



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) 16

roasted delicata squash, purple daikon, red quinoa, pistachio, cotija

MIXED GREENS (N) 12

honeycrisp apples, marcona almonds, radish, manchego,

sherry-mustard vinaigrette

CHICKEN LIVER TOAST 14

pan fried country bread, chicken liver mousse, chives, cherry mostarda

PIZZA

MARGHERITA 16

house pulled mozzarella, tomato, basil

FUNGHI 19

beech mushrooms, mozzarella, caciocavallo, rosemary

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, red onion, arugula

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

add chicken liver mousse \$4

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

RIGATONI AMATRACIANA 22

mezze rigatoni, guanciale, tomato, black pepper, pecorino romano

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

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



LOOK-A-LIKES *Non-Alcoholic Beverages*

LAGUNITAS HOP WATER 4.5
 SEASONAL SHRUB 3.5
 PELEGRINO 4
 MEXICAN COKE 4.5
 HOUSE-MADE GINGER BEER 4
 SPARKLING HIBISCUS LEMONADE 3.5

LUNCH COCKTAILS

THACKERY BINX *Patron Silver, extra Añejo, spiced pear, pomegranate, lime* 14
 REMEMBERING DOLORES *Atrium Gin, housemade cranberry tonic, rosemary* 12
 KALABAR'S REVENGE *tequila, mezcal, benedictine, spiced liqueur, bitters*
 HONEY & SALT *bourbon, Amaro, honey, bitters* 13
 PETAL DANCE *rum, amaretto, passionfruit, mango tea, spiced liqueur* 13
 HAZY SKIES *Atrium Gin, Amaro, orange & thyme infused dry vermouth, lemon, Demerara* 14
 BACK POCKET *Old Granddad, brown butter, amaro, lemon, pumpkin spice, egg white* 14
 PLUM CRAZY PURPLE *brandy, plum shrub, lemon, combier, brown sugar, vanilla, egg white* 13
 MAN OF HONOR *scotch, vermouth, cherry morlacco, orange bitters* 13
 THINKING OF LINKING *mezcal, vermouth, benedictine, bitters* 13
 H&L OLD FASHIONED 13
 JAVA SCRIPT *vodka, cold brew, Mr. Black, creme de cacao, bitters* 13

RED & WHITE WINES

ROSÉ *Daou* 10/42
 ROSÉ *Tresomm* 13/52
 SPARKLING BRUT *Bouvet* 11/45
 SPARKLING ROSE *Mirabelle* 16/64
 PINOT BLANC *Jean-Baptiste Adam* 10/42
 SAUVIGNON BLANC *Mason Cellars* 10/42
 SANCERRE *Alphonse Mellot* 16/64
 ALBARIÑO *Abadía De San Campio* 10/42
 CHARDONNAY *Chehalem* 11/45
 CHARDONNAY *MacRostie* 14/56
 CHILLED SANGIOVESE *Field Recordings* 10/42
 PINOT NOIR *Zorzal* 12/52
 GRENACHE BLEND *The Withers* 10/42
 BLAUFRAKISCH *Terrasen* 11/45
 CABERNET SAUVIGNON *Poggio al Tufo* 11/44
 CABERNET SAUVIGNON *Neyers* 18/68
 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
 530 WHEAT ALE *Farmers Brewing* 5
 HIBISCUS SAISON *Common Cider* 5
 WILSON MOUNTAIN STYLE IPA *Roadhouse Brewing* 5.5