



>> 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

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) 16

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

CHICKEN LIVER TOAST 14

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

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, red onion, 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



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

DINNER COCKTAILS

THACKERY BINX *Patron Silver, extra Añejo, spiced pear, pomegranate, lime* 14
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
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 BLANC *Jean-Baptiste Adam* 10/42
SAUVIGNON BLANC *Mason Cellars* 10/42
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
BLAUFRANKISCH *Terrasen* 11/45
BARBERA *Portalupi* 13/55
CABERNET SAUVIGNON *Alexander Valley Vineyards* 13/55
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