

LUNCH PLATES

TATER TOTS 10

avocado ranch, chives

GARLIC SHRIMP 12

garlic infused olive oil, fresno chile, lemon

GRILLED BROCCOLINI (N) (V) 10

lemon, benne seed salsa secca

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

SALMON TOAST 16

smoked salmon, crème fraîche, dill, sieved egg, fried country bread

MONTEREY CALAMARI (N) 18

fregola, calabrian chile butter, arugula, pesto

FRIED CHICKEN SANDWICH 17

pickles, savoy cabbage slaw, hot sauce

IMPOSSIBLE REUBEN (N) (V) 16

sauerkraut, griddled onions, sourdough, vegan 1000 island dressing

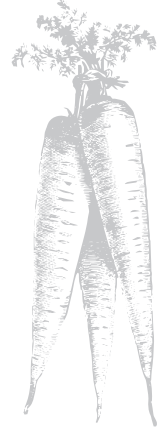
H&L DOUBLE CHEDDAR BURGER 18

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

TAGLIATELLE 22

short rib ragout, calabrian chiles, basil, parmigiano reggiano



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)

KIDS MENU

CHEESE PIZZA 13

PASTA 10

choice of red sauce or butter & cheese

CHICKEN LITTLE 13

roasted chicken breast and vegetables

GRILLED CHEESE 12

CHEESEBURGER 12

with fries

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



LUNCH COCKTAILS

ALL RYES ON ME 12

rye, sherry, pomegranate, lillet blanc, orange

THE LOW END THEORY 12

bourbon, orange shrub, lemon, egg white, cinnamon

THE HOUSE IS BURNING 12

bourbon, earl grey, lemon, clove (served hot)

DOOMSDAY 12

bourbon, golden clove, lemon, cynar, fernet branca, mint

LIKE WATER FOR CHOCOLATE 12

*rum, chocolate, demerara, arbol chili, whipped cream, nutmeg
(served hot, contains dairy)*

CHANNEL ORANGE 12

mezcal, tequila, carrot, cinnamon, habanero, lemon

THE SUN'S TIRADE 12

Tito's vodka, blood orange, rosemary, lemon, aperol

H&L G&T 12

JJ Pfister Gin, house made cranberry tonic, dehydrated lime

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*

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 *Il Nero di Casanova della Spinetta 13/56*

TEMPRANILLO *Tinto Rey 9/38*

ZINFANDEL *Portalupi 13/56*

CABERNET FRANC *Lieu Dit 15/60*

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*

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

ULTRAVIOLET 9

CleanCo Apple Vodka, lemon, orgeat, cucumber bitters