Known for Simply Marvelous Food & Drink
As You Like It
THICK & JUICY HAMBURGERS

We are very proud to tell you why our hamburgers are so good. We feature all natural beef from Harris Ranch in central California! Our Hamburgers are 7 oz and hand formed to order, served with your choice of shoestring fries, steak fries, little fried onions, house salad or coleslaw.

THE CLASSICS
From the history of the Hamburger Hamlet, we present the classic hamburgers that made us famous!

4. The Marilyn (As In Monroe)  12
Served with avocado, tomato and monterey jack cheese

5. Napa Valley Burger  12
Arugula, tomato, red onion, goat cheese, roasted garlic and basil pesto

6. The Guacamole Burger  12
Served with pico de gallo, lettuce and monterey jack cheese

7. Just Plain and Delicious  10
Served with your choice of cheese, lettuce, tomato, onion and pickles

9. Everything on It  11
American cheese, lettuce, tomato, onion, pickles and 1000 island dressing

10. Our Very Best Chili Burger  12
Chopped onions, cheddar cheese and sour cream

11. Our Greatest Hamburger  12
American cheese, lettuce, tomato, onions, pickles, bacon and 1000 island dressing

15. Sautéed Mushroom Burger  12
Jack and muenster cheeses, chopped scallions and sour cream topped off with a sprinkle of cheddar cheese

17. Emperor Henry IV (Named for Rex Harrison)  12
Served with american cheese, ham, tomato, bacon, and 1000 island dressing

20. Spinach Burger  12
Served with cheddar & muenster cheeses sprinkled with little fried onions

21. The Hamlet Patty Melt  12
American cheese, grilled onions and tomatoes served open faced on grilled rye

22. Bacon-Dijon Burger  12
Served with bacon, lettuce, dijon mustard sauce, cheddar cheese and chopped onions

23. Bleu Cheese Burger  12
Served with a slice of sweet red onion

24. The Relish Burger  12
Served with our house-made relish, lettuce & tomato

THE NEW CLASSICS
Our new classic take on old favorites!

Slow Braised Short Rib Burger  12
Slow braised angus beef short rib served over our 7oz burger with house made barbeque sauce, little fried onions, cheddar cheese and bread & butter pickles

Kefta Burger  12
House-made ground lamb patty mixed with herbs and pine nuts, served with goat cheese, lettuce, tomato, pickled onion and tzatziki

Turkey Burger  11
Fresh ground turkey breast, jack cheese, lettuce, tomato, onion and pickles served with our special house made Dijon mustard sauce

Our Vegetarian Burger  11
Our house-made vegetarian patty served with sprouts, tomatoes, onions, vegetarian aioli, choice of cheese

Chicken Burger  12
Grilled chicken breast served with lettuce, tomato, avocado, aioli and choice of cheese

The Pastrami Rueben Burger  12
Our 7oz hamburger served over grilled rye with shaved pastrami, swiss cheese, sautéed onions, sauerkraut and 1000 island dressing

The Brunch Burger  12
Our 7oz hamburger served with a sunny side up egg, bacon, cheddar cheese on a croissant bun
Zucchini Zircles®
Fresh zucchini, hand-cut and golden fried in Italian bread crumbs served with our delicious apricot sauce and ranch dressing

8

Hamlet Gardens Famous Guacamole & Salsa
Freshly fried tortilla chips served with our homemade guacamole and salsa

8

Golden Fried Chicken Wings (6) 9 or (10) 13
Served with our delicious apricot sauce, carrots and celery

9

“Rooster” Wings (6) 9 or (10) 13
Our specialty fried chicken wings smothered in our “Rooster” sauce served with cool bleu cheese dressing, carrots and celery

13

Ultimate Nachos
Freshly fried tortilla chips, cheddar cheese, sliced jalapeño peppers, scallions, sour cream, homemade chili, pico de gallo and guacamole add chicken 3 | add steak 4

10

Those Potatoes
Everyone raves about our famous side dish created by our founders. Layers of crusty golden hash brown potatoes stacked with sour cream and green onions

6

Our Potato Skins (4) 6 or (8) 10
Crispy potato skins stuffed with whipped potatoes, cheddar cheese, bacon, sour cream and scallions

10

The Hamlet Quesadilla
A grilled flour tortilla stuffed with jack & cheddar cheeses, roasted red bell peppers and grilled onions served with guacamole, sour cream and pico de gallo add chicken 3 | add steak 4 | add shrimp 5

9

Traditional Shrimp Cocktail
Half dozen poached shrimp served with our zesty cocktail sauce and lemon

11

Fresh Oysters on the Half Shell
½ dozen 12
full dozen 20
½ or full dozen served over crushed ice with lemon, mignonette and our zesty cocktail sauce

Our Soup of the Day
Just ask...

