



FOOD

GARLIC SHRIMP 11 / *garlic infused olive oil, fresno chile, lemon*

SHISHITO PEPPERS (N) 10 / *aioli, pistachio dukkah, lemon*

PATATAS BRAVAS 9 / *crispy potatoes, pimenton, tomato gastrique, garlic aioli*

FLATBREAD 9 / *sopresatta, red onion, olives, mozzarella*

VEGAN FLATBREAD (V) 8 / *kalamata olives, garlic, fennel, arugula*

FRIED CHICKEN SANDWICH 14 / *pickles, savoy cabbage slaw, hot sauce*

PHILLY CHEESESTEAK 16 / *shaved Creekstone beef, Wiz, onions*

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

COCKTAILS *ask your server about current selection*

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

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

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

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

