

NEIGHBORHOOD  
RESTAURANT

# The HARRISON

AMERICAN TAVERN

COCKTAIL  
BAR



*Complimentary Parker Rolls Baked Fresh Daily*

## SMALL PLATES

- BRUSSELS SPROUTS.....14  
*honey, sesame, szechuan aioli*
- MAC & CHEESE.....15  
*cheese blend, locatelli breadcrumbs*
- HARRISON WINGS.....16  
*honey chili pepper glaze, blue cheese*
- KOBE MEATBALLS.....17  
*ricotta, tomato-basil sauce*
- CRISPY CALAMARI.....18  
*arrabbiata sauce, garlic aioli*

## SOUPS & SALADS

- FRENCH ONION SOUP.....12
- BUTTERNUT SQUASH SOUP.....12
- CLASSIC CAESAR.....15  
*hearts of romaine, brioche croutons, shaved grana padano*
- ROASTED BEET, CARROT, & AVOCADO SALAD.....16  
*sunflower seeds, goat cheese, citrus dressing*
- ICEBERG WEDGE.....16  
*smoked nueske cherry tomatoes, toasted breadcrumbs, roquefort blue cheese dressing*
- CHOPPED WALDORF.....23  
*kale, quality cheddar, celery, red grapes, green apple, chickpeas, choice of grilled or fried chicken*
- ADDITIONS : herb grilled chicken 8 | crispy chicken 10 | shrimp 10  
hanger steak 12 | salmon 14

## HANDHELDS

*All served with choice of hand-cut fries, coleslaw, or bistro salad*

- THE B.L.T. & E.....17  
*bacon, over-easy farm egg, tomato, gruyère cheese, bibb lettuce, mayo, mustard, sourdough*
- FRIED CHICKEN.....17  
*buttermilk fried chicken, monterey jack cheese, fully dressed, herb mayo, brioche bun*
- TURKEY CLUB.....17  
*house-baked organic turkey, nueske bacon, lettuce, tomato, avocado, herb mayo, dijon mustard, sourdough*

## THE BURGER



*Pat LaFrieda proprietary double-stacked blend,  
smashed and fully dressed with American cheese on a brioche bun.*

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CHOICE OF *hand-cut fries or coleslaw*

ADDITIONS *bacon 3 | grilled onion 2  
fried farm eggs 2 | avocado 3*

## EGGS 'N STUFF

*All served with a side of home fries*

- VEGGIE OMELETTE.....15  
*wild mushrooms, baby spinach, fresh mozzarella, goat cheese*
- POACHED AVOCADO TOAST.....15  
*poached egg, heirloom tomatoes, chili flakes, e.v.o.o.*
- EGGS BENEDICT.....16  
*poached egg, canadian bacon, hollandaise sauce*
- COUNTRY HAM OMELETTE.....16  
*duroc ham, cheddar, avocado*
- STEAK & EGGS.....24  
*sliced prime Pat LaFrieda hanger steak, over-easy eggs, chimichurri sauce*

## MAIN BRUNCH PLATES

- FRENCH TOAST.....14  
*custard battered, vermont maple syrup + berries 3 | + banana foster 3*
- CHICKEN & WAFFLES.....18  
*buttermilk fried chicken, vermont maple syrup*
- SPAGHETTI CARBONARA.....18  
*pancetta, farm fresh egg, black pepper, pecorino romano*
- SPICY RIGATONI VODKA.....23  
*paccheri, basil, calabrian pepper*
- GRILLED SCOTTISH SALMON.....26  
*scottish salmon, sautéed asparagus, cherry tomatoes*
- STEAK FRITES.....31  
*10 oz sliced Pat LaFrieda hanger steak, served with hand-cut fries and au poivre*