7

Fried Calamari
Calamari lightly fried and served with our zesty cocktail sauce, garlic aioli and lemon

9

A Platter of Baby Cheeseburgers Created at the D.C Hamlets
Served on sweet Hawaiian buns with muenster cheese, pickle chips and 1000 island dressing

10

Spicy Mac N’ Cheese Balls
Rich and creamy mac n’ cheese coated in panko bread crumbs and served with a chipotle ketchup

9

Seasoned Artichoke Hearts
Panko crusted artichoke hearts lightly fried and served with garlic aioli

9

Little Fried Onions
Thinly sliced onions, lightly fried and served with our house-made barbeque sauce

6

SOUPS
Choice of garlic bread or corn bread

Onion Soup Fondue - One of the Best!
Our famous deep, dark onion soup, just the way they serve it in France with yummy swiss cheese melted across the top of a toasted floating french round...

7

Lobster Bisque – Famous for This!
A bowl full of the Hamlet’s original soup featuring a medley of crab and lobster and a little extra sherry

9

Split Pea Soup
A traditional house made classic with smoked ham hock

7

Prison Chili
This chili is served with everything on it. Sour cream, shredded lettuce, chopped onion, and cheddar cheese... Mix it all together and enjoy!

8

Chili Size
Our delicious hamburger and our very best chili topped with chopped onions and cheddar cheese

11
## Sandwiches

**Choice of shoestring fries, steak fries, little fried onions, house salad or coleslaw**

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>The Hamlet Club</strong></td>
<td><strong>11</strong></td>
</tr>
<tr>
<td>Fresh roasted turkey breast, bacon, swiss cheese, lettuce, tomato, mayonnaise and avocado</td>
<td></td>
</tr>
<tr>
<td><strong>Saloon Steak Sandwich</strong></td>
<td><strong>13</strong></td>
</tr>
<tr>
<td>6oz New York strip steak served on garlic french bread, covered with melted jack cheese, roasted bell peppers and grilled onions</td>
<td></td>
</tr>
<tr>
<td><strong>Fresh Roasted Turkey and Swiss Piled So High on Rye</strong></td>
<td><strong>11</strong></td>
</tr>
<tr>
<td>Just how the deli would make it! Served with lettuce and tomato</td>
<td></td>
</tr>
<tr>
<td><strong>Ham and Cheese on Rye Oh My!</strong></td>
<td><strong>11</strong></td>
</tr>
<tr>
<td>Sliced black forest ham and muenster with dijonaise</td>
<td></td>
</tr>
<tr>
<td><strong>Open Faced Hot Turkey Sandwich</strong></td>
<td><strong>12</strong></td>
</tr>
<tr>
<td>Fresh roasted turkey breast served hot over sourdough covered in gravy served with mashed potatoes</td>
<td></td>
</tr>
<tr>
<td><strong>The BLT Extraordinaire</strong></td>
<td><strong>10</strong></td>
</tr>
<tr>
<td>Grilled sliced beefsteak tomatoes, thick applewood smoked bacon, garlic aioli, leaf lettuce on grilled sourdough... Make it a BLTA by adding avocado! (add 1)</td>
<td></td>
</tr>
<tr>
<td><strong>California Market Salad</strong></td>
<td><strong>12</strong></td>
</tr>
<tr>
<td>Romaine lettuce, arugula, candied pecans, cashews, toy box tomatoes, cranberries, chicken, avocado, red onion and goat cheese served with a roasted cashew vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>Spinach, Bacon and Mushroom Salad</strong></td>
<td><strong>11</strong></td>
</tr>
<tr>
<td>Served with warm bacon vinaigrette or honey mustard dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Classic Tuna Nicoise Salad</strong></td>
<td><strong>14</strong></td>
</tr>
<tr>
<td>Ahi tuna steak seared rare or our classic albacore tuna salad field greens, olives, green beans, artichoke hearts, tomatoes and potatoes served with balsamic vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>The Hamlet Chopped Salad</strong></td>
<td><strong>11</strong></td>
</tr>
<tr>
<td>Romaine &amp; iceberg lettuce, garbanzo beans, mozzarella cheese, tomato and italian salami finely chopped and tossed in our house vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>A Traditional Chef Salad</strong></td>
<td><strong>12</strong></td>
</tr>
<tr>
<td>Romaine &amp; iceberg lettuce topped with julienned ham, cheddar &amp; swiss cheese, chopped tomatoes cucumber and hard boiled eggs, choice of dressing</td>
<td></td>
</tr>
</tbody>
</table>

