

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

SHRIMP ROLL 18

poached shrimp salad, bacon, butterleaf lettuce on a toasted Amoroso roll

MONTEREY CALAMARI (N) 18

sauteed calamari, fregola, calabrian chile butter, arugula, pesto

BLT 16

Neuske's bacon, Root 64 tomatoes, butter lettuce and mayo on toasted sourdough

FRIED CHICKEN SANDWICH 17

pickles, savoy cabbage slaw, hot sauce

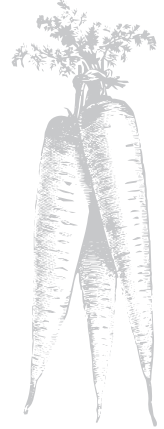
IMPOSSIBLE BURGER (N) (V) 18

smoked almond mayo, butter lettuce, pickled zucchini, red onion marmalade on a sourdough bun

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



PIZZA

MARGHERITA 16

house pulled mozzarella, tomato, basil

GOLD BAR 19

gold bar squash, caciocavallo, mozzarella, egg, black pepper

MARTINI 18

creme fraiche, mozzarella, castelvetro olives, red onion, basil

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

ROCKY'S CHICKEN TENDERS

buttermilk marinade, served with french fries 13

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

ASTEROID CITY *pisco, cocchi americano, apricot jam, ginger, lemon* 12

JAGUAR SHARK *mezcal, cider, mango, chili pepper, lime* 12

THE FRENCH DISPATCH *rye, paradiso aperitivo, sweet vermouth, raspberry* 13

THE BELAFONTE *tequila, amaro Angeleno, charred lemon, lavender, honey* 12

MOONRISE KINGDOM *Tito's, amaretto, peach, honey, peychaud's, lemon* 12

SPOTS KOBAYASHI *bourbon, blackberry shrub, dry vermouth, lemon, orange* 12

GRAND BUDAPEST PUNCH *rum, pineapple, pimento dram, lime, demerara, angostura* 12

RED BEANIE *sesame gin, cherry, lemon, egg white* 13

THE LIBRARY HEIST *Pimm's, bourbon, popcorn, strawberry, lemon* 12

H&L OLD FASHIONED 13

H&L G&T *gin, house made pineapple tonic, dehydrated pineapple* 12

RED & WHITE WINES

WEEKLY WHITE A.Q.

ROTATING RED A.Q.

BRUT *Roederer Estate* 15/62

BRUT ROSÉ *Empire State* 16/68

ROSÉ *Les Sarrins* 10/42

ROSÉ *Kinero* 12/52

SAUVIGNON BLANC *Gainey* 12/52

ALBARIÑO *Alvinte* 12/52

VERDEJO *Tinto Rey* 10/42

CHARDONNAY *Chamisal* 12/52

CHARDONNAY *Vaughn Duffy* 15/60

RIESLING BLEND *Perch* 11/45

CARBONIC GRENACHE *Alta Colina* 13/56

PINOT NOIR *Domaine Bertagna* 18/72

GARNATXA NEGRA *Espelt* 11/45

CABERNET FRANC *Paul Buisse* 12/52

ZINFANDEL *Biale Black Chicken* 16/68

BEER SELECTION *See Server for Draft Beer Selection*

CANNED BEERS

TECATE 5

MOOSE DROOL BROWN ALE *Big Sky Brewing* 6

MONTUCKY COLD SNACKS 5

DALE'S PALE ALE 6

ROTATING DIPA 16 oz 11

SNAP SHOT LAGER *Morgan Territory* 6

GRAPEFRUIT HIBISCUS HARD KOMBUCHA *Boochcraft* 8

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