



FOOD

GARLIC SHRIMP *garlic infused olive oil, fresno chile, lemon* 12

GRILLED BROCCOLINI (N, V) *lemon, benne seed salsa secca* 10

BRUSSEL SPROUTS (N, V) *guajillo-peanut gastrique* 11

TATER TOTS *avocado ranch, chives* 10

CHICKEN LIVER TOAST *pan fried country bread, chicken liver mousse, chives, cherry mostarda* 14

FLATBREAD *tomato, mozzarella, sopresatta, basil, hot chile oil* 9

VEGAN FLATBREAD (V) *crushed tomato, garlic, calabrian chiles, basil (no cheese)* 8

FRIED CHICKEN SANDWICH *pickles, savoy cabbage slaw, hot sauce* 17

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

H&L DOUBLE CHEDDAR BURGER *two grilled patties, special sauce, shaved iceberg and onions on a sesame seed bun* 18

add bacon \$2 • egg \$1.5 • avocado \$3 • Fresno chili \$1.5

V- VEGAN

N - CONTAINS NUTS

RED & WHITE WINES

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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

NON-ALC/LOW ALC BEVERAGES

SEASONAL SHRUB 4.5
 HOUSE-MADE GINGER BEER 4
 HOUSE TONIC 4
 LAGUNITAS HOP WATER 5
 BLUEBERRY SODA 4

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

