



## 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, strawberries, candied almonds, goat cheese*

*sherry-mustard vinaigrette*

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

*red quinoa, grilled squash, 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*

### SHISHITO PEPPERS (N) 10

*aioli, pistachio dukkah, lemon*

## PIZZA

### MARGHERITA 16

*house pulled mozzarella, tomato, basil*

### SUNGOLD 18

*slow roasted sungold tomatoes, kalamata olives, garlic, basil,*

*mozzarella, fontina*

### 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*

### SWEET CORN RIGATONI 22

*mezze rigatoni, corn, guanciale, black pepper, pecorino*

### ROASTED SALMON (N) 30

*grilled toybox squash, pistachio, mint, salsa verde*

### PIG FRITES 20

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

### BRICK CHICKEN 24

*corn succotash, romano beans, cherry tomatoes, chicken jus*

### ROASTED EGGPLANT (N) (V) 18

*red wine braised onions, hazelnuts, puffed rice and charred scallion salsa verde*

## 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*

*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**

## DINNER COCKTAILS



- HONEY & SALT** *bourbon, Amaro, honey, bitters* 13
- PETAL DANCE** *Plantation Pineapple Rum, amaretto, mango tea, lemon, pineapple, bitters* 14
- HAZY SKIES** *Atrium Gin, Amaro, orange & thyme infused dry vermouth, lemon, Demerara* 14
- POPPIN ON THE PALATE** *Lillet Rose, passionfruit, lemon, bitters, Cherry Gose* 12
- PLUM CRAZY PURPLE** *brandy, plum shrub, lemon, combier, brown sugar, vanilla, egg white* 13
- MAN OF HONOR** *scotch, vermouth, cherry morlacco, orange bitters* 13
- THE OLD RAZZLE DAZZLE** *Tito's Vodka, raspberry, pineapple, ginger, lime* 13
- SALT OF THE SEA** *orange infused Tito's, Italicus, rosemary, grapefruit, bitters* 13
- THINKING OF LINKING** *mezcal, vermouth, benedictine, bitters* 13
- H&L OLD FASHIONED** 13
- GIN & PASSIONFRUIT TONIC** 11
- JAVA SCRIPT** *vodka, cold brew, Mr. Black, creme de cacao, bitters* 13
- DOLCE AVELLANA** *nutella infused rum, San Raphael Sherry, angostura whip cream* 11

## RED & WHITE WINES

- ROSÉ** *Daou* 10/42
- ROSÉ** *Tresomm* 13/52
- DRY HOPPED PETNAT** *Field Recordings* 13/55
- SPARKLING BRUT** *Bouvet* 11/45
- SPARKLING ROSE** *Mirabelle* 16/64
- JACQUERE DE SAVOIE** *Julie Portaz* 9/38
- PINOT GRIGIO** *The Pinot Project* 9/38
- ALBARIÑO** *Abadía De San Campio* 10/42
- CHARDONNAY** *Chehalem* 11/45
- CHARDONNAY** *MacRostie* 14/56
- 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
- MOOSE DROOL BROWN ALE** *Big Sky Brewing* 5.5
- MONTUCKY COLD SNACKS** 4
- DALE'S PALE ALE** 5.5
- ANDERSON VALLEY GOSE** 4
- WILSON MOUNTAIN STYLE IPA** *Roadhouse Brewing* 5.5

## 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