



SMALL PLATES

TATER TOTS 10

avocado ranch, chives

GARLIC SHRIMP 11

garlic infused olive oil, fresno chile, lemon

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

PIZZA

MARGHERITA 16

house pulled mozzarella, tomato, basil

FUNGHI 19

beech mushrooms, mozzarella, caciocavallo, rosemary

BIANCOVERDE 18

kale, garlic, chiles, provolone, parmesan

HOT PIG 18

tomato, mozzarella, prosciutto de parma, basil, hot chile oil

TEDDY'S TOMATO PIE (V) 17

heirloom tomatoes, garlic oil, oregano (no cheese)

SANDWICHES AND ENTREES

FRIED CHICKEN SANDWICH 14

pickles, savoy cabbage slaw, hot sauce

BANH MI 16

roasted pork belly, cucumber, daikon, serrano pepper, cilantro

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

>> 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 10

CHICKEN LITTLE *roasted chicken
breast and vegetables 10*

GRILLED CHEESE *with fries 10*

CHEESEBURGER *with fries 10*



NON-ALC/LOW ALC BEVERAGES

SEASONAL SHRUB 4.5
MEXICAN COKE 16oz 5.5
HOUSE-MADE GINGER BEER 4
LAGUNITAS HOP WATER 5
HONEY LEMONADE 4
THE SECRET LIFE OF BEES 9

CleanCo Gin, lemon, honey, egg white, cherry/vanilla bitters

TOURIST SEASON 9

CleanCo Spiced Rum, lime, orgeat, ginger, Jamaica

ULTRAVIOLET 9

CleanCo Apple Vodka, lemon, orgeat, cucumber bitters

LUNCH COCKTAILS

EPITAPH FOR A PEACH rum, elderflower, mezcal, peach, fennel seed, bitters 12

H&L G&T JJ Pfister Gin, pineapple tonic, dehydrated lime 12

NAKED LUNCH Patron tequila, orange liqueur, watermelon puree, lemon 14

SUN ALSO RISES rum, bitter orange apertif, chai, lime, lavender bitters 13

BELOVED scotch, amaretto, cherry cordial, lemon, egg white 13

FEAR & LOATHING mezcal, dry vermouth, rosemary, Becherovka, orange bitters 13

RAINSFORD PUNCH pisco, calvados, creme de cacao, lemon, pineapple gomme 13

BLOOD & GOLD beet-infused brandy, rye, sweet vermouth, Thai basil liqueur 12

THE MARS ROOM Tito's vodka, cardamaro, strawberry shrub, lemon, honey, bitters 13

H&L OLD FASHIONED 13

RED & WHITE WINES

WEEKLY WHITE A.Q.

ROTATING RED A.Q.

CAVA Jane Ventura 12/52

SPARKLING ROSÉ Luc Belaire 14/56

ROSÉ Josie 12/52

ROSADO Glup! 12/52

SAUVIGNON BLANC Daou 10/42

PINOT GRIS Etude 10/42

CHARDONNAY Alpha Omega Two2 15/60

ALBARIÑO Monte Pio "O Conto" 12/52

PINOT NOIR Anthill 15/60

CHILLED BLEND Tessier Soul Love 12/52

PRIORAT Ritme 12/52

RIOJA El Coto 9/38

ZINFANDEL Easton 12/52

CABERNET SAUVIGNON Finca Decero 12/52

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

THE DANKSTER DIPA Lead Dog Brewing 16oz 9

COSMIC BLUEBERRY CIDER 2 Towns Cider 8

VICE SOUR Wild Barrel 16oz 11