</i>	<i>Napa Valley, California</i>	<i>14/52</i>
<i>'The Pundit' / Syrah '14</i>	<i>Columbia Valley, Washington</i>	<i>13/48</i>
Pinot Noir		
<i>Poppy '14</i>	<i>Monterey, California</i>	<i>12/44</i>
<i>Sass '13</i>	<i>Willamette Valley, Oregon</i>	<i>15/56</i>
Cabernet Sauvignon		
<i>Tortoise Cherokee Lane '13</i>	<i>Lodi, California</i>	<i>8/32*</i>
<i>Benziger '13</i>	<i>Sonoma County, California</i>	<i>12/44</i>
<i>Intrinsic '15</i>	<i>Columbia Valley, Washington</i>	<i>14/52</i>
Red Blends		
<i>Father's Watch / Rhone Blend '14</i>	<i>Sonoma, California</i>	<i>13/48</i>
<i>Pessimist / Red Blend '14</i>	<i>Paso Robles, California</i>	<i>14/52</i>
<i>Conn Creek Herrick / Red Blend '13</i>	<i>Napa, California</i>	<i>15/56</i>

SODAS

Blue Sky Cola
Blue Sky Diet Cola
Blue Sky Blood Orange
Blue Sky Root Beer
Blue Sky Mandarin Lime
Blue Sky Ginger Ale

**Happy Hour 2pm – 6pm everyday*
\$2 off Select Wines
\$5 Moscow Mule and **\$5** Old Fashioned
\$2 Coors Products, **\$4** Select Beers

BEER

Draught	
<i>Coors Light</i>	<i>\$5*</i>
<i>Prost Hefeweizen</i>	<i>\$6</i>
<i>Tivoli Helles Lager</i>	<i>\$7</i>
<i>Great Divide Claymore Scotch Ale</i>	<i>\$7</i>
<i>Odell Drumroll Pale Ale</i>	<i>\$6</i>
<i>Denver Beer Company Incredible Pedal IPA</i>	<i>\$6</i>
<i>Great Divide Velvet Yeti Stout</i>	<i>\$8</i>
<i>New Belgium Sunshine Wheat</i>	<i>\$6*</i>

Bottles

Portland Cider.....	\$7*
Pacifico	\$7*
Coors Banquet	\$5*
Odell Myrcenary Imperial IPA	\$8
Hardtack Copper Ale.....	\$6
Veiled Vixen Strawberry Wheat	\$6

COCKTAILS

Old Fashioned	\$12
<i>Woody Creek Rye, Orange Twist</i>	
The Hound Manhattan	\$12
<i>Bulleit, Carpano Antica Sweet Vermouth</i>	
Mark's Margarita*	\$9
<i>Dobel, House-made Sweet & Sour</i>	
Margaret's Paloma	\$12
<i>Herradura Reposado, Grapefruit, lime</i>	
Blackberry Smash	\$11
<i>Maker's Mark, Blackberries, Mint</i>	
Raspberry Raddler	\$9
<i>Ketel One, Raspberry-Basil, Farmhouse Ale</i>	
Heat of the Moment	\$12
<i>Casamigos, Jalapeno, Lime, Domain de Canton</i>	
Negroni	\$12
<i>Leopold's Gin, Campari, Sweet Vermouth</i>	
Aviation	\$11
<i>Tanqueray, Crème de Violette, Maraschino Liqueur, Lemon</i>	
Cucumber Martini	\$11
<i>Hendrick's, Cucumbers, Lime</i>	

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