

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 \$60

marinated free range Rocky's Chicken, roasted kabocha squash, brussels sprouts, natural jus. Served with a simple salad.

PIZZA PARTY \$45

your choice of any 2 pizzas plus cookies. Served with a simple salad.

BRAISED SHORTRIB DINNER \$70

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

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

SMALL PLATES

GARLIC SHRIMP 11

garlic infused olive oil, chili flake, lemon

FRIED BRUSSELS SPROUTS 10

guajillo chile gastrique, sesame, garlic aioli

TATER TOTS (V) 9

harissa ketchup, chives

VITAMIN C SALAD 10

mixed greens, honeycrisp apples, candied almonds, goat cheese

sherry-mustard vinaigrette

KALE SALAD 16

red quinoa, beets, cashews, radish, white miso vinaigrette

add marinated tofu \$6

BRUNCHES

CHILAQUILES 16

corn tortilla chips, spicy tomato sauce, queso fresco,

*cilantro, 2 eggs sunny up ~ **add chicken \$6 • avocado \$3***

FRIED FRENCH TOAST 13

brioche, caramel braised apples

BREAKFAST BURRITO 14

housemade chorizo, scrambled eggs, hash browns, arbol salsa, cheddar

PIZZA

MARGHERITA- HOUSE PULLED MOZZARELLA, TOMATO, BASIL 16

FOUR CHEESE AND CHILE- MOZZARELLA, FONTINA, RICOTTA,

PT. REYES BLUE, CHILE OIL 18

ITALIAN SAUSAGE, OLIVE, RED ONION, MOZZARELLA 18

VEGAN- DELICATA SQUASH, RED ONION, OLIVES 16

ENTREES

FRIED CHICKEN SANDO 14

pickles, savoy cabbage slaw, hot sauce

PHILLY CHEESESTEAK 16

shaved Creekstone beef, Wiz, onions

IMPOSSIBLE REUBEN (V) 16

sauerkraut, griddled onions, sourdough, vegan 1000 island dressing

H&L DOUBLE CHEDDAR BURGER 16

two grilled patties, special sauce, shaved iceberg and onions on a sesame seed bun

add bacon \$2 • egg \$1.5 • avocado \$3 • Fresno chili \$1.5

RIGATONI BOLOGNESE (V) 20

mezze rigatoni, fennel sausage ragout, ricotta, basil

impossible meat substitute +2

ROASTED CAULIFLOWER (V) 18

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

KIDS MENU

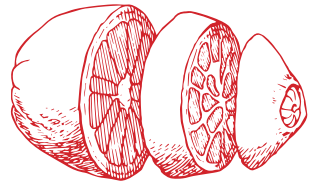
CHEESE PIZZA 10

PASTA *choice of red sauce or butter & cheese • 7*

CHICKEN LITTLE 8

GRILLED CHEESE 7

CHEESEBURGER with fries • 10



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

COCKTAILS

- MIMOSA *orange juice, champagne* 9
 - THERE WILL BE BLOOD *Pepper infused vodka, house made bloody mix, pickled vegetables, bacon* 11
 - ICED IRISH COFFEE *Irish whiskey, cold brew, angostura whipped cream* 12
 - 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
- 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 *Laurelwood* 10/44
- 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
- RAINIER 3.5
- DALE'S PALE ALE 5.5
- MILK STOUT- BIKE DOG 8.5