



SMALL PLATES

CRISPY PORK BELLY BITES

orange mostarda, frisee, sherry gastrique 10

SPICY, CRUNCHY, TANGY CHICKEN

housemade fermented hot sauce, pickles, sesame seeds, shaved lettuce 9

CHICKPEA FRITTERS

italian salsa verde 9

GARLIC SHRIMP *

sizzling shrimp, chili flake, lemon, toast 10

SPANISH OCTOPUS

potato confit, pimenton, smoked green olive puree 16

SICILIAN LAMB MEATBALLS *

lamb meatballs filled with raisins and pinenuts, sherry wine cream sauce, fried rosemary 11

BEET HUMMUS

goat cheese, everything spice blend, grilled flatbread 8

BRUSSELS SPROUTS

fresh pomegranate and crema, balsamic, molasses 8

PATATAS BRAVAS *

spicy tomato sauce, pimenton, garlic aioli 7

SALMON TARTARE *

grilled pineapple, chili lime vinaigrette, taro root chips 9

BRANDADE

saffron poached salt cod, whipped potatoes, preserved lemon, toast 6

MIXED GREEN SALAD

apples, almond clusters, sherry mustard vinaigrette goat cheese 11

CHARCUTERIE & CHEESE

SELECTION OF 3 ARTISANAL CHEESES with accoutrements 14

SELECTION OF 3 HOUSEMADE CHARCUTERIE with accoutrements 14

COMBINATION OF BOTH with accoutrements 25

ENTREES

PISTACHIO STUFFED TROUT *

pistachio puree, baby beets, fennel confit & saffron pickled fennel, charred lemon 29

PAPPARDELLE BOLOGNESE

beef and pork ragu, fresh ricotta, basil 22

POTATO GNOCCHI

delicata squash, pomegranate, brown butter, sage, hazelnut 20

* add chicken +6

BRICK CHICKEN *

kabocha squash, escarole, flame raisin and pinenut relish, herby jus 25

SPICE RUBBED PORK SHOULDER STEAK

organic white corn polenta, macerated savoy cabbage, apple, pomegranate, mustard seed 20

STEAK AND POTATO

grilled prime ribeye, baked, fried and loaded potato, parmesan cream, crispy bacon, veal jus 35

BABY KALE AND CHICKEN SALAD *

avocado, farro, feta cheese, fennel, radish, oranges, lemon vinaigrette 17.5

IMPOSSIBLE BURGER

tapenade spread, garlic pickled cucumber 16.5

H&L BURGER *

brisket and chuck patty, pickled red onion and fennel, sierra nevada white cheddar, calabrian aioli, shredded lettuce 16.5

* add avocado +2.5, sunny side egg +1.5, porchetta +3.5, pickled Fresno chilis +1.5

PIZZA

Four Cheese & Pesto 18

Italian Sausage 18

Margherita 16

THE GOOD LIFE

a variety of small bites, followed by a large format platter built for 2, finished with dessert A.Q.

* inquire about wine pairing

>> Chef Anthony Scuderi GM Rafael Jimenez Rivera

Sales Tax will be added to the price of all food and beverage items served.

A 2.5% Kitchen Equity Share has been added to all checks

Parties of 8 or more will be on one check and charged 18% gratuity plus tax.

Separate checks can not be accomodated but we will gladly process up to 3 forms of payment

* Served raw or undercooked or contains raw or undercooked ingredients.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



DINNER COCKTAILS

PISTACHIO PRESCRIPTION *Denizen White Rum, lime, pistachio* 10 | Up

AGAVE AL PASTOR *Altos Blanco Tequila, Mezcal, grilled pineapple, chili, lime, blackstrap bitters* 12 | Tall

DOGG AFTER DARK *Vanilla infused Hennessy, lemon, almond vanilla tea, creme de cacao, egg white* 12 | Tall

MAY THE GOURDS BE WITH YOU *Elijah Craig H&L Barrel Bourbon, pumpkin shrub, ginger, demerara* 10 | Rocks

NOW THAT'S WHAT I CALL A VODKA DRINK VOL. 187 *Chai tea vodka, pear, quince, citrus* 11 | Up

SCOTCH HIGH BALL *Highland Park 12yr, soda, lemon, mint* 11 | Tall

H&L OLD FASHIONED *Starward Twofold, Angostura Bitters, Sugar* 12 | Rocks

MAN OF HONOR *Westward Single Malt, Carpano Antica Sweet Vermouth, Luxardo Cherry, bitters* 12 | Rocks

H&L G&T *Beefeater Gin, passionfruit, tonic, lime* 10 | Tall

A COOL QUIET EVENING *Titos Vodka, Gin, Mommenpop vin d'orange, lemon* 13 | Up

CALIFORNIA AMERICANO *Mezzodi Apertivo, Vecchio Amaro del Capo, grapefruit, soda* 10 | Tall

RED & WHITE WINES

SAUVIGNON BLANC *Patient Cottat* 9

SAUVIGNON BLANC *Stags Leap* 14

ALBARIÑO *Ferdinand* 10.25

REISLING *Jim Barry Watervale* 9.25

CATARRATTO *Feudo Montoni* 10.25

CHENIN BLANC *Gaderian* 11.25

CHARDONNAY *Domaine Vocoret & Fils* 16

CHARDONNAY *Buehler* 13

PINOT NOIR *Anthill Farms* 16

CAB FRANC *Marc Bredif* 12

MERLOT *Chateau De Lionne* 11.25

DOLCETTO *Abbona "Papa Celso"* 8

TEMPRANILLO *Termes* 12.25

ZINFANDEL *Easton* 10.75

CABERNET SAUVIGNON *Iron & Sand* 15

SPARKLING WINE & ROSE

CAVA *Juve y Camps* 10.25

SPARKLING ROSE *Domaine Carneros* 16

ROSÉ *The Withers* 12.25

PAPPY FLIGHT 27

Half Ounce Pours of each
 Old Rip Van Winkle 10yr
 Van Winkle Special Reserve 12yr
 Pappy Van Winkle Family Reserve 15yr

BRANDY FLIGHT 18

Half Ounce Pours of each
 Bertoux Brandy 7yr
 Ventura Strawberry Brandy 3yr
 Ararat Brandy 7yr

CANNED BEER

RAINIER 3.5

TECATE 3.5

DALE'S PALE ALE 5.5

COMMON HIBISCUS SAISON 6.75

KNEE DEEP SLOOOO MO IPA 5.5

FIELD RECORDINGS FOXIE QUINCE 9

2 TOWNS PINEAPPLE CIDER 6.5

GUAVA TREES SPARKLING ALE 6.5

MOOSE DROOL BROWN 5.5

BELCHING BEAVER IPA 8.25

HELL or HIGHWATERMELON WHEAT 5.5

SURLY FURIOUS IPA 9

DRAFT BEER

Ask server for our current beers on tap!