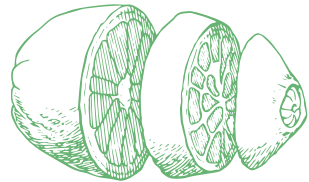


FAMILY DINNERS*designed to feed four people***RIGATONI BOLOGNESE \$50***mezze rigatoni, fennel sausage ragout, ricotta, basil. Served with garlic bread & simple salad.***(V) impossible meat substitute +5****YARDBIRD CHICKEN \$55***marinated free range Rocky's Chicken, roasted kabocha squash, yukon potatoes, natural jus. Served with a simple salad.***PIZZA PARTY \$45***your choice of any 2 pizzas plus pickled vegetables. Served with a simple salad.***BRAISED SHORTRIB DINNER \$70***whipped horseradish potatoes, roasted vegetables & peppercorn sauce with a simple salad.***SMALL PLATES****GARLIC SHRIMP 9***garlic infused olive oil, chili flake, lemon***FRIED BRUSSELS SPROUTS 9***guajillo chile gastrique, sesame, garlic aioli***GRAIN BOWL (V) 12***red quinoa, chickpeas, delicata squash, beets, greens, avocado, smoked almonds***VITAMIN C SALAD 10***mixed greens, honeycrisp apples, candied almonds, goat cheese sherry-mustard vinaigrette***AVOCADO SALAD (V) 11***pickled cauliflower & shallots, romesco, everything spice***SPANISH OCTOPUS 16***grapes, hazelnuts, fried lemon, green olive vinaigrette***add chicken or shrimp to any salad +6****SANDWICHES****FRIED CHICKEN SANDO 14***spicy chicken cutlet, smashed avocado, red cabbage slaw***PHILLY CHEESESTEAK 14***shaved ribeye, cheese sauce, grilled onions***IMPOSSIBLE BURGER (V) 16***gato's special sauce, giardiniera, shredded lettuce***H&L BURGER 16***brisket and chuck patty, calabrian chili aioli,**pickled red onion & fennel, cheddar, shredded lettuce***add bacon \$2 • egg \$1.5 • avocado \$3 • Fresno chili \$1.5****ROAST PORK 14***pepperoncini, brocolini, provolone cheese***MEATBALL HOAGIE 14***pork meatballs, red sauce, provolone cheese***ENTREES****RIGATONI BOLOGNESE (V) 20***mezze rigatoni, fennel sausage ragout, ricotta, basil***impossible meat substitute +2****CREEKSTONE FARMS SHORTRIB 27***red wine braised shortrib, horseradish whipped potatoes, braised cippolini onions, au poivre sauce***PAN SEARED SCALLOPS 32***roasted brussels sprouts, bacon-mustard vinaigrette, parsnip puree***BRICK CHICKEN 22***kabocha squash, baby shiitake mushrooms, brown butter, hazelnuts, chicken jus***IMPOSSIBLE MEATLOAF (V) 18***3 root mash, mushroom gravy***PIZZA****FOUR CHEESE AND PESTO 18****MARGHERITA 16****ITALIAN SAUSAGE, OLIVE, RED ONION, MOZZARELLA 18****MEATBALL, RICOTTA, CHILI OIL, OREGANO 18****BIANCA- BROCCOLINI, RED ONION, PARMESAN, BLACK PEPPER 18****VEGAN- DELICATA SQUASH, RED ONION, OLIVES 16****KIDS MENU****CHEESE PIZZA 10****PASTA** *choice of red sauce or butter & cheese • 7***CHICKEN LITTLE 8****GRILLED CHEESE 7****CHEESEBURGER with fries • 10****>> Chef Galice Ryan***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 accommodated 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.***V- VEGAN**



LOOK-A-LIKES *Non-Alcoholic Beverages*

- CUCUMBER COOLER 4.25
- SEASONAL SHRUB 4.25
- PELEGRINO 4
- MEXICAN COKE 4.5
- LAGUNITAS HOP WATER 4.5

DINNER COCKTAILS

- H&L OLD FASHIONED 13 (For two, \$25)
- GIN & PASSIONFRUIT TONIC 11
- HIBISCUS MULE *vodka, ginger, lime, Jamaica* 11
- LAZY SUMMER *peach infused rye, peach tea, lemon, bitters* 11
- HONEYDEWS & DON'TS *honeydew and cucumber infused Banhez Mezcal, lime, agave, mint* 12
- NOT YOUR MOTHER'S MAI TAI *coconut-washed rum, pineapple rum, brown sugar, kaffir lime, pineapple* 13
- NOTORIOUS F.I.G. *fig and orange infused gin, Earl Grey, grapefruit* 12

RED & WHITE WINES

- ROSÉ *Ulacia Txakolina* 13/62
- SPARKLING ROSÉ *Balletto* 15/65
- CHENIN BLANC *St. Rey* 10/42
- CHARDONNAY *Wonderwall* 12/46
- CHARDONNAY *Hess Collection* 15/60
- SAUVIGNON BLANC *Staggs Leap* 14/60
- CATARRATO *Fuedo Montoni* 11/46
- JACQUERE *Andre et Michele* 11/42
- ALBARIÑO *Ferdinand* 10/42
- BEAUJOLAIS VILLAGE *Jean Foillard* 14/52
- PINOT NOIR *Los Morros* 9/38
- PINOT NOIR *Major Wines* 15/60
- NERO D A'VOLA *Cusumano* 9/38
- CABERNET SAUVIGNON *Glenelly* 10/42
- CABERNET SAUVIGNON *Union Sacre* 15/60

BEER SELECTION *See Server for Draft Beer Selection*

CANNED BEERS

- OOPSIE DHAZY IPA *Knee Deep* 5.5
- MOOSE DROOL BROWN ALE *Big Sky Brewing* 5.5
- TIKI TIME TROPICAL WHEAT *Calicraft Brewing* 5.5
- BRINEY MELON *Anderson Valley Gose* 5.5
- TIME BINDER IPA *Almanac/Moonraker (16oz)* 9
- FRAMBOISE ROSE *Anderson Valley Gose* 5.5
- WOWZA HAZY PALE ALE *Deschutes (low-cal)* 5
- OLYMPIA 3.5
- TECATE 3.5
- DALE'S PALE ALE 5.5