

>> 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 N-CONTAINS NUTS

SMALL PLATES

GARLIC SHRIMP 11

garlic infused olive oil, chili flake, lemon

FRIED BRUSSELS SPROUTS (N) 10

guajillo chile gastrique, sesame, garlic aioli

TATER TOTS (V) 9

harissa ketchup, chives

VITAMIN C SALAD (N) 10

mixed greens, citrus, candied almonds, goat cheese sherry-mustard vinaigrette

KALE SALAD (N) (V) 16

red quinoa, beets, cashews, radish, white miso vinaigrette add marinated tofu \$6

BURRATA (N) 16

beets, shaved fennel, pistachios, balsamic, grilled country bread

OCTOPUS (N) 19

fingerling potato, almonds, pickled shallot, cilantro, red chermoula

KABOCHA SQUASH 12

slow roasted squash, parmesan crust, herb aioli

SANDWICHES

FRIED CHICKEN SANDWICH 14

pickles, savoy cabbage slaw, hot sauce

PHILLY CHEESESTEAK 16

shaved Creekstone beef, Wiz, onions

IMPOSSIBLE REUBEN (N) (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

ENTREES

RIGATONI BOLOGNESE (V) 20

mezze rigatoni, fennel sausage ragout, ricotta, basil

impossible meat substitute +2

ORECHIETTE 21

italian sausage, broccoli-walnut pesto, breadcrumbs

CREEKSTONE FARMS SHORTRIB 28

red wine braised shortrib, horseradish whipped potatoes, braised cippolini onions, au poivre sauce

BRICK CHICKEN (N) 23

kabocha squash, roasted mushrooms, brown butter, hazelnuts, chicken jus

ROASTED CAULIFLOWER (V) 18

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

PIZZA

MARGHERITA 16

house pulled mozzarella, tomato, basil

FOUR CHEESE AND CHILE 18

mozzarella, fontina, ricotta, Pt. Reyes Blue, chile oil

ITALIAN STALLION 18

Italian sausage, olive, red onion, mozzarella

VEGAN (V) 16

butternut squash, red onion, olives

CALABRESE 18

broccolini, fontina, roasted garlic, sopressata, calabrian chiles

KIDS MENU

CHEESE PIZZA 10

PASTA choice of red sauce or butter & cheese • 7

CHICKEN LITTLE roasted chicken breast and vegetables • 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
HOUSE-MADE GINGER BEER 4.25
LAGUNITAS HOP WATER 4.5

DINNER COCKTAILS

H&L OLD FASHIONED 13
GIN & PASSIONFRUIT TONIC 11
HIBISCUS MULE Ketel One vodka, ginger, lime, Jamaica 12
MAN OF HONOR scotch, vermouth, cherry morlacco, orange bitters 13
NOT YOUR MOTHER'S MAI TAI coconut rum, pineapple, lime, brown sugar 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 tequila, pomegranate shrub, grenandine, lime, bitters, soda 13 ~ Try it with Mezcal!
LIQUID LUNCH mezcal, cucumber shrub, hellfire bitters, Big Stump's Farm Fresh Gose 10

RED & WHITE WINES

ROSÉ Finca Nueva 9/38

SPARKLING Bouvet 11/45

ALBARIÑO Abadía De San Campio 10/42

CHARDONNAY Stoller Family Estate 12/52

PINOT GRIS Spitz and Fils 12/52

SAUVIGNON BLANC Mason Cellars 10/42

BEAUJOLAIS VILLAGE Jean Foillard 14/52

PINOT NOIR Owl Box 10/42

ZINFANDEL Tilth 9/38

SYRAH BLEND Domaine De Nizas 9/38

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

EASY SQUEEZY 2 Towns Ciderhouse 5.5

TECATE 3.5

RAINIER 3.5

DALE'S PALE ALE 5.5

