



Breakfast Served All Day

Hamburger Hamlet's egg dishes and three egg omelettes are also available with egg beaters or egg whites

Steak and Eggs 11.95

Rib-eye steak cooked to order with 3 eggs any style

All American Breakfast 8.25

Three fresh eggs any style with your choice of ham, bacon or sausage

Three Cheese Omelette 9.95

A blend of cheddar, jack and mozzarella cheeses

Fresh Spinach Omelette 9.95

Melted cheddar and Swiss cheese with tender fresh spinach

Potato Patch Omelette 9.95

Potato, sour cream, scallions, cheddar and muenster cheeses. Served with fresh fruit

Alarm Clock Omelette 9.95

Guaranteed to wake you up! Sausage, pepper jack cheese, peppers, onions, avocado and Serrano pesto. Smothered with Hamlet's chipotle salsa.

Chuck Wagon Omelette 9.95

Chili, cheddar and jack cheese. Topped with sour cream and green onions

Garden Vegetable Omelette 9.95

With seasonal vegetables, sautéed onions, mozzarella cheese. Topped with a light sprinkle of parmesan

Hangover Omelette 9.95

With green chiles, diced ham and pepperjack cheese. Served with those potatoes

Classic Pancake Stack 8.25

A stack of our famous thin buttermilk pancakes with maple syrup and melted butter. Plain or blueberry

French Toast 8.25

Thick slices of egg bread grilled to a golden brown in cinnamon batter. Served with hash browns and fresh fruit

Old Fashioned Oatmeal 6.50

With toasted pecans, raisins, banana and brown sugar

Country Breakfast 8.25

Two eggs any style with bacon or sausage and three buttermilk pancakes or waffle or 2 slices French toast or country potatoes. Add \$1.00 for waffle



Something New

Marinated Portobello

Mushroom Burger

Sautéed onions, spinach, basil pesto and tomato on a whole wheat bun

\$9.95

Tilapia Veracruzana

Roasted potatoes, salsa veracruzana, queso ranchero and tomatillo sauce topped with grilled tilapia and fruit relish

\$12.25

Turkey Sandwich

Roasted turkey breast, cranberry sauce, jack cheese, sprouts and toasted sesame seeds on wheat bread with a side of seasonal fruit

\$10.85

Farfalle Pasta

With fresh snow peas, salmon and mint in a white wine lemon sauce

\$12.25

Spinach Salad

With spiced pecans, bacon, blue cheese, tomatoes, balsamic vinaigrette and a parmesan crisp

\$10.50

Salmon Burger

With tomato, lettuce, red onion and roasted red pepper tartar sauce

12.95

Cocktails

Sparkling Hamlet 10

Sparkling Wine, St. Germain, Vodka, Lemon
"Sixty years and still going strong"

Fruit Infusion 9

Sauvignon Blanc, Vodka, Esprit de June,
Cucumber, Blackberries
"Fresh as the local farmer's market"

Sarsaparilla 10

Root Beer Vodka, Vanilla Ice Cream, Coke
"Being an adult has its perks"

South of the Border 12

Herradura Tequila, Cointreau, Red Chili Syrup,
Agave, Lime Juice
"Clean citrus with a hint of spice"

Sazerac 11

Jefferson's Bourbon, Sugar, Absinthe,
Peychaud's, Angostura
"Created by Antoine Peychaud, New Orleans"

Pisco Sour 9

Pisco, Simple Syrup, Lime, Egg Whites
*"Famous in Chile & Peru— like the bloody mary
in the U.S., everyone thinks their recipe is the
best!"*

Caipirinha 10

Leblon Cachaca, Lime, Simple Syrup
*"Once known as a peasant farmer's drink, it's
now a true classic!"*

Dark & Stormy 9

Goslings Rum, Ginger
Beer, Lime *"The
national drink of
Bermuda, circa
1806"*



APPETIZERS

something to have with your drinks

Fire Roasted Artichoke 7.99

with 2 sauces and fresh parmesan cheese

Spinach and Artichoke Dip 7.99 *Hamlet's own*

Creamy and piping hot. Served with crisp tortilla chips

Crispy Calamari and Shrimp 8.99

with fire and ice dipping sauce and traditional cocktail sauce

Asian Pot Stickers 9.25

tender pork dumplings served on a light Thai salad with Bangkok peanut dipping sauce

