THE HAMBURGER HAMLET™

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)  15
Served with avocado, tomato and monterey jack cheese

5. Napa Valley Burger  15
Arugula, tomato, red onion, goat cheese, roasted garlic and basil pesto

6. The Guacamole Burger  15
Served with pico de gallo, lettuce and monterey jack cheese

7. Just Plain and Delicious  15
Served with your choice of cheese, lettuce, tomato, onion and pickles

9. Everything on It  15
American cheese, lettuce, tomato, onion, pickles and 1000 island dressing

10. Our Very Best Chili Burger  15
Chopped onions, cheddar cheese and sour cream

11. Our Greatest Hamburger  15
American cheese, lettuce, tomato, onions, pickles, bacon and 1000 island dressing

15. Sautéed Mushroom Burger  15
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)  15
Served with american cheese, ham, tomato, bacon, shredded lettuce and 1000 island dressing

20. Spinach Burger  15
Served with cheddar & muenster cheeses sprinkled with little fried onions

21. The Hamlet Patty Melt  15
American cheese, grilled onions and tomatoes served open faced on grilled rye

22. Bacon-Dijon Burger  15
Served with bacon, lettuce, dijon mustard sauce, cheddar cheese and chopped onions

23. Bleu Cheese Burger  15
Served with a slice of sweet red onion

24. The Relish Burger  15
Served with our house-made relish, lettuce & tomato

THE NEW CLASSICS

Our new classic take on old favorites!

Slow Braised Short Rib Burger  16
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  15
House-made ground lamb patty mixed with herbs and pine nuts, served with goat cheese, lettuce, tomato, pickled onion and tzatziki

Turkey Burger  15
Fresh ground turkey breast, jack cheese, lettuce, tomato, onion and pickles served with our special house made Dijon mustard sauce

Portobella Burger  16
Grilled portobello mushroom topped with sautéed mushrooms, Swiss cheese, grilled onions and a dollop of sour cream

Chicken Burger  15
Grilled chicken breast served with lettuce, tomato, avocado, aioli and choice of cheese

The Pastrami Rueben Burger  16
Our 7oz hamburger served over grilled rye with shaved pastrami, swiss cheese, sautéed onions, sauerkraut and 1000 island dressing

The Brunch Burger  15
Our 7oz hamburger served with a sunny side up egg, bacon and cheddar cheese
## APPETIZERS

**Zucchini Zircles®**
Fresh zucchini, hand-cut and golden fried in Italian bread crumbs served with our delicious apricot sauce and ranch dressing

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

**Golden Fried Chicken Wings (6) 12 or (10) 18**
Served with our delicious apricot sauce, carrots and celery

**“Rooster” Wings (6) 12 or (10) 18**
Our specialty fried chicken wings smothered in our “Rooster” sauce served with cool bleu cheese dressing, carrots and celery

**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

**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

**Our Potato Skins (4) 8 or (8) 14**
Crispy potato skins stuffed with whipped potatoes, cheddar cheese, bacon, sour cream and scallions

**The Hamlet Quesadilla**
A grilled flour tortilla stuffed with jack & cheddar cheeses, roasted bell peppers and grilled onions served with guacamole, sour cream and pico de gallo

- add chicken 3 | add steak 4 | add shrimp 5

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

**Fresh Oysters on the Half Shell**
½ dozen 14  
full dozen 24

½ or full dozen served over crushed ice with lemon, mignonette and our zesty cocktail sauce

**Popcorn Shrimp**
Popcorn size fried shrimp served with our zesty cocktail sauce, garlic aioli and lemon

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

**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

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

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

## 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...

**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

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

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

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

**Our Soup of the Day**
Just ask...
**SANDWICHES**  
**Served with your choice of shoestring fries, steak fries, little fried onions, house salad or coleslaw**

