

SALADS

PICKLE CHICKEN BACON RANCH

romaine, pickle brined fried chicken, bacon, cherry tomatoes, chopped pickle, red onion, corn, local smoked cheddar, house ranch \$17

MISO CAESAR

romaine, roasted broccoli, parmesan, house miso caesar dressing, toasted panko (vg) \$14

BROOKSIDE BUDDHA

quinoa, house beet hummus, roasted sweet potato, roasted broccoli, cabbage, marinated chickpeas, dried blueberries, watermelon radish, house zesty green tahini (gf/df/vegan) \$15

THE SUPER 2.0

mixed greens, apple, spice roasted chickpeas, roasted sweet potato, watermelon radish, dried blueberries, almonds, hemp seed, house roasted shallot vinaigrette (gf/df/vegan) \$15

SIMPLE GREENS

mixed greens, cherry tomato, diced cucumber, shredded carrot, choice of house ranch or roasted shallot (gf/vg) \$8

- + AVOCADO \$3
- + HERBY CHICKEN \$5



Kids Menu

CHICKEN TENDERS \$7 GRILLED CHEESE \$7

SERVED WITH A CHOICE OF FRIES OR APPLESAUCE

COFFEE



DRIP COFFEE	\$3.5	CAPPUCCINO	\$4
CAFE AU LAIT	\$4	FLAT WHITE	\$5
ESPRESSO	\$3	MOCHA	\$6
AMERICANO	\$4	GIBRALTAR	\$4
LATTE	\$5	COLD BREW	\$6

TEA



HOT TEA	\$3	ICED TEA	\$3
Gao Wen		Black	
Earl Grey		Hibiscus Berry	
Session Longjing		CHAI	\$6
Jasmine Green		MATCHA	\$6
Bouquet		HOJICHA	\$6
Rooibos			
LONDON FOG	\$4.5		

OTHER

HOT CHOCOLATE	\$4	SAN PELLEGRINO	sm \$3
STEAMER	\$3		lg \$5
POPPI + OLLIPOP	\$3	KID'S JUICE	\$4.75
ask your server about available flavors		fruit medley, apple, tropical fusion	
BOYLAN SODA	\$3	HORIZON ORGANIC	\$3
cane cola, ginger ale, root beer		chocolate or white	
RUBY JEAN'S	\$8	TOPO CHICO LIME	\$3
tri citrus juice			
ESSENTIA WATER	\$3	ZEN DONKEY JUICES	\$12
		ask your server about available flavors	

★ Add to your drink ★

ALTERNATIVE MILK oat or almond	\$1
HOUSEMADE SYRUP vanilla bean, mocha, honey, brown sugar cinnamon	\$1
EXTRA SHOT OF ESPRESSO	\$1

Please ☘
ASK YOUR
SERVER
ABOUT OUR
SEASONAL
MENU

HEMMMA DENVER VIA BRUNCH

TOASTS



RICOTTA + BERRY TOAST

whipped ricotta, fresh berries, honey, maldon salt (vg) \$10

AVO TOAST

avocado chunks, fresh herbs, chili flakes, evoo, maldon salt (vegan/df) \$12 + add an egg \$2

SMOKED SALMON TOAST

herby whipped feta, smoked salmon, cucumber, capers, evoo, dill, jammy egg, maldon salt \$14

POWER BANANA TOAST

sliced banana, natural PB, honey, hemp seeds, pepitas, maldon salt (df/vg) \$10 + whipped ricotta \$2

SWEETER

SMOOTHIE BOWL

coconut chia pudding, berry smoothie, house granola, fresh fruit, shredded coconut, pepitas (gf/df/vegan) \$12

CINNAMON ROLL

milk bread dough topped with cream cheese icing (vg) \$7

FRESH FRUIT PLATE

seasonal fruit plate, perfect for sharing (gf/df/vegan) \$7

Seasonal Pastries

LEMON LAVENDER MUFFIN CAKE (GF)

gluten free, lemon icing, dried lavender \$4

CHOCOLATE AND ALMOND SCONE

almond flour, chopped almonds, chocolate glaze \$5

BLACKBERRY FOCACCIA

airy bread laced with house blackberry jam, flaky sea salt \$5

THE HH MISSION

Hemma Hemma is an all-day restaurant + bar passionate about crafting scratch-made food + beverages using the freshest ingredients to evoke our own playful notion of being at home. We draw inspiration from global flavors to create meals that are both unique and deeply satisfying. We believe in the joy of good food served with warmth and hospitality. Our space is a playful, colorful, and cozy vibe that celebrates community and connection. Our mission is to nourish, delight, and inspire—one dining experience at a time.

HEMMA HEMMA

IS WHERE THE

HEART IS

DINE IN, DELIVERY OR TAKEHOME

Brunch Specials



MASA PANCAKES

yoli yellow corn masa pancakes, churro syrup, cinnamon-sugar whipped butter (vg) \$10

WALDO BOWL

breakfast potatoes, egg souffle, sausage gravy, peppers+onions, scallion \$13

BISCUITS AND GRAVY

buttermilk biscuit, ajika sausage gravy, fried eggs, chili flake \$13

BUILD YOUR OWN BREAKFAST!

A LA CARTE

BREAKFAST POTATOES	\$5	BACON	\$7
AVOCADO	\$3	2 EGGS	\$4
IBIS TOAST	\$5	SMOKED SALMON	\$6
BUTTERMILK BISCUIT	\$5	DRESSED GREENS	\$6

STAY UP-TO-DATE ON ALL THINGS HEMMA



@hemmahemmakc

SAVORY

EGG SOUFFLE SAMMICH

fluffy egg souffle patty, scallion aioli, local brioche bun, white cheddar cheese (vg) \$11
+ bacon (the BEC) \$2
+ avo + arugula \$3

SUNRISE BOWL

quinoa, roasted sweet potato, sauteed kale & cherry tomatoes, black beans, avocado, side salsa verde (gf/df/vegan) \$13
+ egg \$2 each

THE CLASSIC BURRITO

yoli avocado tortilla, egg souffle, bacon, fried breakfast potatoes, white cheddar, scallions, side spicy H Sauce aioli \$13

HANDHELDS



HERBY CHICKEN SALAD WRAP

yoli avocado tortilla, diced herby chicken in house zesty tahini sauce, cabbage, pepitas (df) \$15

HERBIVORE'S DELIGHT

yoli avocado tortilla, mixed greens, shredded carrots, red bell pepper, cucumber, red onion, marinated chickpeas, vegan ajika dipping sauce (df/vegan) \$14

H-VILLE HOT CHICKEN SANDO

H Sauce dipped pickle brined fried chicken, brioche bun, scallion aioli, pickles, white cheddar \$16

CALIFORNIA CHICKEN SANDO

ciabatta, house veggie cream cheese, roast chicken breast, cucumber, tomato, pickled onion, arugula \$16

WE ARE PROUD TO SUPPORT THESE LOCAL PRODUCERS:

Chingu, Zen Donkey Farms, Hugo Tea Co., Yoli Tortilleria, Ibis Bakery, Roma Bakery, Marion Milling, Unbothered Foods, H Sauce, J Chang Kitchen, Martin Rice Company, Jason Wiebe Dairy, Cinder Block Brewery, Blvd Brewing, City Barrel Brewery, Mean Mule Distilling Co., VinZant Wines, Tom's Town Distillery, Rieger Co., Still 360, Wild Child