

LUNCH

TUES-FRI 11AM-3PM



MENU

DINE IN, DELIVERY, OR TAKEHOME

SALADS

PICKLE CHICKEN BACON RANCH

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

MISO CAESAR

romaine, roasted broccoli, parmesan, house miso caesar dressing, toasted panko (vg) \$15

KALE + PEACH SALAD

kale, jalapeno, peaches, pickled onion, feta, pepita, cumin-lime vinaigrette (gf/vg) \$16

THE SUPER 2.5

mixed greens, marinated chickpeas, strawberries, watermelon radish, roasted sweet potato, dried blueberries, chopped almonds, hemp seed, house roasted shallot vinaigrette (gf/df/vegan) \$16

+ AVOCADO \$3 + ROASTED SALMON \$11
+ HERBY CHICKEN \$6

ADD TO
YOUR
SALAD

HANDHELDS

HERBY CHICKEN SALAD WRAP

yoli avocado tortilla, diced herby chicken in house zesty tahini sauce, cabbage, pepitas (df) \$17

SHAWARMA CAULIFLOWER WRAP

beet hummus, shawarma roasted cauliflower, marinated chickpeas, pickled golden raisins, diced cucumbers, crispy shallots (df/vegan) \$16

SALMON WRAP

yoli avocado tortilla, roasted salmon, local jasmine rice, nori, cabbage, shredded carrot, avocado, fresh herbs, side house carrot ginger sauce (df) \$20

BOWLS

BROOKSIDE BUDDHA BOWL

quinoa, roasted sweet potato, roasted broccoli, cabbage, marinated chickpeas, dried blueberries, watermelon radish, house zesty green tahini (gf/df/vegan) \$17

HOT HONEY SALMON BOWL

jasmine rice, cabbage, cucumber, scallion, house hot honey, house ranch (gf) \$21

MUSHROOM RICE BOWL

jasmine rice, roasted mushrooms, shredded carrot, pickled onion, diced cucumber, kimchi, scallion, black sesame, carrot ginger dressing (gf/df/vegan) \$19

GREEK CHICKEN BOWL

greek orzo salad, cucumber, feta, red bell pepper, red onion, herby chicken, cherry tomato, lemon, herby feta dressing \$19

CHICKEN CLUB SANDO

chicken breast, bacon, mixed greens, tomato, white cheddar, aji verde, honey wheat bread \$16

HEMMA N OUT BURGER

two beef patties, American cheese, brioche bun, crunchy iceberg, tomato, onion, pickle, house burger sauce \$17

FRIED CHICKEN SANDO

pickle brined fried chicken, brioche bun, scallion aioli, iceberg lettuce, pickles, white cheddar \$16
+make it spicy \$1

ALL HANDHELDS SERVED WITH FRIES
(SUB DRESSED GREENS FOR +\$2)

Kids Menu

GRILLED CHEESE	\$5	APPLESAUCE	\$3
CHICKEN TENDERS	\$9	FRIES	\$5
BUTTERED NOODLES	\$5		

H E M M A
S W E E T
H E M M A

COFFEE

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

TEA

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

OTHERS

HOT CHOCOLATE	\$4	STEAMER	\$3
ORANGE JUICE	\$4		

*consuming raw or undercooked eggs or salmon may increase your risk for foodborne illness; especially if you have a medical condition.

WE ARE PROUD TO SUPPORT THESE LOCAL PRODUCERS:

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

STAY UP-TO-DATE ON ALL THINGS HEMMA



@hemmahemmakc

Please 
 ASK ABOUT OUR
 SEASONAL DRINK MENU

☆ *Add to your drink* ☆

ALTERNATIVE MILK \$1
 oat or almond

HOUSEMADE SYRUP \$1
 vanilla bean, mocha, honey,
 brown sugar cinnamon

ADD SWEET CREAM COLD \$1.5
 FOAM (ICED ONLY)

ADD DOUBLE SHOT OF \$1
 ESPRESSO