



>> 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
- MIXED GREENS** (N) 12
honeycrisp apples, marcona almonds, radish, manchego, 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
- LITTLENECK CLAMS** 18
leeks, white wine, calabrian chiles, preserved lemon
- GRILLED BROCCOLINI** (N) 10
lemon, benne seed salsa secca

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

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
- RIGATONI AMATRACIANA** 22
mezze rigatoni, guanciale, tomato, black pepper, pecorino romano
- ROASTED SCALLOPS** 38
brussels sprouts, kabocha squash, bacon, brown butter hollandaise
- PIG FRITES** 20
grilled pork shoulder chop, roasted poblano butter, fries and greens
- BRICK CHICKEN** (N) 24
root vegetable puree, delicata squash, hazelnuts, sage, chicken jus
- ROASTED CABBAGE** (N) (V) 18
celery root, cashew pureee, beech mushrooms, soy caramel, asian pear
- CREEKSTONE BEEF SHORTTRIB** 36
horseradish whipped potatoes, caramelized onions, sauce au poivre

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
REMEMBERING DOLORES *Atrium Gin, housemade cranberry tonic, rosemary* 12
KALABAR'S REVENGE *tequila, mezcal, benedictine, spiced liqueur, bitters* 13
HONEY & SALT *bourbon, Amaro, honey, bitters* 13
PETAL DANCE *rum, amaretto, passionfruit, mango tea, spiced liqueur* 13
AUTUMN BOULEVARD *rye, kumquats, silk tea, orange* 13
HAZY SKIES *gin, Amaro, orange & thyme infused dry vermouth, lemon, Demerara* 14
BACK POCKET *Old Grandad, brown butter, amaro, lemon, pumpkin spice, egg white* 14
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
CREMANT *Victorine de Chastenay* 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 *Sequoia Grove* 14/56
RIESLING *Von Winning* 12/52
PINOT NOIR *Zorzal* 12/52
BURGUNDY *Dubois Bernard* 18/68
PETITE SYRAH *Staggs Leap* 18/68
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

TECATE 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