

SMALL PLATES

GARLIC SHRIMP 11

garlic infused olive oil, fresno chile, lemon

TATER TOTS 10

avocado ranch, chives

MIXED GREENS (N) 14

strawberries, radish, pistachio, fromage blanc, sherry-dijon vinaigrette

KALE CAESAR 16

caesar dressing, sourdough breadcrumbs, parmigiano reggiano, lemon

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

ROASTED ROCK COD 27

marinated heirloom beans, fennel, olives, salsa verde

LINGUINE FRA DIAVOLO 24

shrimp, tomato, calabrian chiles, breadcrumbs

BRICK CHICKEN 25

creamed corn, roasted maitakes, chicken jus

JERK CAULIFLOWER (V) 20

golden raisins, capers, sesame, cilantro

BEELER’S PORK CHOP 45

grilled double-cut chop, smashed turnips, stone fruit, arugula

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

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

DINNER COCKTAILS

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

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

H&L OLD FASHIONED 13

RED & WHITE WINES

WEEKLY WHITE A.Q.

ROTATING RED A.Q.

CAVA Jane Ventura 12/52

SPARKLING ROSÉ Brendel 16/64

ROSÉ Josie 12/52

ROSADO Glup! 12/52

PEDRO XIMENEZ Mayu 9/38

VERDICCHIO Borgo Pagliantetto 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 J. Wilkes 13/56

CHILLED BLEND Tessier Soul Love 12/52

PRIORAT Ritme 12/52

CARMENERE Casa Silva 11/45

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

OPENING DAZE DIPA Big Stump 16 oz 9

COSMIC BLUEBERRY CIDER 2 Towns Cider 8

VICE SOUR Wild Barrel 16oz 11