



>> 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 accommodated 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

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 17
pickles, savoy cabbage slaw, hot sauce

IMPOSSIBLE REUBEN (N) (V) 16
sauerkraut, griddled onions, sourdough
vegan 1000 island dressing

H&L DOUBLE CHEDDAR BURGER 18
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) 26
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 13

PASTA choice of red sauce or butter & cheese 10

CHICKEN LITTLE roasted chicken breast and
vegetables 13

GRILLED CHEESE with fries 12

CHEESEBURGER with fries 12



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
CHARDONNAY Patz & Hall 15/60
MELON DE BOURGOGNE Lieu Dit 12/52
PINOT NOIR Anthill 15/60
MONTEPULCIANO D'ABRUZZO Vigneti del Sole 10/42
HAUTES COTES DE NUITS Domaine Bertagna 18/76
CINSAULT Birichino 15/60
PRIORAT Ritme 12/52
SANGIOVESE II Nero di Casanova della Spinetta 13/56
TEMPRANILLO Tinto Rey 9/38
ZINFANDEL Portalupi 13/56
CABERNET SAUVIGNON Clos du Val 19/80

DINNER COCKTAILS

ALL RYES ON ME rye, sherry, pomegranate, lillet blanc, orange 12
THE LOW END THEORY bourbon, orange shrub, lemon, egg white, cinnamon 12
THE HOUSE IS BURNING bourbon, earl grey, lemon, clove (served hot) 12
DOOMSDAY bourbon, golden clove, lemon, cynar, fernet branca, mint 12
LIKE WATER FOR CHOCOLATE rum, chocolate, demerara, arbol chili, whipped cream, nutmeg (served hot, contains dairy) 12
CHANNEL ORANGE mezcal, tequila, carrot, cinnamon, habanero, lemon 12
THE SUN'S TIRADE 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

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

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 CleanCo Gin, lemon, honey, egg white, cherry/vanilla bitters 9
ULTRAVIOLET CleanCo Apple Vodka, lemon, orgeat, cucumber bitters 9