## Salads

**Choice of garlic bread or corn bread**

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Our Fabulous Caesar Salad</strong></td>
<td><strong>9</strong></td>
</tr>
<tr>
<td>Crispy romaine lettuce tossed with our homemade caesar dressing and garlic croutons</td>
<td></td>
</tr>
<tr>
<td><strong>add chicken</strong></td>
<td><strong>3</strong></td>
</tr>
<tr>
<td><strong>add steak</strong></td>
<td><strong>4</strong></td>
</tr>
<tr>
<td><strong>add shrimp</strong></td>
<td><strong>5</strong></td>
</tr>
<tr>
<td><strong>add salmon</strong></td>
<td><strong>6</strong></td>
</tr>
<tr>
<td><strong>The Great Cobb Salad</strong></td>
<td><strong>13</strong></td>
</tr>
<tr>
<td>Inspired by the original from The Brown Derby. We use crisp iceberg lettuce, fresh roasted turkey breast, bleu cheese crumbles, avocado, bacon, chopped tomatoes and hard boiled eggs served with creamy bleu cheese dressing...Have it tossed if you like!</td>
<td></td>
</tr>
<tr>
<td><strong>Little Chop® Salad</strong></td>
<td><strong>10</strong></td>
</tr>
<tr>
<td>Chopped romaine and iceberg lettuces, diced avocado, alfalfa sprouts, chopped tomato, cucumber and sunflower seeds, choice of dressing</td>
<td></td>
</tr>
<tr>
<td><strong>California Market Salad</strong></td>
<td><strong>12</strong></td>
</tr>
<tr>
<td>Romaine lettuce, arugula, candied pecans, cashews, toy box tomatoes, cranberries, chicken, avocado, red onion and goat cheese served with a roasted cashew vinaigrette</td>
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<tr>
<td><strong>A Traditional Chef Salad</strong></td>
<td><strong>12</strong></td>
</tr>
<tr>
<td>Romaine &amp; iceberg lettuce topped with julienned ham, cheddar &amp; swiss cheese, chopped tomatoes cucumber and hard boiled eggs, choice of dressing</td>
<td></td>
</tr>
</tbody>
</table>

## Stella Nelson Special

**A classic menu item that has been with us since the 70's!**

Your choice of:
- Onion Soup Fondue, Split Pea or our Soup of the Day (Lobster Bisque add 2)
- House or Caesar Salad
- Half Turkey, Ham, Tuna or Chicken Salad Sandwich

<table>
<thead>
<tr>
<th>Special</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Morgan</strong></td>
<td><strong>12</strong></td>
</tr>
<tr>
<td>Fresh roasted turkey, sautéed mushrooms, parmesan cheese, dijonaise and avocado served on sourdough bread</td>
<td></td>
</tr>
<tr>
<td><strong>Tuna Melt</strong></td>
<td><strong>11</strong></td>
</tr>
<tr>
<td>House-made albacore tuna salad on grilled rye with melted jack cheese and tomatoes</td>
<td></td>
</tr>
<tr>
<td><strong>Real Chicken Salad</strong></td>
<td><strong>10</strong></td>
</tr>
<tr>
<td>All white meat chicken, celery, mayonnaise and slivered almonds served with leaf lettuce</td>
<td></td>
</tr>
<tr>
<td><strong>The Sunflower® Sandwich</strong></td>
<td><strong>11</strong></td>
</tr>
<tr>
<td>Toasted wheat bread, avocado spread, jack cheese, lettuce, tomato, mayonnaise and alfalfa sprouts served with sunflower seeds to munch on!</td>
<td></td>
</tr>
</tbody>
</table>
Much Ado About Something
FROM OUR KITCHEN

A selection of entrees served with your choice of house salad, cup of onion soup, split pea or our soup of the day

