



## SMALL PLATES

### PATATAS BRAVAS 9

*crispy potatoes, pimenton, tomato gastrique, garlic aioli*

### GARLIC SHRIMP 11

*garlic infused olive oil, fresno chile, lemon*

### KALE SALAD (N) (V) 16

*red quinoa, asparagus, radish, breadcrumb, cashew-Caesar dressing*

### 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*

### 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*

## 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*

## SANDWICHES AND ENTREES

### FRIED CHICKEN SANDWICH 14

*pickles, savoy cabbage slaw, hot sauce*

### BANH MI 15

*roasted pork belly, daikon-carrot slaw, cilantro, cucumber, jalapeño, chili mayo*

### PHILLY CHEESESTEAK 16

*shaved Creekstone beef, Wiz, onions*

### IMPOSSIBLE REUBEN (N) (V) 16

*sauerkraut, griddled onions, sourdough, vegan 1000 island dressing*

### SALMON TOAST 16

*cold smoked salmon, crème fraîche, dill, red onion, capers*

### 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*

### PIG FRITES 20

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

## >> 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**

## LUNCH 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



## 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