



## SMALL PLATES

### GARLIC SHRIMP 9

garlic infused olive oil, fresno chile, lemon

### GRAIN BOWL (V) 12

red quinoa, chickpeas, delicata squash, beets, greens, avocado, smoked almonds

### VITAMIN C SALAD 10

mixed greens, Patrick's garden apples, candied almonds, goat cheese sherry-mustard vinaigrette

### AVOCADO SALAD (V) 11

pickled cauliflower & shallots, romesco, everything spice  
add chicken or shrimp to any salad +6

## PIZZA

### FOUR CHEESE AND PESTO 18

fontina, parmesan, ricotta and mozzarella, black pepper, pesto

### MARGHERITA 16

tomato, basil, mozzarella, olive oil

### ITALIAN STALLION 18

fennel sausage, olive, red onion, mozzarella, parmesan

### MEATBALL 18

housemade ricotta, mozzarella, Calabrian chile oil, oregano

### BIANCA 18

broccolini, red onion, parmesan, ricotta, black pepper

### VEGAN (V) 16

delicata squash, red onion, tomato

## SANDWICHES AND ENTREES

### FRIED CHICKEN SANDWICH 14

pickles, savoy cabbage slaw, hot sauce

### PHILLY CHEESESTEAK 14

shaved Creekstone beef, Wiz, 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

### MEATBALL HOAGIE 14

pork meatballs, red sauce, provolone

### RIGATONI BOLOGNESE 20

mezze rigatoni, fennel sausage ragout, ricotta, basil

impossible meat substitute (V) +2

### CREEKSTONE FARMS SHORTRIB 27

red wine braised shortrib, horseradish whipped potatoes,

braised cippolini onions, au poivre sauce

## >> 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 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.

V- VEGAN

## KIDS MENU

### CHEESE PIZZA 10

PASTA choice of red sauce

or butter & cheese • 7

### CHICKEN LITTLE 8

GRILLED CHEESE 7

CHEESEBURGER with fries • 10

## LUNCH 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  
**POM.COM** El Tesoro, pomegranate shrub, lime juice, bitters 13

Try it with Mezcal!

## RED & WHITE WINES

- ROSÉ** Ulacia Txakolina 13/62  
**SPARKLING** Bouvet 11/45  
**SPARKLING ROSÉ** Balleto 15/65  
**CHENIN BLANC** St. Rey 10/42  
**CHARDONNAY** Wonderwall 12/46  
**CHARDONNAY** Hess Collection 15/60  
**SAUVIGNON BLANC** Staggs Leap 14/60  
**JACQUERE** Andre et Michele 11/42  
**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  
**WOWZA HAZY PALE ALE** Deschutes (low-cal) 5  
**EASY SQUEEZY** 2 Towns Ciderhouse 5.5  
**OLYMPIA** 3.5  
**TECATE** 3.5  
**DALE'S PALE ALE** 5.5



## 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