



EASTER SUNDAY

our regular brunch specials do not apply on holidays



Drink Specials

HG MIMOSA \$5

CHANDON ROSÉ SPLIT \$12

HG BLOODY MARY \$11

ketel citroen, tomato juice, spicy bloody mary mix, celery salt rim with a six inch beef stick

HG PALOMA \$10

cazadores tequila, fresh squeezed grapefruit juice, splash of soda water, limes, salted rim

MICHELADA \$7

bloody mary mix, dos equis lager, limes, ice, celery salted rim

HARLEY GRAY MIMOSA BOWL \$20

champagne, orange juice, orange wheels, ice

SBI BRUNCH BOWL \$25

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

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.

eggs & stuff

New York Steak & Eggs \$22

7 ounce New York strip steak, 3 eggs any style served with home fries

Eggs Benedict \$15

toasted English muffin, sliced canadian bacon, poached eggs, house made hollandaise sauce, served with home fries - add avocado +\$2

GF Acai Bowl \$12

acai, layer of granola, bananas and strawberries, 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 carnitas +\$4

Loco Moco \$12

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 100% organic maple syrup

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 - add avocado +\$2

Veggie Benedict \$15

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

GF Huevos Rancheros \$12

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

Brunch Sides

GF Side of Bacon \$4

GF Side of Home Fries \$3

GF Side of White Rice \$3

GF Side of Fruit \$5

GF Side of Vanilla Yogurt \$5

GF Side of 2 Eggs \$3

Side Wheat Toast \$3

Side of English Muffin \$3

Side of Corn or Flour Tortillas \$3

appetizers

Seafood Trio \$18

Calamari, Ceviche, Ahi Poke

tender fried calamari, white fish & shrimp in a traditional lime marinade and fresh raw ahi tuna poke with macadamia nuts, scallions & ponzu sauce

New England Clam Chowder \$7

*Santa Cruz Chowder Cook-Off Peoples Choice 1st Place

Dirty Fries \$8

fries topped with brown onion gravy & bleu cheese crumbles | top with over easy egg +\$2

Calamari \$12

tender fried calamari, served with house sauces

lunch plates

Slow Roasted Prime Rib \$23

12oz cut-slow roasted, served with garlic mashed potatoes & seasonal vegetables

GF Organic Mixed Greens with Watermelon

half \$7 | full \$12

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

Pulled Pork Sandwich \$15

fresh pork carnitas, brioche bun, asian slaw, molasses barbecue sauce, served with black beans and mixed greens & balsamic vinaigrette

GF Fish Tacos \$15

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

Chipotle Chicken Sandwich \$15

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

GF Seared Ahi & Soba Noodle Salad \$20

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

Angus Bleu Cheese Burger \$15

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

GF Carnitas Tacos \$15

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

Fish & Chips \$18

tender wild Alaskan Cod breaded and deep fried to a golden crisp, served with seasoned fries

Asian Chicken Salad \$18

mixed greens, cucumbers, carrots, edamame, sliced oranges, wontons, asian slaw, ginger soy vinaigrette and grilled chicken with a teriyaki glaze



WINE

Red

Cabernet Sauvignon

Mount Veeder, Napa Valley	68	
Justin, Paso Robles	14	48
Sterling, Central Coast	10	40
Chalone, Monterey	9	36

Merlot

Rutherford Ranch, Napa Valley	10	40
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Pinot Noir

A by Acacia, California	12	48
Folie A Deux, Alexander Valley	10	40

Zinfandel

Kendall Jackson, Mendocino	10	40
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Malbec

Llama 'Old Vine', Mendoza, Argentina	10	40
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Red Blend

Cinnabar 'Mercury Rising', California	13	52
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White Wine

Chardonnay

Storrs, Santa Cruz Mountains	56	
La Crema, Sonoma Coast	12	48
Kendall Jackson, California	9	36

Sauvignon Blanc

Kim Crawford, Marlborough, New Zealand	11	44
Ferrari-Carano 'Fumé Blanc', Sonoma	10	40
Mohua, Marlborough, New Zealand	9	36

Rosé

Domaine de Mouchon, Rhone, France	12	48
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Pinot Grigio

Benvolio, Italy	9	36
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Riesling

Kendall Jackson, Monterey	9	36
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Sparkling Wine & Champagne

Vueve Clicquot	\$70
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Champagne, France

CORKAGE FEE \$15 PER 750 ML.



Serving Breakfast

**MONDAY - FRIDAY
FROM 8AM - 11:30AM**

Brunch Cocktails & Punch Bowls

Bottle of Brunch Wycliff \$18

bottle of our house sparkling wine

add side of oj or cranberry juice +\$3

add side of fresh squeezed grapefruit juice +\$5

Sunday Funday Mojito \$10

light rum, fresh mint, sugar, lime, muddled together and topped with a splash of soda & champagne, because everything is better with champagne!

Michelada \$7

bloody mary mix, dos equis lager, limes, ice, celery salted rim

HG Paloma \$10

hornitos tequila, fresh squeezed grapefruit juice, splash of soda water, limes, salted rim

My Pretty Pony \$10

stoli raspberry vodka, lime, bitters, ginger beer

Harley Gray Sangria Bowl \$35

red wine, peach & raspberry schnapps, orange juice, sprite, ice

HG Mule Bowl \$45

vodka, ginger beer, lime & bitters, ice

Donkey Punch Bowl \$45

kentucky whiskey, ginger beer, lime & bitters, ice

BEER LIST

*Draft Beer

*Karl Strauss Follow The Sun Kölsch San Diego, CA - ABV. 4.7%	\$7.50
*Ballast Point Grapefruit Sculpin San Diego, CA - ABV. 7.0%	\$8.00
*Bear Republic Racer 5 IPA Healdsburg, CA - ABV. 7.5%	\$7.50
*Stone Ripper Pale Ale Escondido, CA - ABV. 5.7%	\$7.50
Maui Brewing Company Coconut Porter Maui, HI - ABV. 6%	\$7.50
Mother Earth Cali Creamin' Vanilla Cream Ale Vista, CA - ABV. 5.2%	\$6.50
Stella Artois Pilsner Belgium - ABV. 5%	\$6
Kona Long Board Lager Kona, Hawaii - ABV. 4.6%	\$6
Dos Equis Lager Mexico - ABV. 4.7%	\$6
Bud Light St. Louis, MO - ABV. 4.2%	\$5