

Brunch Menu



STARTERS

GRUYERE CROQUETTES GF TRUFFLE AIOLI	12
CREAMY HIBISCUS BRUSSELS SPROUTS GF GREEK YOGURT, HONEY, HIBISCUS SAUCE	9
YOGURT & GRANOLA W/BERRIES GF	11
PASTRY BOARD CHOICE OF JAM OR HONEY, ASSORTED DANISHES, BREAD, BUTTER	16

FLATBREADS

GF OPTION AVAILABLE

BUFFALO CHICKEN MOZZARELLA, SCALLIONS, HOUSE RANCH	16
CARNE ASADA ROASTED CHIPOTLE-TOMATO SAUCE, MOZZARELLA	15
FIG & ROASTED SQUASH CREAM CHEESE SAUCE, FIG SAUCE, HONEY ARUGULA, CRISPY PROSCIUTTO	18
MARGHERITA MOZZARELLA, HOUSE TOMATO SAUCE, CRISPY BASIL	14
SEASONAL VEGETABLE MOZZARELLA, PEPPERONCINI, BASIL, GARLIC, HOUSE TOMATO SAUCE	16
LOX WHIPPED CREAM CHEESE, SMOKED SALMON, CAPERS, PICKLED ONIONS, DILL	16

HANDHELOS

CHOICE OF FRIES OR HOMEFRIES

KOREAN FRIED CHICKEN BURGER SPICY CHILI BBQ SAUCE, COLESLAW, PICKLES, SPICY AIOLI, SESAME	20
SMASH BURGER LETTUCE, TOMATO, RED ONION, PICKLES, BURGER SAUCE	20
CUBANO HAM, ROAST PORK, GRUYERE, PICKLES, MUSTARD, MAYO	18
BACON EGG & CHEESE BRIOCHE, SCRAMBLED EGG, BACON, CHEESE, AIOLI	17
AVOCADO & BURRATA TOAST PICKLED ONIONS, CHERRY TOMATO, BALSAMIC GLAZE	17
HANGER STEAK SANDWICH 6oz HANGER STEAK, CIABATTA, MIXED BELL PEPPERS, ONIONS, GRUYERE, AIOLI	21

CLASSICS

EGGS BENEDICT CHOICE OF HAM OR SALMON, POACHED EGG, ENGLISH MUFFIN HOLLANDAISE, HOMEFRIES, SALAD	19/22
EL LEONARDO SCRAMBLED EGGS, CHICKEN, GUACAMOLE, POTATO, ROASTED TOMATO, TOASTED BREAD	24
GRUYERE OMELETTE TOMATO, RED ONION, MIXED BELL PEPPERS, MUSHROOMS, GRUYERE CHEESE, HOMEFRIES, HOUSE SALAD	17
SHAKSHUKA HOMEMADE HARISSA TOMATO SAUCE, ONIONS, PEPPERS, POACHED EGGS, SPICY BEEF SAUSAGE, TOASTED BREAD	22
PORK BELLY HASH ANY STYLE EGGS, ROASTED PORK BELLY, POTATO, BELL PEPPERS, ONION, SALAD, BREAD	19
CHILAQUILES ANY STYLE EGGS, SPICY TOMATILLO-JALAPENO SAUCE, SOUR CREAM, COTIJA CHEESE	18
CLASSIC BREAKFAST PLATE ANY STYLE EGGS, BACON, PORK SAUSAGE, PANCAKES, HOMEFRIES	18
FISH & CHIPS FRIED SEASONAL FISH, TARTAR SAUCE, FRIES	22

SWEETS

SERVED WITH SYRUP, WHIPPED CREAM, MIXED BERRIES. ADD ICE CREAM 3

FRENCH TOAST	16
WAFFLE	15
PANCAKES	16

SIDES

2 EGGS	4	BEEF SAUSAGE	3
FRIES	8	PORK SAUSAGE	6
HOMEFRIES	8	BACON	6
AVOCADO	3	HAM	4
ENGLISH MUFFIN	2	CHICKEN	10
CIABATTA BREAD	3	SHRIMP	12
		HANGER STEAK	15

DESSERTS

SERVED WITH MIXED BERRIES, WHIPPED CREAM, VANILLA ICE CREAM

PRETZEL CHEESECAKE	7
RED BERRY BABA	8

Fall/Winter 2025

Cocktails

MIMOSAS 9 / BOTTLE & CARAFE 30

CHOICE OF ORANGE, PINEAPPLE, CRANBERRY, PASSIONFRUIT

SEASONAL SANGRIA 11

BLOODY LENNY 12

HOUSE BLOODY MIX, VODKA, OLIVES... OR LOAD IT UP +4

SCORPPINO ASSASSINO 13

SORBET, LIMONCELLO, APEROL, BUBBLES

CARAJILLO 13

TEQUILA, LICOR 43, ESPRESSO, LEMON TWIST

GUJO'S GIMLET 14

CONNIPTION KINSHIP GIN, GRAPEFRUIT OLEO, LIME,
CAMPARI SALT

IF YOU LIKE MICHELADAS AND GETTING CAUGHT IN THE RAIN 9

SEASONAL TAP BEER, HOUSE BLOODY MIX, TAJIN RIM

Mocktails

LENNY'S LAVENDER CHAI 8

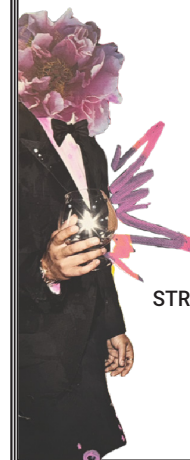
HONEY, CHAI, OATMILK

POWERPUFF GIRL 10

STRAWBERRY RHUBARB SHRUB, LIME, GHIA SUMAC CHILI

SOUR CHERRY SORREL 9

TART CHERRY, HIBISCUS, SPICES, GINGER BEER



For parties of 6 or more, 20% gratuity will be included.