BBQ Chicken Quesadilla 9.25

filled with bbq chicken, onions, pepper jack, cheddar and cilantro. Served with sour cream and chipotle salsa

Zucchini Zircles 8.99 *our signature dish*

fried with Italian herbed breadcrumbs served with tangy apricot sauce, chipotle salsa and ranch dressing

Hamlet Chicken Wings* 11.95 or 16.50

-8 or 16 wings southern fried with a side of apricot sauce or tangy rooster sauce

-8 or 16 wings tossed in spicy rooster sauce with a side of blue cheese dressing

*Happy Hour Special! Get 8 wings for only \$6 (available in the bar area only)

Cajun Chicken Strips 8.99

bbq, ranch and honey mustard dipping sauces

Ultimate Nachos 9.25

tortilla chips, 2 cheeses, chili, guacamole, sour cream and pico de gallo

Munchies Munchies Munchies* 13.50 *a taste of the best*

platter of crispy calamari and shrimp, zucchini zircles, pot stickers and bbq chicken quesadilla

*Excluded from happy hour promotions

Potato Skins 9.25

four golden skins; one filled with cheddar cheese and bacon, one with chicken, bbq sauce and cheddar/jack blend, one with chili and pepper jack cheese and one with a sour cream chipotle dipping sauce

Wines by the Glass

White

Beringer White Zinfandel	6.75
Kendal Jackson Riesling	10.50
S A Prum Essence Riesling	7.75
Gabbiano Pinot Grigio	6.75
La Terre Chardonnay	6.75
Brancott Sauvignon Blanc	7.75
Chateau St. Jean Fume Blanc	8.75
Alexander Valley Chardonnay	8.75
Beringer Napa Chardonnay	9.75
Kendal Jackson Chardonnay	10.50
Sonoma Cutrer Chardonnay	10.75

Red

Castle Rock Pinot Noir	8.75
Sycamore Lane Cabernet	6.75
Paul Jaboulet Cotes du Rhone	9.25
Domino Merlot	7.75
Rodney Strong Merlot	9.75
Banfi Chianti Classico	8.75
7 Deadly Zins Zinfandel	8.75
Jacob's Creek Shiraz	7.75
Sterling Cabernet	8.75

Bubbles

Freixenet Cava Brut Split	7.75
Korbel Brut Bottle	22.95

Most appetizers
available for \$6 at the
bar during happy hour!

SALADS

California Market Salad 14.25 1/2 12.25

romaine, arugula, candied pecans, cashews, toybox tomatoes, cranberries, chicken, avocado, red onion, goat cheese and a roasted cashew vinaigrette

Chicken Caesar Salad 9.95 1/2 7.95

romaine, toasted croutons, classic Caesar dressing and fresh parmesan cheese. Substitute salmon add \$2

Mediterranean Chop Salad 9.95 1/2 7.95

romaine, roast turkey, red onion, peppers, feta cheese, cucumbers, Kalamata olives, tomatoes, garbanzo beans and feta vinaigrette

Classic Cobb Salad 11.95 1/2 10.95

baby lettuce, roast turkey, blue cheese, bacon, tomato, cucumber, avocado and egg with blue cheese dressing

Santa Fe Chicken Salad 10.95 1/2 8.95

romaine, bbq chicken breast, corn and black bean salsa, scallions, tortilla strips, tomato, pepper jack cheese and Poblano ranch dressing

Chicken Waldorf Salad 11.95 1/2 9.95

chicken, grapes, romaine, apple, candied pecans, celery and cranberries in a citrus dressing

Baby Field Greens 6.00

apple, blue cheese, candied pecans and balsamic vinaigrette

Sesame Mango Asian Salad 11.95

baby lettuce, Napa cabbage, grilled chicken, ripe mango, carrots, scallions, cilantro, toasted almonds and a hoisin dressing

