

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		HOIJCHA	\$6
Rooibos			
LONDON FOG	\$4.5		

OTHER

HOT CHOCOLATE	\$4	SAN PELLEGRINO	sm \$3
STEAMER	\$3		lg \$5
POPPI	\$3	KID'S JUICE	\$4.75
raspberry rose, strawberry		fruit medley, apple, tropical	
lemon, ginger lime, cherry lime,		fusion	
orange, wild berry		HORIZON ORGANIC	\$3
BOYLAN SODA	\$3	chocolate or white	
cane cola, ginger ale, root beer		TOPO CHICO	\$3
BOTTLED OJ	\$4	ZEN DONKEY JUICES	\$12
ESSENTIA WATER	\$3	ask your server about available	
		flavors	

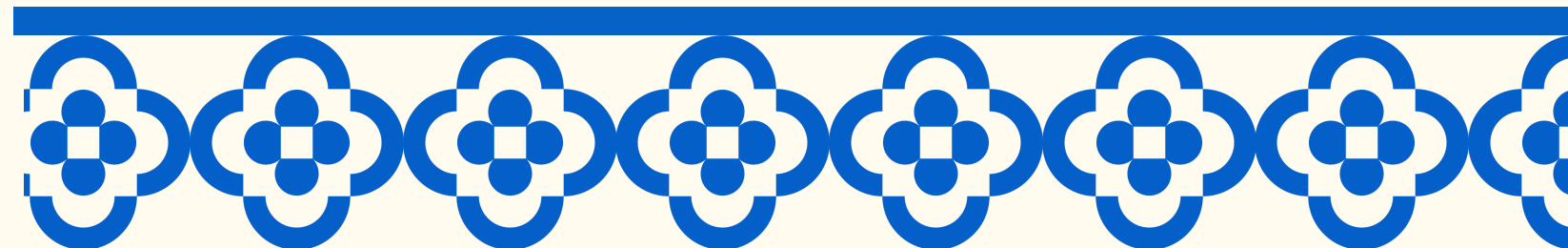
★ *Add to your drink* ★

ALTERNATIVE MILK \$1
oat or almond

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

EXTRA SHOT OF ESPRESSO \$1

Please 
ASK YOUR
SERVER
ABOUT OUR
SEASONAL
MENU



**DON'T FORGET TO TAKE A LOOK
AT OUR COCKTAIL MENU!**

**DINNER MENU
TUES-SAT 3PM-9PM**

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, ponzu style vinaigrette (df) \$16

HANDHELDS



HERBY CHICKEN SALAD WRAP

yoli avocado tortilla, diced herby chicken in house zesty tahini sauce, cabbage, pepitas (df) \$16

SALMON WRAP

yoli avocado tortilla, roasted salmon, local jasmine rice, nori, cabbage, shredded carrot, avocado, fresh herbs, side house carrot ginger sauce (df) \$18

HERBIVORE'S DELIGHT

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

HEMMA-N-OUT BURGER

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

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

GRILLED CHEESE + SOUP

ibis country + white cheddar served with your choice of soup (vg) (excludes fries) \$14



TOMATO THAI BASIL SOUP
a hemma staple (gf) \$8

SEASONAL SOUP
changes monthly \$8

THERE'S NO PLACE LIKE HEMMA

DINE IN, DELIVERY OR TAKEHOME

The Mains

HOT HONEY SALMON BOWL

jasmine rice, cabbage, cucumber, house hot honey, house ranch (gf) \$18

YOSHOKU BEEF CURRY

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

AJI VERDE CHICKEN THIGHS

yukon gold potatoes, haricots verts, herb salad (gf) \$17

iENCHILADAS!

potato & black bean filling, salsa verde, avocado, cabbage slaw, cherry tomatoes, lime, cilantro (df/vegan) \$16

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.

STAY UP-TO-DATE ON ALL THINGS HEMMA



@hemmahemmakc

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

ASIAN ORANGE CRUNCH

mixed greens, red + napa cabbage, shredded carrots, cucumber, scallion, orange, almonds, sesame seeds, cilantro, house orange vinaigrette (gf/df/vegan) \$15

BROOKSIDE BUDDHA

quinoa, 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

SONORAN SUNSET

red + napa cabbage, cherry tomatoes, corn, black beans, cucumber, pickled red onions, feta, pepitas, cilantro, house jalapeno-cilantro vinaigrette (gf/vg) \$15

SIMPLE GREENS

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

+ AVOCADO \$3

+ ROASTED SALMON \$9

+ HERBY CHICKEN \$5



Kids Menu

CHICKEN TENDERS \$7

GRILLED CHEESE \$7

BUTTERED NOODLES \$7

SERVED WITH A
• CHOICE OF FRIES •
OR APPLESAUCE

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