



>> 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

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, grilled squash, radish, breadcrumb, cashew-Caesar dressing

VITAMIN C SALAD (N) 10

mixed greens, strawberries, 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

SWEET CORN RIGATONI 22

mezze rigatoni, corn, guanciale, black pepper, pecorino

PIG FRITES 20

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

LUNCH COCKTAILS



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

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 *Chehalem* 11/45
CHARDONNAY *Santa Barbara* 15/62
SAUVIGNON BLANC *Mason Cellars* 10/42
CHILLED SANGIOVESE *Field Recordings* 10/42
PINOT NOIR *Zorzal* 12/52
BLAUFRANKISCH *Terrasen* 11/45
BARBERA *Portalupi* 13/55
CABERNET SAUVIGNON *Finca Decero* 11/45
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
WILSON MOUNTAIN STYLE IPA *Roadhouse Brewing* 5.5