The Wedge 5.95

Crispy wedge of iceberg lettuce with grape tomatoes, red onions, crumbled blue cheese and vinaigrette

THE STELLA * most popular

a cup of onion soup or soup of the day served with a baby green salad and half a sandwich

10.62

meatloaf sandwich and salmon BLT not included

Substitute Lobster Bisque add \$1.50

SOUPS AND CHILI *SERVED WITH GARLIC TOAST OR CORN BREAD*

French Onion Soup Bowl 7.95 Cup 6.45

aromatic broth of caramelized onion, French bread and bubbling Swiss cheese

Hamlet Lobster Bisque Bowl 8.50 Cup 7.00 *known for this*

rich and creamy, with a touch of brandy

Soup of the Day Bowl 7.95 Cup 6.45 your server will present the day's selection

Roadhouse Chili Bowl 8.50 Cup 7.50

a sweet and spicy favorite garnished with cheddar cheese and sour cream

BURGERS BURGERS BURGERS

Your choice of Angus Beef, Turkey or Vegetarian patty

Deliciously thick and juicy—using only fresh ground beef, all of our hamburgers are cooked medium unless otherwise requested. Served with a choice of garlic, mesquite, sweet potato or regular fries.

HOME TOWN BURGER 9.50

American cheese, tomato, chopped onion, crisp lettuce, pickles, relish, mustard and mayo

1. Classic Cheeseburger 9.50

American cheese, tomato, onion, crisp lettuce, pickle and thousand island

2. Caliente Burger 10.25

pepper jack cheese, tomato, grilled onion, crisp lettuce and Serrano chili pesto

3. Hickory Burger 11.25

onion rings, bbq sauce, bacon, cheddar cheese, tomato, crisp lettuce and onion

4. Marilyn Burger 10.25

avocado, jack cheese, tomato, onion, crisp lettuce and Dijon mayonnaise

5. Mushroom Burger 10.00

caramelized mushrooms, tomato, onion and cheddar cheese

Gluten free buns available

SANDWICHES

Warm Sonora Flatbread Sandwich 10.71

grilled chicken, avocado, pico de gallo, iceberg, cheddar, pepper jack cheese and Serrano cilantro pesto

Classic Reuben 9.92

pastrami, sauerkraut, Swiss cheese and thousand island on grilled light rye

California Chicken 10.85

Cajun chicken breast, jack cheese, avocado, lettuce, tomato, onion and ranch dressing on ciabatta roll

Patty Melt 9.64 Tuna Melt 9.13

-hamburger patty, cheddar cheese, caramelized onion
-albacore, jack cheese, ripe tomato.
Served with coleslaw and fries

6. Napa Valley Burger 10.25

arugula, tomato, goat cheese, roasted garlic and basil pesto

7. Steakhouse Blue Burger 10.25

pepper crusted patty, blue cheese, onion, horseradish sauce and A1 sauce

8. Bunless Bacon and Cheese 11.50

12 oz patty (beef only), choice of cheese and fries or vegetables

9. Baby Cheeseburgers 11.50

four baby cheeseburgers (beef only) with American cheese and thousand island

10. Gourmet Sliders 12.25

mini versions of steakhouse blue, caliente, classic and hickory (beef only)

11. Parmesan Burger 10.25

served medium rare with shitake mushrooms, sautéed onions, parmesan crisp, tomato and catsup

Morgan 9.61

turkey, mushrooms, parmesan cheese, Dijon mayonnaise and avocado on sourdough

Blackened Salmon BLT 11.22

blackened salmon, bacon, lettuce, tomato and mayonnaise on ciabatta roll

Club 10.20

turkey, bacon, lettuce, tomato, Swiss cheese and black pepper aioli on toasted wheat

Meatloaf Sandwich 11.81

glazed with BBQ sauce and topped with mashed potatoes, little fried onions and gravy

French Dip 11.85

thin sliced angus beef, French bread, provolone cheese, horseradish sauce and au jus

