

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

FUNGI 19

beech mushrooms, mozzarella, caciocavallo, rosemary

BIANCOVERDE 18

kale, garlic, chiles, provolone, parmesan

SAUSAGE AND PEPPERS 18

fennel sausage, roasted peppers, red onion, mozzarella, ricotta

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 puree, beech mushrooms, soy caramel, asian pear

CREEKSTONE BEEF SHORTRIB 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

>> 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



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

NAKATODDY PLAZA *thai chili infused rye, lemongrass tea, spices, hot water* 13
ONE MAN BAND *Old Grandad, blood orange, brown sugar, lemon, rosemary, egg white* 14
FIRST AND FOREMOST *gin, green chartreuse, mezzodi, lime, absinthe* 13
AMERICAN PIE *Tito's, apple cider, ginger, lemon* 12
REMEMBERING DOLORES *Atrium Gin, housemade cranberry tonic, rosemary* 12
EBENEZER SCROOGE *Patron Silver, extra Añejo, spiced pear, pomegranate, lime* 14
HONEY & SALT *bourbon, Amaro, honey, bitters* 13
ENCHANTED *vodka, kaffir lime, Campari, cardamom, thyme* 12
AUTUMN BOULEVARD *rye, kumquats, silk tea, orange* 13
PETAL DANCE *rum, amaretto, passionfruit, mango tea, spiced liqueur* 13
H&L OLD FASHIONED 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 Martin Ray 13/52
RIESLING Von Winning 12/52
PINOT NOIR Zorzal 12/52
INDIGENOUS SPANISH BLEND Antonio Montero 11/45
RIOJA Valagua 11/45
PETITE SYRAH Staggs Leap 18/68
CABERNET SAUVIGNON Poggio al Tufo 11/44
CABERNET SAUVIGNON Neyers 18/68

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
TONY HAWPS IPA Black Plague Brewing 5.5