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Hamlet Club</td>
<td>14</td>
</tr>
<tr>
<td>Fresh roasted turkey breast, bacon, swiss cheese, lettuce, tomato, mayonnaise and avocado</td>
<td></td>
</tr>
<tr>
<td>Saloon Steak Sandwich</td>
<td>17</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>Fresh Roasted Turkey and Swiss Piled So High on Rye</td>
<td>14</td>
</tr>
<tr>
<td>Just how the deli would make it! Served with lettuce and tomato</td>
<td></td>
</tr>
<tr>
<td>Ham and Cheese on Rye Oh My!</td>
<td>13</td>
</tr>
<tr>
<td>Sliced black forest ham and muenster with dijonaise</td>
<td></td>
</tr>
<tr>
<td>The BLT Extraordinaire</td>
<td>14</td>
</tr>
<tr>
<td>Sliced beefsteak tomatoes, thick applewood smoked bacon, garlic aioli, leaf lettuce on grilled sourdough... Make it a BLTA by adding avocado! (add 2)</td>
<td></td>
</tr>
<tr>
<td>The Great Cobb Salad</td>
<td>16</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>Little Chop® Salad</td>
<td>13</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>
</tbody>
</table>

**CALIFORNIA MARKET SALAD**  
Romaine lettuce, arugula, candied pecans, cashews, toy box tomatoes, cranberries, chicken, avocado, red onion and goat cheese served with a roasted cashew vinaigrette

**CLASSIC TUNA NICOISE SALAD**  
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

**THE HAMLET CHOPPED SALAD**  
Romaine & iceberg lettuce, garbanzo beans, mozzarella cheese, tomato and italian salami finely chopped and tossed in our house vinaigrette

**ANOTHER TRADITIONAL CHEF SALAD**  
Romaine & iceberg lettuce topped with julienned ham, cheddar & swiss cheese, chopped tomatoes cucumber and hard boiled eggs, choice of dressing

**SALADS**  
**Choice of garlic bread or corn bread**

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Our Fabulous Caesar Salad</td>
<td>12</td>
</tr>
<tr>
<td>Crispy romaine lettuce tossed with our homemade caesar dressing and garlic croutons</td>
<td></td>
</tr>
<tr>
<td>add chicken</td>
<td>3</td>
</tr>
<tr>
<td>add steak</td>
<td>4</td>
</tr>
<tr>
<td>add shrimp</td>
<td>5</td>
</tr>
<tr>
<td>add salmon</td>
<td>8</td>
</tr>
<tr>
<td>The Great Cobb Salad</td>
<td>16</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>Little Chop® Salad</td>
<td>13</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>California Market Salad</td>
<td>16</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>Classic Tuna Nicoise Salad</td>
<td>18</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>The Hamlet Chopped Salad</td>
<td>15</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>A Traditional Chef Salad</td>
<td>15</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>
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</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 3)  
House or Caesar Salad  
Half Turkey, Ham, Tuna or Chicken Salad Sandwich

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Morgan</td>
<td>14</td>
</tr>
<tr>
<td>Fresh roasted turkey, sautéed mushrooms, parmesan cheese, dijonaise and avocado served on sourdough bread</td>
<td></td>
</tr>
<tr>
<td>Tuna Melt</td>
<td>14</td>
</tr>
<tr>
<td>House-made Albacore tuna salad on grilled rye with melted jack cheese and tomatoes</td>
<td></td>
</tr>
<tr>
<td>Real Chicken Salad</td>
<td>14</td>
</tr>
<tr>
<td>All white meat chicken, celery, mayonnaise and slivered almonds served with leaf lettuce</td>
<td></td>
</tr>
<tr>
<td>The Sunflower® Sandwich</td>
<td>12</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>
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</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

Roasted Prime Rib of Beef     8oz   20
                                           12oz   28
Served with au jus and creamed horseradish, mashed potatoes and vegetable medley

The Oak Plank     16
12oz hamburger steak smothered with sautéed mushrooms, grilled onions and roasted bell peppers served with mashed potatoes

Half Roasted Chicken     18
Served with roasted chicken jus, mashed potatoes and vegetable medley

Breast of Turkey     17
Served with gravy, stuffing and cranberry sauce alongside mashed potatoes and buttered green beans

New York Steak     26
Grilled 12oz steak served with mashed potatoes and vegetable medley

Sautéed Salmon     22
Fresh salmon served with wild rice, vegetable medley and maitre d’ butter

Baby Back Ribs     24
Slow roasted baby back ribs smothered in house-made barbeque sauce served with shoestring fries and coleslaw

Fish & Chips     16
Beer battered Atlantic cod served with steak fries and creamy tartar sauce

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

BUILD YOUR OWN HOT DOG     12
Served with Choice of Shoestring Fries, Steak Fries, Little Fried Onions, House Salad or Cole Slaw

A ¼ pound Hebrew National All Beef Hot Dog served on our special baked bun with your choice of up to 3 of the following:

Hamlet Chili, Cheddar Cheese, Chopped Onion, Pickles, Sliced Jalapeno, Saurkrut, Sour Cream, Relish, Grilled Onions, Roasted Peppers, Bacon, Coleslaw, Pastrami (add 2)
(ketchup, mustard and mayo are free!)