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Prime Rib of Beef</td>
<td>16</td>
<td>8oz 12oz Served with au jus and creamed horseradish, mashed potatoes and vegetable medley</td>
</tr>
<tr>
<td>Sautéed Salmon</td>
<td>18</td>
<td>Fresh salmon served with wild rice, vegetable medley and maître d’ butter</td>
</tr>
<tr>
<td>Classic Spaghetti and Meatballs</td>
<td>14</td>
<td>Served with shaved parmesan and garlic toast</td>
</tr>
<tr>
<td>Ricotta and Spinach Ravioli</td>
<td>14</td>
<td>Served with our classic tomato sauce, shaved parmesan and garlic toast</td>
</tr>
<tr>
<td>Baby Back Ribs</td>
<td>19</td>
<td>Slow roasted baby back ribs smothered in house-made barbeque sauce served with shoestring fries and coleslaw</td>
</tr>
<tr>
<td>Fish &amp; Chips</td>
<td>14</td>
<td>Beer battered Atlantic cod served with steak fries and creamy tartar sauce</td>
</tr>
<tr>
<td>The Oak Plank</td>
<td>15</td>
<td>12oz hamburger steak smothered with sautéed mushrooms, grilled onions and roasted bell peppers served with mashed potatoes</td>
</tr>
<tr>
<td>Half Roasted Chicken</td>
<td>15</td>
<td>Served with roasted chicken jus, mashed potatoes and vegetable medley</td>
</tr>
<tr>
<td>Breast of Turkey</td>
<td>15</td>
<td>Served with gravy, stuffing and cranberry sauce alongside mashed potatoes and buttered green beans</td>
</tr>
<tr>
<td>New York Steak</td>
<td>22</td>
<td>Grilled 12oz steak served with mashed potatoes and vegetable medley</td>
</tr>
<tr>
<td>Build Your Own Hot Dog</td>
<td>10</td>
<td>Served with Choice of Shoestring Fries, Steak Fries, Little Fried Onions, House Salad or Cole Slaw</td>
</tr>
</tbody>
</table>

SIDES

- Shoestring Fries 4
- Steak Fries 4
- Sweet Potatoes 4
- House Salad 5
- Garlic Toast 2
- Roasted Vegetable Medley 5
- Mashed Potatoes With or Without Gravy 5
- Coleslaw 4
- Fresh Fruit 4
- Fresh Berries 5

FOR OUR YOUNG HAMLETS

12 and under

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baby Cheeseburgers (2)</td>
<td>7</td>
</tr>
<tr>
<td>Old Fashioned Grilled Cheese</td>
<td>6</td>
</tr>
<tr>
<td>Chicken Tenders</td>
<td>7</td>
</tr>
<tr>
<td>Mac N' Cheese</td>
<td>7</td>
</tr>
<tr>
<td>Cheese Quesadilla</td>
<td>6</td>
</tr>
<tr>
<td>Hot Fudge Sundae</td>
<td>3</td>
</tr>
</tbody>
</table>
EGGS, OMELETTES AND A COUPLE MORE...
Because we love eggs anytime of the day....All items are served with a choice of hash browns or fresh fruit and choice of wheat, rye or sourdough toast

**Two Eggs Any Style** 11
Served with a choice of applewood smoked bacon, sausage links or a thick slice of ham

**Chorizo & Eggs** 12
Chorizo and scrambled eggs topped with homemade salsa served with your choice of corn or flour tortillas

**Huevos Rancheros** 12
Crispy corn tortillas layered with fried eggs, jack & cheddar cheese, black beans, pico de gallo & sour cream

**Hamlet’s Potato Patch Omelette** 12
Stuffed with “Those Potatoes”, black pepper, sour cream, scallions, cheddar and muenster cheese

**Hangover Omelette** 12
Diced ham, hot green chilis, shredded jack & cheddar cheese and pico de gallo

**Spinach & Feta Cheese Omelette** 12
Sautéed spinach, feta cheese and diced tomatoes

SIDES

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Fruit</td>
<td>5</td>
</tr>
<tr>
<td>Fresh Berries</td>
<td>6</td>
</tr>
<tr>
<td>Bacon (4)</td>
<td>4</td>
</tr>
<tr>
<td>Sausage (3)</td>
<td>4</td>
</tr>
<tr>
<td>Ham Steak</td>
<td>4</td>
</tr>
<tr>
<td>Hashbrowns</td>
<td>3</td>
</tr>
<tr>
<td>Toast</td>
<td>2</td>
</tr>
<tr>
<td>Free-Range Egg</td>
<td>3</td>
</tr>
<tr>
<td>Egg Whites</td>
<td>4</td>
</tr>
<tr>
<td>Bagel</td>
<td>3</td>
</tr>
</tbody>
</table>

