



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

>> 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



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 *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