



>> 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
add chicken \$5 • avocado \$3

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

ASPARAGO 19

asparagus, caciocavallo, mozzarella, egg, black pepper

SALADPIZZA 18

caciocavallo, kale, garlic, chiles, parmesan

HOT PIG 18

tomato, mozzarella, sopresatta, basil, hot chile oil

SPICY GRANDMA (V) 17

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

PIZZA ADD-ONS

+2 onion, olives, arugula, anchovy, pickled hot peppers

+3 sopresatta, 'nduja, egg

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

PAN-SEARED BLACK COD (N) 32

carrot romesco, pea greens, pickled shallot, snap peas

DIXON LAMB TAGLIATELLE 27

hand-cut tagliatelle, Superior Farms lamb ragu,
calabrian chile, mint, pecorino romano

BRICK CHICKEN 26

whipped yukon potatoes, oyster mushrooms, roasted
shallot, marsala jus

BUCATINI 24

English peas, basil pistou, caper breadcrumbs, parmesan

HANGER STEAK 36

Grilled Creekstone Farms beef, spring onions, green
garlic chimichurri

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 Empire State 16/68
ROSÉ Bieler 10/42
ROSÉ Stoller 12/52
SAUVIGNON BLANC Whitehall Lane 14/58
ALBARINO Alvinte 12/52
SKIN CONTACT PINOT GRIS Tessier 13/56
CHARDONNAY Chamisal 12/52
CHARDONNAY Neyers 15/60
RIESLING Friedrich Wilhelm 12/52
PINOT NOIR Bravium 16/68
MONTEPULCIANO D'ABRUZZO Vigneti del Sole 10/42
HAUTES COTES DE NUITS Domaine Bertagna 18/76
GARNATXA NEGRA Espelt 11/45
CABERNET BLEND Y3 Taureau 15/60

DINNER COCKTAILS

SAGE OF AQUARIUS pisco, white wine sage gastrique, ginger, lemon, egg white 13
VENUS IN RETRO SUEDE rye, amaro montenergro, peach, chocolate, orange 12
GEMINI HATE IT HERE vodka, nigori sake, bee pollen, chamomile, ginger, lemon 12
O-LEO RISING mezcal, brucato chaparral, grapefruit oleo saccharum, makrut lime, cardamom 12
LOVE TAURUS APART bourbon, Japanese bergotta, lemon, grenadine, orange 12
CONSTELLATION PRIZE tequila, aloe, elderflower, lemon, cucumber 12
STRAWB-ARIES SEASON Tito's, amaro cio carro, strawberry thyme shrub, lemon, honey 12
H&L G&T gin, house made passionfruit 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
ROTATING DIPA 16 oz 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
HOUSE TONIC 4
LAGUNITAS HOP WATER 5
BLUEBERRY SODA 4