



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*

PORCHETTA MELT 16 / *kale, pepperoncini, red onions and provolone*

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*

HONEY & SALT *bourbon, Amaro, honey, bitters* 13
PETAL DANCE *Plantation Pineapple Rum, amaretto, mango tea, lemon, pineapple, bitters* 14
PEACH SANGRIA *red wine, Pisco, Luxardo, brown sugar, lemon, peaches* 12
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
POOLSIDE DISCO *tequila, guava, lime, brown sugar, absinthe* 12
THE OLD RAZZLE DAZZLE *Tito's Vodka, raspberry, pineapple, ginger, lime* 13
SALT OF THE SEA *orange infused vodka, Italicus, lime, citrus & rosemary oleo saccharum, 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

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
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

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

