

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

add chicken \$5 • avocado \$3

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

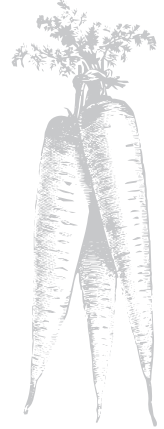
H&L DOUBLE CHEDDAR BURGER 18

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

BUCATINI CARBONARA 22

bacon, English peas, parmesan, black pepper



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

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 with fries 12

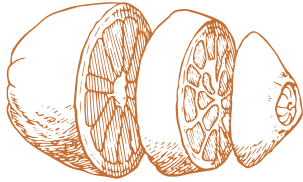
Sales Tax will be added to the price of all food and beverage items served. A 2.5% Kitchen Equity Share has been added to all checks.

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

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

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

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