



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* 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