

# Harley Gray

kitchen & bar mission hills

## SATURDAY & SUNDAY BRUNCH

### Featured Brunch Cocktails & Punch Bowls

#### Free Flowing Champagne \$10

or mimosa - brunch entree purchase required  
(not available for parties over 15 persons)

#### Harley Gray Mimosa Bowl \$20

champagne, orange juice, orange wheels, ice



#### Vueve Clicquot by the glass \$15

#### SBI Brunch Bowl \$25

champagne, fresh grapefruit juice, agave,  
lavender seeds, grapefruit wheels, ice

#### Lobster Benedict \$17

two toasted English muffins topped with maine lobster meat, poached eggs, green & red chilies and our house made hollandaise sauce, served with home fries

#### GF Acai Bowl \$10

acai, layer of organic granola, bananas and seasonal berries, drizzle of honey

#### GF Chilaquiles \$12

tortilla chips with spicy salsa cruda, 2 eggs, cotija cheese, sour cream and a side of black beans  
add avocado +\$2

#### Loco Moco \$11

2 scoops of white rice, angus hamburger patty, brown onion gravy, green onions & topped with two eggs

#### French Toast \$12

3 slices of cinnamon & brown sugar challah bread, topped with mixed berries & powdered sugar, whipped butter and maple syrup

#### Eggs Benedict \$14

toasted English muffin, sliced canadian bacon, poached eggs, house made hollandaise sauce, served with home fries

#### GF Fresh Fruit, Granola & Vanilla Yogurt \$9

fresh seasonal fruit, low fat vanilla yogurt and granola

#### GF Organic Mixed Greens with Red Pear

half \$6 | full \$10

mixed greens, candied walnuts, red pear, gorgonzola cheese, and raspberry balsamic vinaigrette  
add grilled chicken breast +\$5

#### GF Seared Ahi & Soba Noodle Salad \$19

seared blackened ahi tuna, mixed greens, soba noodles, edamame, cabbage, bell peppers, asian dressing

#### Angus Bleu Cheese Burger \$14

angus burger, toasted brioche bun, mixed greens, tomato, onion, bleu cheese, garlic aioli, pomme frites  
add avocado +\$2 | add bacon +\$3

#### Macadamia Nut Banana Pancakes \$10

3 pancakes, sliced banana, macadamia nuts, whipped butter and maple syrup

#### GF Carnitas Tacos \$14

slow roasted carnitas, corn tortillas, shredded cabbage, fresh diced tomatoes & cilantro, jalapeno ranch, side of black beans - add avocado +\$2

#### Veggie Benedict \$14

toasted English muffin, diced tomatoes, mushrooms, spinach, poached eggs, house made hollandaise sauce, served with home fries - add avocado +\$2

#### GF Huevos Rancheros \$11

2 corn tortillas with black beans, 2 eggs, mixed cheese, salsa cruda, green onions and a side of sour cream, served with home fries - add avocado +\$2

#### GF Harley's Hot Mess \$12

3 eggs, broccoli, yellow onion, red bell peppers, green bell peppers, mixed cheese, home fries, all scrambled together with a side of salsa  
add bacon +\$3 | add chicken +\$4

#### 3 Eggs & Bacon \$11

3 eggs, 4 slices of 100% natural bacon, english muffin, with lavender blueberry jam, served with home fries

#### Pulled Pork Sandwich \$14

pulled pork in molasses BBQ sauce, asian slaw, brioche bun, served with black beans and mixed greens & balsamic vinaigrette

#### GF Fish Tacos \$14

grilled mahi mahi, corn tortillas, shredded cabbage, fresh diced tomatoes & cilantro, jalapeno ranch, side of black beans add avocado +\$2

#### Chipotle Chicken Sandwich \$14

crispy fried chicken, ciabatta roll, jack cheese, mixed greens, chipotle aioli, tomato, onion, sliced avocado, pomme frites

Whenever possible, we source the freshest fish, meats and produce from local farmers and vendors with an emphasis on sustainability

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

GF = can be made gluten free. Please make staff aware of any food allergies. | Gratuity not included.

All items subject to availability. | Split plate charge \$4.