ENTREÉS

Chicken

Yucatán Chicken Fajitas 12.91

citrus and chili spiced chicken breast, peppers, onions, guacamole, sour cream, cilantro, chipotle salsa and tortillas

Chicken Paillard 12.25

lemon and herb marinated chicken breast, fresh vegetables, gratin potatoes and fresh arugula salad

Pan Roasted Chicken 13.05

a de-boned half chicken with sautéed vegetables, garlic fries and a wild mushroom sauce

Beef *angus beef*

12 oz Angus Rib Eye 21.82

garlic parmesan cheese fries, sautéed vegetables and herb butter

Oak Plank 12.07

12 oz hamburger steak, mushrooms, peppers, onions and mashed potatoes with brown gravy

Hamlet's Meatloaf 12.95

beef, onion, garlic, tomato, ketchup, bbq sauce, mashed potatoes and sautéed vegetables

Prime Top Sirloin 17.08

sliced with au jus, sweet potato fries and asparagus

Baby Back Ribs Full 22.36 Half 15.95

served with French fries, bbq baked beans and sweet and tangy bbq sauce

Pasta

Chicken Alfredo Pasta Full 11.26 Half 9.95

chicken and fettuccine noodles in a creamy Alfredo sauce

Cajun Shrimp Pasta 16.52

angel hair pasta, spiced jumbo shrimp, homemade marinara sauce and fresh parmesan cheese

Seafood

Baja Fish Tacos 11.83

three flour or corn tortillas stuffed with cabbage, pico de gallo and avocado served with black bean and corn relish

Fried Shrimp 14.46

breaded shrimp, mesquite fries and coleslaw served with cocktail sauce and tartar sauce

Sesame Ginger Salmon 14.77

sautéed spinach, basmati rice, roasted peppers and sesame ginger glaze

House Made Fish and Chips 11.99

crispy light beer batter, fries, coleslaw and dill tartar sauce

SIDES

Sweet Potato Fries 4.00

Gratin Potato 4.00

Baked Beans 3.95

Coleslaw 3.95

Sautéed Vegetables 4.00

Mashed Potatoes 4.00

Steak Fries 4.25

Regular, Mesquite or Garlic Fries 4.00

Little Fried Onions 4.00

Sautéed Spinach 4.00

Fruit Bowl 4.00

4.00

DESSERTS

Ultimate Hot Fudge Cake 7.50 *Homemade big enough for two*

three layer chocolate cake with three scoops of vanilla ice cream, creamy hot fudge and whipped cream

Caramel Apple Cobbler 5.50

served warm with a scoop of vanilla ice cream and nuts

Hot Fudge Sundae sm 4.00 lg 5.25

vanilla ice cream, hot fudge, whipped cream, pecans

Cheesecake 6.50

creamy rich cheesecake served with tangy raspberry sauce .

Hamlet Mudd Pie 6.75

Kona coffee ice cream, Oreo cookies, whipped cream and fudge

SHAKES

Oreo Shake 4.25

oreo cookies, vanilla ice cream, chocolate syrup

Orangesicle 4.25

fresh orange juice, vanilla ice cream

Mango Madness 4.25

mango puree and fruit juice

Fresh Fruit Shake 4.25

sherbet, bananas, strawberries, pineapple

Old Fashioned 4.25

vanilla, chocolate or strawberry

Root Beer Float 4.25

vanilla ice cream, Barq's root beer

THE BEER LIST

Bottled Premium 5

Heineken, Heineken Light, Corona, Stella Artois
Newcastle, Bass Ale, Amstel Light, Dos Equis
Beck's, Sierra Nevada

Premium Draft 6/Pilsner 6.75/Schooner

Hamlet Ale, Pyramid Hefeweizen, Sam Adams

Bottled Domestic 4

Budweiser, Miller Lite, Coors Light, Miller
Genuine Draft

Domestic Draft 4.75/Pilsner 6.50/Schooner

Bud Light

Buckler (non-alcoholic) 4.45

Fountain Drinks, Lemonade and Iced Tea 2.50

Acqua Pana, San Pellegrino 3.50