



{ Brunch }



STARTERS

FRESH PASTRY BASKET

Assorted muffins & pastries, whipped butter, seasonal jam **10** VEG

FRUIT & YOGURT

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

GUACAMOLE & CHIPS **7.50** GF VEG V

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 SPINACH

Organic baby spinach, roasted gold & red beets, herbed chevre, candied walnuts, avocado, white balsamic dressing, extra virgin olive oil. **11** GF VEG

CASALINDA

Romaine, roasted pumpkin seeds, tomato, cilantro, anejo cheese, crispy tortillas, avocado, cucumbers, creamy house dressing. **12** GF VEG

HOUSE

Tender butter lettuce, baby spinach, frisee, avocado, asparagus, fresh herbs, coarse grain mustard vinaigrette **9** GF VEG V

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

EGG DISHES

HUEVOS RANCHEROS

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

HUEVOS DIVORCIADOS (Divorced Eggs)

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

EGGS BENEDICT

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

SMOKED SALMON BENEDICT

Santa Barbara Smoke House salmon, hollandaise sauce, home fried potatoes. **16**

CASALINDA STEAK & EGGS

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

PORK CHORIZO SCRAMBLE

Roasted aged balsamic sweet tomato, house pickled red onions, micro cilantro, home fried potatoes. **13** GF

SANTA BARBARA SMOKE HOUSE SALMON SCRAMBLE

Red radish, dill creamy goat cheese, served over caramelized fennel & potato hash. **15** GF

POBLANO SCRAMBLE

Roasted poblano peppers, roasted corn, pickled red onions, cotija cheese, tajin spice, herbs, home fried potatoes. **13** GF VEG

CRISPY ORGANIC EGGS

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

BURGERS & SANDWICHES

OLIVE OIL POACHED ALBACORE SANDWICH

Multigrain toast, romaine, cucumbers. Choice of Hal's fries or Caesar salad. **14**

HALIBUT TACO COMBINATION

Flour tortillas, melted cheese, habanero sauce. Choice of Spanish rice, black or pinto beans **16**

CRISPY SHRIMP TACO COMBINATION

Corn tortillas. Choice of Spanish rice, black or pinto beans **16**

TWO TACO COMBINATION

Corn tortillas. Pollo al pastor, carne asada (add .75). choice of Spanish rice, black or pinto beans **14**

POLLO AL PASTOR BURRITO

Marinated chicken, charred zucchini, toasted chile arbol salsa. Choice of Spanish rice, black or pinto beans **10.75**

CARNE ASADA BURRITO

Charred zucchini, toasted chile arbol salsa. Choice of Spanish rice, black or pinto beans **11.50**

HAL'S HAMBURGER

(Allen Brothers® Ground Beef)

Boston lettuce, tomato, caramelized red onions, jalapeno mayonnaise. Choice of Hal's fries or Caesar salad. **15**

HAL'S TURKEYBURGER

(Shelton's Free Range)

Wheat bun, chipotle-caper tartar, tomato, arugula, red onion. Choice of Hal's fries or Caesar salad. **16**

BUILD YOUR BURGER

Avocado 2	Crumbled bacon 2
Gruyere cheese 1	French cheddar 2
Point Reyes blue cheese 3	Jalapeno bacon 4

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 | VEG = Vegetarian

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