ALL ABOUT BRUNCH
These items served Saturday & Sunday from 9am to 3pm

**Traditional Eggs Benedict** 11
Poached eggs, shaved ham and hollandaise sauce served over english muffins with hash browns, “Those Potatoes” or fresh fruit

**Smoked Salmon Benedict** 12
Poached eggs, smoked salmon and hollandaise sauce served over english muffins with hash browns, “Those Potatoes” or fresh fruit

**Poached Eggs Sardou** 11
Poached eggs over creamed spinach and artichoke hearts with hollandaise sauce served with hash browns, “Those Potatoes” or fresh fruit

**A Stack of Buttermilk Pancakes (3)** 8
Served with whipped butter and maple syrup

**Add fresh berries** 3

**Our Famous “Pain Perdu” French Toast** 12
Extra thick brioche bread soaked in our cinnamon milk and served with fresh berries, maple syrup and powdered sugar

**Bagels and Lox** 12
Smoked salmon & cream cheese served with sliced red onion, sliced tomatoes and capers served with your choice of bagel

DRINKS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke</td>
<td>3</td>
</tr>
<tr>
<td>Diet Coke</td>
<td>3</td>
</tr>
<tr>
<td>Sprite</td>
<td>3</td>
</tr>
<tr>
<td>Root Beer</td>
<td>3</td>
</tr>
<tr>
<td>Mr. Pibb</td>
<td>3</td>
</tr>
<tr>
<td>Strawberry Soda</td>
<td>3</td>
</tr>
<tr>
<td>Ginger Ale</td>
<td>3</td>
</tr>
<tr>
<td>Lemonade</td>
<td>3</td>
</tr>
<tr>
<td>Cranberry Juice</td>
<td>4</td>
</tr>
<tr>
<td>Apple Juice</td>
<td>4</td>
</tr>
<tr>
<td>Orange Juice</td>
<td>4</td>
</tr>
<tr>
<td>Grapefruit Juice</td>
<td>4</td>
</tr>
<tr>
<td>Coffee &amp; Decaf</td>
<td>3</td>
</tr>
<tr>
<td>Ice Tea</td>
<td>3</td>
</tr>
<tr>
<td>Evian</td>
<td>6</td>
</tr>
<tr>
<td>Badoit</td>
<td>6</td>
</tr>
</tbody>
</table>

**The Greatest Milk Shakes and Malts** 6
Served with your choice of vanilla, chocolate, or coffee Häagen Dazs ice cream, we blend them thick and serve them with fresh whipped cream and our special maraschino cherries
The Ultimate Hot Fudge Layer Cake  8
We bake our own triple layer chocolate cake with vanilla Häagen Dazs ice cream and topped with hot fudge and whipped fresh whipped cream

Egg Custard “Lulu”  6
An old Hamlet classic served with whipped cream

Rice Pudding  6
Another Hamlet classic just like grandma used to make

Our Very Good Strawberry Cheesecake  7
Traditional New York style cheesecake topped with fresh strawberries

Root Beer Float  6
Root Beer served with your choice of vanilla, chocolate or coffee Häagen Dazs ice cream

The “Tin Roof” Sundae  7
A combination of chocolate and coffee Häagen Dazs ice cream served with hot fudge, salted peanuts and fresh whipped cream

The Hamlet Hot Fudge Sundae  7
Three scoops of vanilla Häagen Dazs ice cream served with hot fudge, fresh whipped cream, sliced almonds and our special maraschino cherries

The Greatest Milk Shakes and Malts  6
Served with your choice of vanilla, chocolate, or coffee Häagen Dazs ice cream, we blend them thick and serve them with fresh whipped cream and our special maraschino cherries

White Wines
Brut, Kenwood, NV, California  6 | 20
Pinot Grigio, Ruffino, 2013, Venezie, Italy  6 | 24
Sauvignon Blanc, Brancott, 2012, New Zealand  8 | 30
Moscato, Cupcake, 2013, D’Asti, Italy  8 | 29
Chardonnay, Coppola, 2013, Monterey County  8 | 30
Chardonnay, Ravens Wood, 2012, California  8 | 30
Chardonnay, Dreaming Tree, 2012, Central Coast  8 | 30
Rose, Listel, 2013 Sable de Camargue, France  7 | 27