SIDES

Shoestring Fries     4
Steak Fries     4
Sweet Potato Fries     4
Baked Potato     6
House Salad     7
Garlic Toast     2
Roasted Vegetable Medley     7
Mashed Potatoes With or Without Gravy     5
Coleslaw     4
Fresh Fruit     6

FOR OUR YOUNG HAMLETS
12 and under

Baby Cheeseburgers (2)     8
Served on sweet Hawaiian buns with cheddar cheese, ketchup and shoestring fries or little fried onions

Old Fashioned Grilled Cheese     7
Grilled sourdough with cheddar and jack cheese served with shoestring fries or little fried onions

Chicken Tenders     8
Fried chicken breast tenders served with shoestring fries or little fried onions

Mac N’ Cheese     8
Pasta shells and a blend of creamy jack & cheddar cheese

Cheese Quesadilla     7
Grilled flour tortilla stuffed with jack & cheddar cheese served with sour cream and guacamole

Hot Fudge Sundae     4
Vanilla ice cream, hot fudge and a cherry on top
### 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Two Eggs Any Style</td>
<td>13</td>
</tr>
<tr>
<td>Served with a choice of applewood smoked bacon, sausage links or a thick slice of ham</td>
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<tr>
<td>Chorizo &amp; Eggs</td>
<td>14</td>
</tr>
<tr>
<td>Chorizo and scrambled eggs topped with homemade salsa served with your choice of corn or flour tortillas</td>
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<tr>
<td>Fresh Fruit</td>
<td>6</td>
</tr>
<tr>
<td>Fresh Berries</td>
<td>8</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>Hangover Omelette</td>
<td>14</td>
</tr>
<tr>
<td>Diced ham, hot green chilis, shredded jack &amp; cheddar cheese and pico de gallo</td>
<td></td>
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<tr>
<td>Spinach &amp; Feta Cheese Omelette</td>
<td>14</td>
</tr>
<tr>
<td>Sautéed spinach, feta cheese and diced tomatoes</td>
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<tr>
<td>Seasonal Vegetable Omelette</td>
<td>14</td>
</tr>
<tr>
<td>Seasonal vegetables with mozzarella cheese</td>
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</table>

### SIDES

<table>
<thead>
<tr>
<th>Side</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Fruit</td>
<td>6</td>
</tr>
<tr>
<td>Hashbrowns</td>
<td>4</td>
</tr>
<tr>
<td>Fresh Berries</td>
<td>8</td>
</tr>
<tr>
<td>Toast</td>
<td>3</td>
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<tr>
<td>Bacon (4)</td>
<td>4</td>
</tr>
<tr>
<td>Free-Range Egg</td>
<td>3</td>
</tr>
<tr>
<td>Sausage (3)</td>
<td>4</td>
</tr>
<tr>
<td>Egg Whites</td>
<td>4</td>
</tr>
<tr>
<td>Ham Steak</td>
<td>4</td>
</tr>
<tr>
<td>English Muffin</td>
<td>3</td>
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</tbody>
</table>

### ALL ABOUT BRUNCH

These items served Saturday & Sunday from 11:30am to 3pm

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Traditional Eggs Benedict</td>
<td>14</td>
</tr>
<tr>
<td>Poached eggs, shaved ham and hollandaise sauce served over english muffins with hash browns, “Those Potatoes” or fresh fruit</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon Benedict</td>
<td>15</td>
</tr>
<tr>
<td>Poached eggs, smoked salmon and hollandaise sauce served over english muffins with hash browns, “Those Potatoes” or fresh fruit</td>
<td></td>
</tr>
<tr>
<td>Poached Eggs Sardou</td>
<td>14</td>
</tr>
<tr>
<td>Poached eggs over creamed spinach and artichoke hearts with hollandaise sauce served with hash browns, “Those Potatoes” or fresh fruit</td>
<td></td>
</tr>
<tr>
<td>A Stack of Buttermilk Pancakes (3)</td>
<td>9</td>
</tr>
<tr>
<td>Served with whipped butter and maple syrup</td>
<td></td>
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<tr>
<td>Add fresh berries</td>
<td>3</td>
</tr>
<tr>
<td>Our Famous “Pain Perdu” French Toast</td>
<td>13</td>
</tr>
<tr>
<td>Extra thick brioche bread soaked in our cinnamon milk and served with fresh berries, maple syrup and powdered sugar</td>
<td></td>
</tr>
<tr>
<td>Bagels and Lox</td>
<td>14</td>
</tr>
<tr>
<td>Smoked salmon &amp; cream cheese served with sliced red onion, sliced tomatoes and capers served with your choice of bagel</td>
<td></td>
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</table>

