



SMALL PLATES

GARLIC SHRIMP 11

garlic infused olive oil, fresno chile, lemon

KALE SALAD (N) (V) 16

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

add marinated tofu \$6

VITAMIN C SALAD (N) 10

mixed greens, citrus, candied almonds, goat cheese

sherry-mustard vinaigrette

BURRATA (N) 16

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

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

SANDWICHES AND ENTREES

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

RIGATONI BOLOGNESE 20

mezze rigatoni, fennel sausage ragout, ricotta, basil

impossible meat substitute (V) +2

CREEKSTONE FARMS SHORTRIB 28

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 N - CONTAINS NUTS

KIDS MENU

CHEESE PIZZA 10

PASTA choice of red sauce or butter & cheese 7

CHICKEN LITTLE *roasted chicken breast and vegetables 8*

GRILLED CHEESE *with fries 7*

CHEESEBURGER *with fries 10*

LUNCH 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

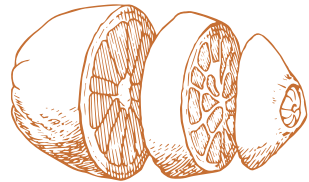
RED & WHITE WINES

- 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



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