

SMALL PLATES

GARLIC SHRIMP 12

garlic infused olive oil, fresno chile, lemon

TATER TOTS 10

avocado ranch, chives

MIXED GREENS (N) 14

apples, radish, pistachio, goat cheese, 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

MONTEREY CALAMARI (N) 18

fregola, calabrian chile butter, arugula, pesto

GRILLED BROCCOLINI (N) (V) 10

lemon, benne seed salsa secca

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, sopresatta, basil, hot chile oil

SPICY GRANDMA (V) 17

crushed tomato, garlic, calabrian chiles, basil (no cheese)

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

HALIBUT 40

red kuri-coconut broth, bok choy, pomegranate, daikon-cilantro salsa

PAPPARDELLE (N) 26

delicata squash, sage, parmigiano reggiano, walnut pesto

BRICK CHICKEN (N) 25

sweet potato puree, chiles, spinach, hazelnuts, jus

JAPANESE EGGPLANT (V) 20

tempura-battered, sweet garlic puree, puffed quinoa, jimmy nardello peppers, cilantro

BRAISED SHORTRIB 35

whipped potatoes, peppercorns, caramelized onion jus

KIDS MENU

CHEESE PIZZA 10

PASTA choice of red sauce or butter & cheese • 10

CHICKEN LITTLE roasted chicken breast and vegetables • 10

GRILLED CHEESE 10

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



NON-ALC/LOW ALC BEVERAGES

- SEASONAL SHRUB 4.5
- HOUSE-MADE GINGER BEER 4
- LAGUNITAS HOP WATER 5
- APPLE CIDER SODA 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

DINNER COCKTAILS

- YOU’LL SHOOT YOUR RYE OUT! rye, sherry, pomegranate, lillet blanc, orange 12
- GIZMO SOUR JJ Pfister Capitol Gin, fig, lemon, egg white 12
- BOXING DAY bourbon, earl grey, lemon, clove (served hot) 12
- BAD SANTA bourbon, golden clove, lemon, cynar, fernet branca, mint 12
- GUYANA EXPRESS rum, chocolate, demerara, arbol chili, whipped cream, nutmeg (served hot, contains dairy) 12
- YA FILTHY ANIMAL! rum, root beer, absinthe, averna, luxardo bitter bianco, lemon, demerara 12
- SUN OF A NUTCRACKER! Irish whiskey, pistachio, caramel, coffee, egg white 12
- SHE SURE IS A BEAUT, CLARK! pimento dram, brucato orchard amaro, chocolate bitters, scotch 13
- REINDEER GAMES mezcal, tequila, carrot, cinnamon, habanero, lemon 12
- MIRACLE ON 17TH STREET Tito’s vodka, blood orange, rosemary, lemon, aperol 12
- H&L G&T JJ Pfister Gin, house made cranberry tonic, dehydrated lime 12
- H&L OLD FASHIONED 13

RED & WHITE WINES

- WEEKLY WHITE A.Q.
- ROTATING RED A.Q.
- BLANC DE BLANC Gruet Sauvage 13/56
- BRUT ROSÉ Rotari 12/52
- ROSÉ Tessier Femme Fatale 12/52
- SAUVIGNON BLANC Daou 10/42
- PINOT GRIS Etude 10/42
- ARNEIS Ceretto 12/52
- CHARDONNAY Patz & Hall 15/60
- ALBARIÑO Monte Pio “O Conto” 12/52
- PINOT NOIR Anthill 15/60
- GAMAY NOIR Lieu Dit 16/64
- CINSAULT Birichino 15/60
- PRIORAT Ritme 12/52
- TEMPRANILLO Tinto Rey 9/38
- ZINFANDEL Easton 12/52
- CABERNET SAUVIGNON Finca Decero 12/52
- CABERNET SAUVIGNON Clos du Val 19/80

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
- MIAMI HEIST DIPA Liquid Gravity Brewing Co. 16oz 9
- COSMIC BLUEBERRY CIDER 2 Towns Cider 8
- VICE SOUR Wild Barrel 16oz 11