

KIDS MENU

CHEESE PIZZA 10

PASTA choice of red sauce or butter & cheese • 7

CHICKEN LITTLE 8

GRILLED CHEESE 7

CHEESEBURGER with fries • 10

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, a simple salad and cookies.

BRAISED SHORTRIB DINNER \$70

whipped horseradish potatoes, roasted vegetables and peppercorn sauce with a simple salad.

SMALL PLATES

GARLIC SHRIMP 9

garlic infused olive oil, fresno chile, lemon

FRIED BRUSSELS SPROUTS 9

guajillo chile gastrique, sesame, garlic aioli

TATER TOTS (V) 9

harissa ketchup, chives

CAST IRON ROASTED CARROTS (V) 9

Gato sauce, pistacio dukkah, 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

SPANISH OCTOPUS 16

grapes, hazelnuts, fried lemon, green olive vinaigrette

add chicken or shrimp to any salad +6

SANDWICHES

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

ENTREES

RIGATONI BOLOGNESE 20

mezze rigatoni, fennel sausage ragout, ricotta, basil
impossible meat substitute +2 (V)

CREEKSTONE FARMS SHORTRIB 27

red wine braised shortrib, horseradish whipped potatoes, braised cipolini 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

PATRICK'S GARDEN CAULIFLOWER (V) 18

spiced puffed rice, crispy potato, raisin-preserved lemon relish, yellow coconut curry

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

broccoli, red onion, parmesan, ricotta, black pepper

VEGAN (V) 16

delicata squash, red onion, tomato

>> 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 cannot 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

DINNER COCKTAILS

- H&L OLD FASHIONED** 13 (For two, \$25)
GIN & PASSIONFRUIT TONIC 11
HIBISCUS MULE vodka, ginger, lime, Jamaica 11
MAN OF HONOR scotch, vermouth, cherry morlacco, orange bitters 13
NORWEGIAN WOOD amaro, white wine, grapefruit, hibiscus, peach bitters 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
DUTCH APPLE RYE Old Forester Rye, lemon, baked apple, Benedictine, warm spices, bitters 12
POM.COM El Tesoro, pomegranate shrub, lime juice, bitters 13

Try it with Mezcal!

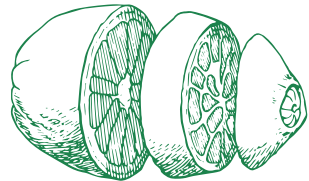
RED & WHITE WINES

- ROSÉ** Ulacia Txakolina 13/62
SPARKLING Bouvet 11/45
SPARKLING ROSÉ Balleto 15/65
CHARDONNAY Stoller Family Estate 12/52
CHARDONNAY Hess Collection 15/60
SAUVIGNON BLANC Staggs Leap 14/60
PINOT GRIS Spitz and Fils 12/52
JACQUERE Andre et Michele 11/42
BEAUJOLAIS VILLAGE Jean Foillard 14/52
PINOT NOIR Los Morros 9/38
PINOT NOIR Major Wines 15/60
BARBARESCO Riva Leone 11/45
CABERNET SAUVIGNON Glenelly 10/42
CABERNET SAUVIGNON Mira 16/64

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
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