These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



Wines

BUBBLES & ROSE

84 PROSECCO EXTRA DRY,
VENETO, IT- 14/50

CACCIA BRUCO
EMILIA-ROMANGA, IT- 12/48

GORGHI TONDI "ROSA DEI VENTI" ROSATO
SICILY, IT- 12/40

DO EPIC SH*T, WASHINGTON- 49

JUNES ROSÉ, AUSTRIA- 55

MONT MARCAL CAVA
CATALONIA, SP- 40

ANTICA FRATTA FRANCIA BRUT
PIEDMONT, IT- 75

FREDERIC MABILEU LUNATIC, FR- 65

MOET & CHANDON- 140

WHITE

J. DUSI PINOT GRIGIO
PASO ROBLES, CA- 10/38

DOMAINE THET MONTLOUIS SEC
LOIRE, FR 14/52

LE BLANC DI CARDINAL SAUVIGNON BLANC,
BOURDEAUX, FR- 12/40

DOMAINE DES CHASSEIGNES
SANCERRE, FR- 16/60

EL LAGER DE INDRA ALBARIÑO
RIAS BAIXAS, SP- 15/55

HERMANN MOSER GRUNER VELTLINER- 13/44

CERETTO ARNEIS BLANGE LANGHE
PIEDMONT, IT- 13/48

UNSANCTIONED PINOT GRIS, WASHINGTON- 49

SCHIOPETTO PINOT GRIGIO, FRULI, IT- 55

PENNER ASH VIOGNIER, OREGON- 75

WEINGUT SCHÖDL, GRÜNER VELTLINER-LOIDESTHAL,
KREMSTAL, AUSTRIA- 54

VINHO VERDE ALVARINHO MILAGRES, PORTUGAL- 60

ORIN SWIFT VELADORA SAUV BLANC
RUSSIAN RIVER VALLEY- 80

ROMBAEUR CHARDONNAY, CALIFORNIA- 90

ROMABAUER SAUV BLANC, CALIFORNIA- 80



RED

OMEN PINOT NOIR
WILLAMETTE, OREGON- 12/48

L'ERMITE D'AUZAN COSTIERES DE NIMES ROUGE
SAINTE CÉCILE, RHÔNE, FR- 14/49

I CARPINI BARBERA RISERVA
COLLI TORTONESI- IT 12/44

DOMINGO HERMANOS MALBEC
SALTA, ARGENTINA- 15/52

SPARICI LANDINI CABERNET SAUVIGNON
VENETO- IT 16/60

CORRIENTE
RIOJA, SP- 13/48

PENETRA CASTELAO
LISBOA, PORTUGAL- 13/48

SIDURI PINOT NOIR
WILLAMETTE, OREGON- 67

AU BON CLIMAT PINOT NOIR
SANTA BARBARA- 72

EMILIANO CABERNET FRANC
TUSCANY- IT 95

MARZIANO ABOLLA NEBIOLO
PIEDMONT- IT 55

GAROFOLI MONTEPULCIANO RISERVA
MARCHE- IT 69

BROLO DELLE GIARE VALPOLICELLA SUPERIORE
VENETO, IT- 65

EMBRUIX PRIORAT, SP- 62

FINCA NUEVA TEMPRANILLO RESERVA- 65

EPICURIA MOURVEDRE, RHONE, FR- 64

ORIN SWIFT MACHETE RED BLEND, CALIFORNIA- 120

ORIN SWIFT 8 YEARS IN THE DESSERT ZINFANDEL
BLEND, CALIFORNIA- 92

BLACKBIRD VINEYARDS CAB BLEND,
NAPA VALLEY, CA - 111

HOURS:
MONDAY-THURSDAY: 4 - 11PM
FRIDAY: 4 - 12AM
SATURDAY 11AM - 12AM
SUNDAY 11AM - 10PM
WEEKEND BRUNCH & LIVE DJS



BEER

FULLSTEAM HUMIDITY 6

FULLSTEAM PAYCHECK PILSNER 6

FULLSTEAM ROCKET SCIENCE IPA 6

FULLSTEAM BISCUIT WHEAT 6

PONYSAURUS MANGO GUAVA WIT 6

PONYSAURUS GOSE 6

BULL CITY CIDERWORKS OFF MAIN 6

NON-ALCOHOLIC

ATHLETIC WILD IPA 6

ATHLETIC GOLDEN 6

LENNY BOY KOMBUCHA 6

PELLEGRINO 8

AQUA PANNA 8

COFFEE & TEA

WHOLE MILK OR OAT MILK AVAILABLE
SEASONAL SYRUP +2

ESPRESSO 4

AMERICANO 4

CAPPUCINO 5

LATTE 5

AFFOGATO 5

ASSORTED TEA 3



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