



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
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

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

NAKATODDY PLAZA *thai chili infused rye, lemongrass tea, spices, hot water* 13
ONE MAN BAND *Old Granddad, 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