



SMALL PLATES

- TATER TOTS 10
avocado ranch, chives
- GARLIC SHRIMP 11
garlic infused olive oil, fresno chile, lemon
- KALE SALAD (N) 16
grilled asparagus, 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
- BIRRIA DIP 17
braised Superior Farms lamb, serrano, cilantro, queso oaxaca, guajillo-lamb broth
- 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
smoked salmon, crème fraîche, dill, sieved egg, fried country bread
- 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
- 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

- SEASONAL SHRUB 3.5
- MEXICAN COKE 4.5
- HOUSE-MADE GINGER BEER 4
- HONEY LEMONADE 3.5
- OH, BEEHAVE! 9
- CleanCo Gin, lemon, honey, egg white, cherry/vanilla bitters*
- KAI TAI 9
- CleanCo Spiced Rum, lime, orgeat, ginger, Jamaica*
- LAGUNITAS HOP WATER 4.5

LUNCH COCKTAILS

- BIKINIS ON TOP *Atrium Gin, Italicus, pink peppercorn syrup, lemon, egg white, hibiscus* 13
- BIZARRE MIND *Fresno Chile Tito's, mezcal, passionfruit, basil, lime, hibiscus* 12
- H&L G&T *Atrium Gin, passionfruit tonic, dehydrated lime* 12
- GARDEN GROVE *Patron Silver and extra Añejo, bell pepper, snap-pea, lime, agave, kumquat liqueur* 14
- DOCK OF THE BAY *tequila, galliano, limoncello, grapefruit, pineapple* 13
- HIGH TIDE *gin, grapefruit/sage shrub, elderflower, lemon* 12
- CALIFORNIA DREAMIN' *rum, falernum banana liqueur, lime, coconut* 13
- SACRAMENTO, WHERE YAH AT? *tequila, retsina, pink peppercorn syrup, cucumber bitters* 12
- WOMAN UNKIND *rye, Torani Amer, demerara, bitters* 12
- THE SWEET LIFE *Trincheri Dry Vermouth, Aperol, blueberry-thyme syrup, lemon* 12
- H&L OLD FASHIONED 13

RED & WHITE WINES

- WEEKLY WHITE A.Q.
- ROTATING RED A.Q.
- LAMBRUSCO *Casalone* 12/52
- SPARKLING ROSE *Mirabelle* 16/64
- ROSÉ *Stolpman Para Maria* 12/52
- PEDRO XIMENEZ *Mayu* 9/38
- VERDICCHIO *Borgo Paglianello* 11/45
- SAUVIGNON BLANC *Ziata* 10/42
- PINOT GRIS *Etude* 10/42
- CHARDONNAY *Schug Carneros* 14/56
- ALBARIÑO *Monte Pio Ledes* 16/64
- PINOT NOIR *Argyle* 12/52
- CHILLED SANGIOVESE *Love You Bunches!* 11/45
- PRIORAT *Ritme* 12/52
- BARBERA D'ASTI *Araldica* 10/42
- RIOJA *Valagua* 11/45
- CABERNET SAUVIGNON *Iron + Sand* 13/54

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
- VOLTRONIC HAZY IPA *Big Stump* 16 oz 9
- COSMIC BLUEBERRY CIDER *2 Towns Cider* 8
- VICE SOUR *Wild Barrel* 16oz 11