## Signature Sides

- HOME FRIES 5
- HAND-CUT FRIES 5
- BISTRO SALAD 5
- SAUTÉED SPINACH 8
- APPLEWOOD SMOKED BACON 8

## Cocktail Bar

### COCKTAILS

*Bottomless signature brunch cocktails.  
Offered every Saturday and Sunday.*

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### BLOODY MARY

*organic tomato bloody mary mix,  
tito's vodka*

### STRAWBERRY PROSECCO MOJITO

*bacardi rum, prosecco, strawberries,  
fresh mint, lime juice*

### GIN CUCUMBER SMASH

*tanqueray gin, cucumber, basil, tonic*

## Brunch Bubbles

### BOTTOMLESS BUBBLY

*Offered daily.*

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### PROSECCO

### MIMOSA

### BELLINI

# The Drinks

COCKTAILS • CLASSICS • SMALL BATCH • WINES • BEERS



## Wines BY THE GLASS

<i>Sparkling</i>	<i>Rosé</i>
ZARDETTO, PROSECCO (on tap)	SYMPHONIE
Veneto, Italy.....13	Cotes De Provence, e '23.....14   46
<i>Whites</i>	BEDELL
CHARDONNAY, CHATEAU STE. MICHELLE	North Fork, Long Island, New York '24.....16   56
Indian Wells, Washington '21.....12   38	<i>Reds</i>
CHARDONNAY, LA CREMA	CABERNET SAUVIGNON, KENWOOD
Sonoma Coast, California '22.....16   56	California '21.....12   40
CHARDONNAY, SONOMA-CUTRER	CABERNET SAUVIGNON, TWENTY BENCH
Russian River Ranches, Sonoma County,	North Coast, California '21.....16   55
California '23.....16   61	PINOT NOIR, PETIT BUISSE
SAUVIGNON BLANC, YEALANDS	Val Del Loire, France '23.....16   46
Marlborough, New Zealand '23.....12   36	PINOT NOIR, SEA SUN RESERVE
SAUVIGNON BLANC, TOURAINE	Monterey, San Benito County, California '21.....15   56
Paul Buisse, France '23.....15   44	MALBEC, HIGH NOTE
SAUVIGNON BLANC, LOCATIONS	Mendoza, Argentina '23.....12   44
Marlborough, New Zealand '21.....16   63	MERLOT, ANCIENT PEAKS
PINOT GRIGIO, SANTA CRISTINA	Paso Robles, California '22.....12   42
Delle Venezie, Italy '24.....12   34	CHIANTI, MONROSSO
PINOT GRIGIO, SAN ANGELO	Italy '21.....12   48
Toscana IGT, Italy '23.....16   68	MONTEPULCIANO D' ABRUZZO, FANTINI
RIESLING, CHATEAU STE. MICHELLE	Abruzzo, Italy '20.....11   40
Columbia Valley, Washington '22.....12   40	

## BEERS

<i>Drafts</i>	<i>Bottles</i> 7
GUINNESS 9	BUDWEISER
PERONI 8	MICHELOB ULTRA
KONA BIG WAVE 7	COORS LIGHT
STELLA ARTOIS 7	AMSTEL LIGHT
MONEY IPA 8	CORONA
KENTUCKY BOURBON BARREL 10	HEINEKEN
MILLER LITE 8	HEINEKEN 0.0
BLUE MOON 8	HEINEKEN LIGHT

## THE CLASSICS



THE HARRISON COSMO	GRACE KELLY
stoli o, cointreau, fresh lime,	belvedere, prosecco, peach purée,
splash cranberry, orange peel	elderflower, fresh lemon
NEGRONI	DEAD PEAR MULE
malfy gin, 1786 carpano antica,	small batch jefferson bourbon,
campari, orange peel	st. george pear, ginger beer, fresh lime
JEFFERSON OLD FASHIONED	SHAKEN ESPRESSO
small batch jefferson bourbon,	MARTINI
orange bitters, maple syrup,	stoli vanilla, kahlua, baileys,
luxardo maraschino cherries	frangelico, espresso shot
WOODFORD NEW YORK SOUR	THE BELMONT
woodford reserve bourbon,	malfy gin, st. germain, fresh lime,
fresh lemon, malbec float	cucumber juice, fever tree tonic

## Small Batch ON TAP

RED SANGRIA
swashbuckler red sangria, local fruits
SPICY PALOMA
altos tequila & tanteo jalapeño, grapefruit, jalapeño, fresh lime
MANHATTAN
high west bourbon, carpano antica vermouth, orange bitters
RUM PUNCH
aged 4 year rum, cruzan coconut rum, orange liber & co. grenadine, pineapple

## FROZENS

FROSÉ	PRICKLY PEAR MARGARITA
notorious pink rosé, kettle one vodka,	altos tequila, organic prickly pear purée,
organic strawberry purée	blue agave, lime juice

## Wines BY THE BOTTLE

<i>Zinfandel</i>	<i>Pinot Noir</i>
ANCIENT PEAKS	ROCO
Paso Robles, California '22.....65	Willamette Valley, Oregon '21.....58
<i>Shiraz</i>	SIDURI
PENFOLDS BIN 28	Willamette Valley, Oregon '22.....61
South Australia '19.....68	TALBOTT
<i>Cabernet Sauvignon</i>	Santa Lucia Highlands, California '22.....72
DECOY	PENNER ASH
Napa Valley, California '21.....62	Willamette Valley, Oregon '22.....95
HOOK & LADDER CHALK HILL	<i>Italian Reds</i>
Sonoma, California '21.....64	CASTELLARE, CHIANTI CLASSIC
FERRARI-CARANO	Sangiovese, Italy '22.....58
Sonoma County, California '21.....65	<i>Sparkly</i>
LIBERTY SCHOOL	PROSECCO, LA MARCA
Paso Robles, California '22.....68	Veneto, Italy.....55
ABSTRACT	VEUVE CLICQUOT BRUT CHAMPAGNE
Napa Valley, California '21.....68	Champagne, France.....145
PALERMO	MOËT & CHANDON BRUT CHAMPAGNE
Napa Valley, California '21.....75	Champagne, France.....160
GROTH	<i>White Blends</i>
Napa Valley, California '20.....95	J VINEYARDS PINOT GRIS '22
JORDAN	Russian River Valley, Sonoma Coun.....55
Alexander Valley, California '20.....110	BEDELL GALLERY '20
THE PRISONER	Chardonnay, Sauvignon Blanc, Viognier.....67
Napa Valley, California '21.....105	<i>Chardonnay</i>
STAG'S LEAP WINE CELLARS ARTEMIS	TALBOTT SLEEPY HOLLOW VINEYARD
Napa Valley, California '21.....120	Santa Lucia Highlands '22.....55
DUCKHORN	STAG'S LEAP KARIA
Napa Valley, California '21.....122	Napa Valley, California '22.....64
CAYMUS	<i>France</i>
Napa Valley, California '20.....128	DOMAINE RAFFAITIN, SANCERRE
	Loire Valley, France '23.....62