



# { Brunch }



## STARTERS

### FRUIT & YOGURT

Mix fruit bowl with Greek yogurt and fennel pollen. **10**

### FRESH PASTRY BASKET

Muffins & pastries, whipped butter, seasonal jam **12**

### HOUSE CURE OCEAN TROUT

Local endive, sweet corn, crispy potato, yellow wax beans, Thai basil-Meyer lemon dressing **14**

### GUACAMOLE & CHIPS **7.50**

## EGG DISHES

### HUEVOS RANCHEROS

Two organic brown eggs, chile relleno, quesadilla, black beans, guacamole, salsa ranchera. **GF 14**

### HUEVOS DIVORCIADOS (Divorced Eggs)

Two organic brown eggs over corn masa dumplings, chipotle-tomatillo salsa, green salsa, pinto beans, guacamole. **GF 13**

### EGGS BENEDICT

With Canadian bacon, hollandaise sauce, home fried potatoes. **14**

### BACON BENEDICT

Jalapeño bacon, hollandaise sauce. Includes home fried potatoes. **15**

### SMOKED SALMON BENEDICT

With hollandaise sauce, home fried potatoes. **16**

### SQUASH BLOSSOM SCRAMBLE

Valdivia farms squash blossom scramble, herbs, queso fresco. Includes home fried potatoes. **GF 13**

### PORK CHORIZO SCRAMBLE

Chorizo scramble, roasted aged balsamic sweet tomato, house pickled red onions, micro cilantro. Includes home fried potatoes. **GF 14**

### OYSTER MUSHROOM SCRAMBLE

Grilled King Oyster mushroom scramble, herbs and truffle oil. Includes home fried potatoes. **GF 13**

### CRISPY ORGANIC EGGS

Two eggs over grilled asparagus, Meyer lemon dressing, local sweet endive, shaved pecorino. **GF 14**

### CASALINDA STEAK & EGGS

Two fried organic brown eggs, prime boneless ribeye steak, avocado salsa, black bean puree with avocado leaves, anejo, cilantro, flour or corn tortillas. **GF V 18**

## SALADS

### TUSCAN KALE COBB

Crispy duck confit, shaved radishes, avocado, candied pistachios, red flame raisins, organic hard poached egg, maple croutons, chia seed vinaigrette. **13**

### CAESAR

Romaine hearts, Grana Padana, Pecorino Romano, anchovies, garlic and Dijon vinaigrette. **10**

### ORGANIC BLOOMSDALE SPINACH

Organic spinach, roasted gold and red beets, herbed chevre, candied walnuts, avocado, white balsamic dressing, extra virgin olive oil **11**

### LOCH ETIVE SALMON

Poached Loch Etive salmon, rucola, Weiser farm fingerling potato, castelvetro, micro dill, capers, scallions, organic hard poached egg, lemon dressing. **14**

### CASALINDA

Romaine, roasted pumpkin seeds, tomato, cilantro, anejo cheese, crispy tortillas and avocado, house dressing. **11**

### HOUSE SALAD

Tender butter lettuce, fresh herbs, course grain mustard vinaigrette. **GF V 10**

Add: grilled chicken breast \$6, grilled flank steak \$8, grilled shrimp \$8.75, halibut \$10

## BURGERS & SANDWICHES

### BEEF BRISKET SANDWICH ON SOURDOUGH

Beef brisket, house pickled vegetables, course grain mustard, jalapeños, frisée. Includes Hal's fries or Caesar salad. **15**

### HALIBUT TACO COMBO

Flour tortillas, choice of Spanish rice, black or pinto beans **16**

### SHRIMP TACO COMBO

Corn tortillas, choice of Spanish rice, black or pinto beans **14**

### ALBACORE SALAD SANDWICH

House poached albacore salad sandwich, whole grain toast, spicy avocado spread. Includes Hal's fries or Caesar salad. **14**

### HAL'S HAMBURGER

(Allen Brothers® ground beef)

Boston lettuce, tomato, caramelized onion, jalapeno sauce. Includes Hal's fries or Caesar salad. **16**

### HAL'S TURKEYBURGER

(Shelton's Free Range)

Wheat bun, chipotle-caper tartar, tomato, arugula, red onion. Includes Hal's fries or Caesar salad. **17**

### FRIES

Hal's fries, sambal aioli, sweet pickled mayonnaise **6**

### BUILD YOUR BURGER

Avocado \$2

Tallegio cheese \$4

Gruyere cheese \$2

Jalapeno bacon \$4

French cheddar cheese \$3.50

Please tell us if you have any food allergies or dietary restrictions.

\* Consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illnesses.

GF = Gluten free | V = Vegan

Hal's Bar & Grill and Casalinda Mexican Grill at Primitivo  
1025 Abbot Kinney Blvd, Venice, CA / Tel. 310-396-3105

Brunch is served Saturdays and Sundays 11:00am – 3:00pm