



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
- 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

KIDS MENU

- CHEESE PIZZA 10
- PASTA choice of red sauce or butter & cheese 7

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
- PORCHETTA MELT 16
kale, pepperoncini, red onions and provolone
- 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

>> 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

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

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