Red Wines
Malbec, Graffigna, 2012, San Juan, Argentina  8 | 30
Cabernet Sauvignon, Hayman and Hill, 2012, Paso Robles  8 | 30
Cabernet Sauvignon, Jacob’s Creek, 2012, Coonawarra, Australia  8 | 30
Pinot Noir, Kenwood, 2012, California  7 | 27
Shiraz, Jacob’s Creek, 2012, South East Australia  8 | 30
Rouge, Clos Du Bois, 2010, California  8 | 30

Draft
Stella Artois  6
Estrella Damm, Lager, Barcelona  6
Franziskaner, hefe  6
Spaten, Optimator, double bock  6
Venice Dogtown Duck, IPA  6
Shock Top, Belgian white  6
Hoegaarden, witbier  6
Kona Longboard, Lager  6
Goose Island 312, Pale Ale  6
Goose Island, IPA  6
Stella Cidre, apple cider  5
Bud Light, Lager  5

Bottled
Corona  5
Corona Light  5
New Castle Brown Ale  5
Amstel Light  5
Buckler NA  5
Pacifico Clara  5
Red Hook Audible Ale  5
Heineken  5
Stone, IPA  6
Stone, Arrogant Bastard 22oz  12
Guinness  6
Blue Moon  5

Manhattan  10
Knob Creek Rye, Carpano Antica, Vermouth, Bitters

Bloody Mary  10
Beluga Vodka, House-made bloody mix

Daiquiri  10
Selvarey Rum, Simple Syrup, Fresh Lime Juice

Moscow Mule  10
Beluga Vodka, Ginger Syrup, Fresh Lime Juice, Soda Water

Tom Collins  10
Plymouth Gin, Simple Syrup, Fresh Lemon Juice, Soda Water

Old-Fashioned  10
Maker’s Mark Bourbon, Sugar Cube, Bitters
HAMLET TO THE CHEF

Broil the Burger, I pray you as I pronounce it to you, trippingly on the tongue, but if you burn it, as many broiler-men do, I had lief Ophelia broil my foods. Nor do not season the morsel too much with my condiments, thus; but use gently; for with torrid embers, and as I may say, ingenuity of you profession, you must acquire and beget a temperance and flavor that may give it smoothness.

Aye, there be chefs that I have seen cook, and heard others praise, and that highly, though thy be not the gourmet, not to speak it profanely, but the gourmand

O it offends me to the soul to see the balloon-pated chef o’er cook a burger to tatters, to very rags, leaving to offend the palate of the epicure, nothing but the charred grounding

O if treated with elfin touch- how capable to succulence!
I would have such whipped for despoiling the art of the caterer. Pray you, avoid it!

Chef: I warrant your honor, Prince Hamlet

Be not to tame neither, but let your own discretions be your tutor; suit the herbs to the spices and the spices to the herbs; with this special observance, that you o’er-step not the essence of flavor: for anything so overdone exposes your oxen-hand!

The Purpose both at first and now, was and is, to hold, as twere, the interest of our gourmet!

Marilyn Lewis
with a little help
from Shakespeare

WE WISH TO WELCOME YOU TO THE HAMBURGER HAMLET.

Like many of us who grew up in Los Angeles, The Hamburger Hamlet played a significant role in our friends and families lives. From lunch with grandma in Sherman Oaks, to dinner in Westwood before seeing a movie and Sunday Brunch in Brentwood, The Hamburger Hamlet was always a home away from home known for simply marvelous food & drink.

Our memories include watching a very dapper man named Harry Lewis go table to table greeting his guests or seeing Marilyn Lewis working with the staff and attending to the guests needs. Still fresh in our memories is our favorite burger paired with a Häagen Dazs shake, the famous lobster bisque and the apricot chicken wings.

So inspired by what The Hamburger Hamlet represented, that when we had the opportunity to take over such a historic brand, we could not resist the chance to bring it back to the proud tradition and foundation created by your former hosts, Harry and Marilyn Lewis and pay our respects to what they achieved.

Welcome back!

Your Hosts Kevin Michaels and Brett Doherty