



>> 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, fresno chile, lemon
- PATATAS BRAVAS** 9
crispy potatoes, pimenton, tomato gastrique, garlic aioli
- VITAMIN C SALAD** (N) 10
mixed greens, citrus, candied almonds, goat cheese
- sherry-mustard vinaigrette*
- KALE SALAD** (N) (V) 16
red quinoa, asparagus, radish, breadcrumb, cashew-Caesar dressing
- BURRATA** (N) 16
beets, shaved fennel, pistachios, balsamic, grilled country bread
- OCTOPUS AL PASTOR** 19
cannellini beans, crispy shallots, al pastor vinaigrette, grilled pineapple salsa
- GRILLED ASPARAGUS** 10
garlic aioli, parmesan, lemon

PIZZA

- MARGHERITA** 16
house pulled mozzarella, tomato, basil
- GUANCIA** 18
kalamata olives, guanciale, garlic, housemade mozzarella, parmesan
- BIANCOVERDE** 18
housemade ricotta, fontina, parmesan, basil pesto, arugula
- ITALIAN STALLION** 18
hot sopresatta, red onion, pepperoncini, mozzarella, Pt. Reyes blue cheese
- VEGAN SICILIAN**(V) 16
kalamata olives, garlic, fennel, arugula

ENTREES

- FRIED CHICKEN SANDWICH** 14
pickles, savoy cabbage slaw, hot sauce
- 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** (V) 20
mezze rigatoni, fennel sausage ragout, ricotta, basil
- impossible meat substitute +2*
- ROASTED SALMON** 30
asparagus, Tokyo turnips, pea greens, grain mustard beurre blanc
- CREEKSTONE FARMS SHORTRIB** 28
red wine braised shortrib, horseradish whipped potatoes, braised cipolini onions, au poivre sauce
- BRICK CHICKEN** (N) 23
english peas, spring onions, bacon, preserved lemon, creme fraiche
- 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** roasted chicken breast and vegetables • 8
- GRILLED CHEESE** 7
- CHEESEBURGER** with fries • 10



LOOK-A-LIKES *Non-Alcoholic Beverages*

TAMARIND AGAVE SPRITZ 4
SEASONAL SHRUB 4.25
PELEGRINO 4
MEXICAN COKE 4.5
HOUSE-MADE GINGER BEER 4.25
LAGUNITAS HOP WATER 4.5

DINNER COCKTAILS

THE OLD RAZZLE DAZZLE *Tito's Vodka, raspberry, pineapple, ginger, lime* 13
BLUSHING LUMBERJACK *Bourbon, blackberry, brown sugar, banana* 13
LA LUNA *Hendricks Gin, creme de Cassis, fennel, luxardo, lime, egg white* 14
PINK 182 *gin, green chartreuse, strawberry, elderflower, lemon* 13
COCHILOCO *mezcal, prickly pear, tamarind, agave, spice rim* 13
DAISY MILLER *vodka, kumquats, basil, lemon, combier* 12
H&L OLD FASHIONED 13
GIN & PASSIONFRUIT TONIC 11
MAN OF HONOR *scotch, vermouth, cherry morlacco, orange bitters* 13

RED & WHITE WINES

ROSÉ *Finca Nueva* 9/38
DRY HOPPED PETNAT *Field Recordings* 13/55
SPARKLING *Bouvet* 11/45
SPARKLING *Domaine Bousquet* 15/62
ALBARIÑO *Abadía De San Campio* 10/42
CHARDONNAY *Stoller Family Estate* 12/52
CHARDONNAY *Santa Barbara* 15/62
PINOT GRIS *Spitz and Fils* 12/52
SAUVIGNON BLANC *Mason Cellars* 10/42
BEAUJOLAIS VILLAGE *Jean Foillard* 14/52
PINOT NOIR *Devil's Corner* 11/46
RED BURGUNDY *Regis Bouvier* 18/80
CARIGNAN BLEND *LIOCO* 12/52
BARBARESCO *Riva Leone* 11/42
CABERNET SAUVIGNON *Glenelly* 10/42
CABERNET SAUVIGNON *Mira* 16/64

BEER SELECTION *See Server for Draft Beer Selection*

CANNED BEERS

PACIFICO 4.5
BOOKOO IPA *Mother Earth* 5.5
MOOSE DROOL BROWN ALE *Big Sky Brewing* 5.5
MONTUCKY COLD SNACKS 4.5
DALE'S PALE ALE 5.5