

DINNER



MENU

TUES-FRI 3PM-9PM

DINE IN, DELIVERY, OR TAKEHOME

SHAREABLES

CRAB TOAST

blue crab, old bay aioli, celery, lemon, scallion, ibis country \$16

TRIO OF HOUSE DIPS

beet hummus, herby whipped feta, whipped ricotta, carrot, radish, sliced cucumber, warm pita (vg) \$14

BURRATA + TOMATOES

burrata, cherry tomatoes, thai basil, fried shallots, house southeast asian vinaigrette, served with toasted ciabatta \$14

SMASHED "DUMPLING" TACOS

four street taco tortillas with smashed pork dumpling filling, cabbage, shredded carrots, black sesame, ponzu style vinaigrette (df) \$16

SALADS

PICKLE CHICKEN BACON RANCH

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

MISO CAESAR

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

BROOKSIDE BUDDHA

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

THE SUPER 2.5

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

KALE PEACH SALAD

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

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



HANDHELDS



HERBY CHICKEN SALAD WRAP

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

SALMON WRAP

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

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

CHICKEN CLUB SANDO

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

The Mains

HOT HONEY SALMON BOWL

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

YOSHOKU BEEF CURRY*

ground beef, japanese curry gravy, carrot, jasmine rice, fried egg, scallion (df) \$18

AJI VERDE CHICKEN THIGHS

pan-seared chicken thighs, aji verde, yukon gold potatoes, haricots verts, herb salad (gf) \$20

iENCHILADAS!

potato & black bean filling, salsa verde, avocado, cabbage slaw, cherry tomatoes, lime, cilantro (df/vegan) \$17

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Kids Menu

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

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	HOIJICHA	\$6

OTHERS

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

ALCOHOL AND DESSERT
MENUS AVAILABLE UPON
REQUEST

THERE'S NO PLACE LIKE H E M M A

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

 *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