



>> 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

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 *Ketel One, 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 *Owl Box* 10/42  
MARSANNAY ROUGE *Regis Bouvier* 18/80  
ZINFANDEL *Tilth* 9/38  
SYRAH BLEND *Domaine De Nizas* 9/38  
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

MODELO 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