



## 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, spinach, grain mustard beurre blanc*

### PIG FRITES 20

*grilled pork shoulder chop, roasted poblano butter, fries and greens*

### 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.*

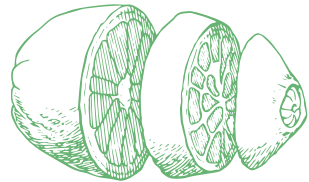
*Separate checks can not be accomodated but we will gladly process up to 3 forms of payment*

*\* 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 3.5
- SEASONAL SHRUB 3.5
- PELEGRINO 4
- MEXICAN COKE 4.5
- HOUSE-MADE GINGER BEER 4

**DINNER COCKTAILS**

- POOLSIDE DISCO *tequila, guava, lime, brown sugar, absinthe* 12
- 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, yellow chartreuse, strawberry, elderflower, lemon* 13
- BABY FACED ASSASSIN *Plantation rum, curry, lime, combier, coconut* 13
- VERANO VERDE *tequila, cucumber, cilantro, lime, serrano peppers, mint* 12
- COCHILOCO *mezcal, prickly pear, tamarind, agave, spice rim* 13
- 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 BRUT *Bouvet* 11/45
- SPARKLING ROSE *Mirabelle* 16/64
- JACQUERE DE SAVOIE *Julie Portaz* 9/38
- CA VINHO VERDE *Major Wines* 10/42
- PINOT GRIGIO *The Pinot Project* 9/38
- ALBARIÑO *Abadía De San Campio* 10/42
- CHARDONNAY *Stoller Family Estate* 12/52
- CHARDONNAY *Santa Barbara* 15/62
- SAUVIGNON BLANC *Mason Cellars* 10/42
- CHILLED SANGIOVESE *Field Recordings* 10/42
- PINOT NOIR *Zorzal* 12/52
- CARIGNAN BLEND *LIOCO* 12/52
- BARBARESCO *Riva Leone* 11/42
- CABERNET SAUVIGNON *Mira* 16/64
- ZINFANDEL *Martinelli* 16/64

**BEER SELECTION** *See Server for Draft Beer Selection*

**CANNED BEERS**

- PACIFICO 4
- BOOKOO IPA *Mother Earth* 5.5
- MOOSE DROOL BROWN ALE *Big Sky Brewing* 5.5
- MONTUCKY COLD SNACKS 4
- DALE'S PALE ALE 5.5
- BRINEY MELON GOSE *Anderson Valley* 4