



FOOD

GARLIC SHRIMP 11 / *garlic infused olive oil, fresno chile, lemon*

GRILLED BROCCOLINI (N) (V) 10 / *lemon, benne seed salsa secca*

TATER TOTS 10 / *avocado ranch, chives*

FLATBREAD 9 / *tomato, mozzarella, prosciutto de parma, basil, hot chile oil*

VEGAN FLATBREAD (V) 8 / *heirloom tomatoes, garlic oil, oregano (no cheese)*

FRIED CHICKEN SANDWICH 14 / *pickles, savoy cabbage slaw, hot sauce*

PORCHETTA MELT 16 / *kale, pepperoncini, red onions and provolone*

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

COCKTAILS ask your server about current selection

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

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

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

