

SMALL PLATES & SALADS

LOCAL MARKET SOUP	\$7
MARINATED OLIVES & ALMONDS	\$6
CHICKPEA FRITTER <i>salsa verde</i>	\$9
PICKLED VEGETABLES <i>rotating selection of pickled vegetables, whipped ricotta, crostini</i>	\$8
CRISPY PORK BELLY BITES <i>sherry maple gastrique, brown butter celery root puree, marinated apples</i>	\$9
SPANISH OCTOPUS <i>potato confit, paprika, smoked green olive puree</i>	\$16
SMOKED SKUNA BAY SALMON <i>beets, pickled red onion, horseradish cream</i>	\$16
MEDITERRANEAN FLATBREAD <i>salsa verde, potato confit, chopped olives, feta, preserved lemon</i>	\$12
ARTISAN CHARCUTERIE & CHEESE BOARD <i>Chef's choice of 3 charcuterie and cheeses with accomtreatment</i>	\$21
MIXED GREEN SALAD <i>radish, red onion, pink lady apple, goat cheese, sherry mustard vinaigrette</i>	\$12
SALMON & FENNEL SALAD <i>endive, little gem, shaved fennel, orange, mint, lemon vinaigrette</i>	\$18

Sales Tax will be added to the price of all food and beverage items served.
Parties of 8 or more will be on one check and charged 18% gratuity plus tax.

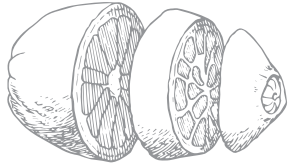
¹ Served raw or undercooked or contains raw or undercooked ingredients.
² Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PIZZA

BRUSSELS & PANCETTA <i>creamy brussel sprouts, crispy pancetta, pine nuts</i>	\$18
HOT COPPA <i>salami, mozzarella, parmesan, olive, red onion</i>	\$18
SAUSAGE & ONIONS <i>housemade Italian sausage, onion & garlic confit, ricotta, parmesan</i>	\$18
MARGHERITA <i>red sauce, mozzarella, basil</i>	\$15

ENTREES

H&L BURGER¹ <i>half-pound grilled patty, molasses braised onions, gruyere, black pepper aioli, leaf lettuce</i>	\$16
FETTUCINE & CLAMS <i>Little Neck clams, white wine, butter, lemon, parsley</i>	\$21
MUSHROOM BOLOGNESE <i>rigatoni, ricotta cheese, fried herbs</i>	\$20
GRILLED TROUT <i>fried delicata squash, mandarin oranges, brown butter, dill creme fraiche</i>	\$26
CHICKEN & PORK CASSOULET <i>herb roasted chicken breast, catalan sausage, white beans, shaved apple & celery</i>	\$28
BEER BRAISED SHORT RIBS <i>whipped potatoes, roasted winter vegetables, crispy carrots</i>	\$36



COCKTAILS

SCOFFLAW COCKTAIL	<i>Rye, Dolin Dry Vermouth, Lime, Grenadine, Orange Bitters</i>	\$10
KUMAMOTO SOUR	<i>Kikori, Coconut Cream, Ginger Green Tea Syrup, Lime, Matcha Tincture</i>	\$11
APPLE PIE MULE	<i>Apple Cinnamon Infused Hangar One, Apple-Cinnamon Tea, Ginger Beer, Lemon, Soda</i>	\$9
PIMMS PROPER	<i>Gin, Lemon, Ginger Beer, Pimm's No.1</i>	\$10
HOT TODDY	<i>Glenfiddich 12 yr Scotch, Honey, Lemon, Orange, Spices</i>	\$10
REMEMBER THE MAINE	<i>Rye, Carpano Antica, Morlacco Cherry, Absinthe</i>	\$10
JACK ROSE COCKTAIL	<i>Laird's Applejack, Lemon, Grenadine</i>	\$10

DRAFT COCKTAILS

H&L OLD FASHIONED	<i>Maker's Mark H&L Private Select Barrel Bourbon, Angostura Bitters, Sugar, Citrus</i>	\$12
H&L MANHATTAN FEW	<i>Rye, Carpano Antica Vermouth, Luxardo Maraschino, Angostura Bitters</i>	\$12

WINES

SPARKLING ROSÉ	Campo Viejo	\$9.25
BRUT	Steorra	\$11.25
ROSÉ	Bodini Cellars	\$9.25
PINOT GRIS	A to Z	\$10.25
PINOT GRIGIO	Luna	\$9.25
SAUVIGNON BLANC	Clos du Val	\$11.25
CHARDONNAY	Talbott Kali Hart	\$12.25
PINOT NOIR	Elouan	\$13.25
ZINFANDEL	Saldo	\$14.25
TEMPRANILLO	Carlos Serres Rioja Reserva	\$9.25
ZINFANDEL BLEND	OZV	\$10.25
CABERNET SAUVIGNON	Backstory	\$10.25
CABERNET SAUVIGNON	Mt. Veeder	\$16.25

DRAFT

ROTATING	Berryessa Brewing	A.Q.
ROTATING	Bike Dog	A.Q.
ROTATING	Fieldwork	A.Q.
ROTATING	Sactown Union	A.Q.
TAKE 5 SESSION IPA	New Glory	\$6.50
BLACK HOUSE STOUT	Modern Times	\$6.25
FOLSOM DAM GOOD PILSNER	Fort Rock Brewing	\$6.00
BONITO BLONDE	Ballast Point	\$6.50

CAN

RAINIER and TECATE	\$3.50
DALE'S PALE ALE	\$5.50
BALLAST POINT SCULPIN IPA	\$7.50
MOOSE DROOL BROWN	\$5.50
SCHILLING CIDER	\$7.00
PIZZAPORT GOLDEN ALE	\$6.00
CLAUSTHALER NON-ALC	\$4.50
EPIC LOS LOCOS LAGER	\$6.00
EPIC S.O.B. COFFEE STOUT	\$6.50

WE SUPPORT RADD

Please ask your server about our complimentary Designated Driver drink offerings.