### DRINKS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke</td>
<td>4</td>
</tr>
<tr>
<td>Diet Coke</td>
<td>4</td>
</tr>
<tr>
<td>Sprite</td>
<td>4</td>
</tr>
<tr>
<td>Root Beer</td>
<td>4</td>
</tr>
<tr>
<td>Mr. Pibb</td>
<td>4</td>
</tr>
<tr>
<td>Strawberry Soda</td>
<td>4</td>
</tr>
<tr>
<td>Ginger Ale</td>
<td>4</td>
</tr>
<tr>
<td>Lemonade</td>
<td>4</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>6</td>
</tr>
<tr>
<td>Grapefruit Juice</td>
<td>6</td>
</tr>
<tr>
<td>Coffee</td>
<td>Iced Coffee</td>
</tr>
<tr>
<td>Ice Tea</td>
<td>4</td>
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<tr>
<td>Evian</td>
<td>6</td>
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<tr>
<td>Badoit</td>
<td>6</td>
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**The Greatest Milk Shakes and Malts 8**

Served with your choice of vanilla, chocolate, strawberry or coffee Häagen Dazs ice cream, we blend them thick and serve them with fresh whipped cream and our special maraschino cherries
The Taste of the Tempest
DESSERTS & SWEETS

The Ultimate Hot Fudge Layer Cake 9
We bake our own triple layer chocolate cake with vanilla Häagen Dazs ice cream and topped with hot fudge and whipped fresh whipped 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

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

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

The Greatest Milk Shakes and Malts 8
Served with your choice of vanilla, chocolate, strawberry or coffee Häagen Dazs ice cream, we blend them thick and serve them with fresh whipped cream and our special maraschino cherries

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

White Wines
Brut, Kenwood, NV, California 7
Pinot Grigio, Ruffino, Venezie, Italy 7
Sauvignon Blanc, Brancott, New Zealand 8
Chardonnay, Coppola, Monterey County 8
Chardonnay, Ravens Wood, California 8
Chardonnay, Dreaming Tree, Central Coast 8

Red Wines
Malbec, Graffigna, San Juan, Argentina 8
Cabernet Sauvignon, Hidden Crush, Paso Robles 8
Cabernet Sauvignon, Jacob’s Creek, Coonawarra, Australia 8
Pinot Noir, Kenwood, California 7
Shiraz, Jacob’s Creek, South East Australia 8
Rouge, Clos Du Bois, California 8

Draft
Stella Artois 6
Hamlet IPA 7
Hamlet Red 7
Kilt Lifter 6
Wolfpup IPA 6
Shock Top, Belgian white 6
Hamlet Hefeweizen 6
Golden Road 329, Lager 6
Golden Road Brown 6
Goose Island, IPA 6
Bud Light, Lager 5

Bottled
Corona 6
Corona Light 6
New Castle Brown Ale 6
Amstel Light 6
Pacifico Clara 6
Heineken 7
Stella Cidre, Apple Cider 7
Guinness 7
Blue Moon 6
Budweiser 5
Fat Tire 6

Booze
Manhattan 11
Knob Creek Rye, Carpano Antica, Vermouth, Bitters

Bloody Mary 11
Chopin Vodka, House-made bloody mix

Daiquiri 11
Selvarey Rum, Simple Syrup, Fresh Lime Juice

Moscow Mule 11
Beluga Vodka, Ginger Syrup, Fresh Lime Juice, Soda Water

Tom Collins 11
Plymouth Gin, Simple Syrup, Fresh Lemon Juice, Soda Water

Old-Fashioned 11
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