

## LUNCH PLATES

### TATER TOTS 10

avocado ranch, chives

### GARLIC SHRIMP 12

garlic infused olive oil, fresno chile, lemon

### GRILLED BROCCOLINI (N) (V) 10

lemon, 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

### MONTEREY CALAMARI (N) 18

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

### FRIED CHICKEN SANDWICH 17

pickles, savoy cabbage slaw, hot sauce

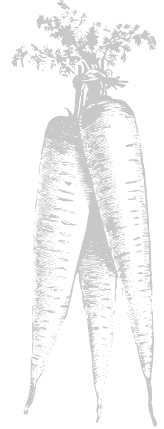
### IMPOSSIBLE BURGER (N) (V) 18

smoked almond mayo, iceberg lettuce, pickles, 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

### DONNIE 20

tomato sauce, basil, NY style 4 cheese blend

### CALABRESE 19

mozzarella, provolone, broccolini, fennel, calabrese peppers

### MARTINI 19

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

### HOT PIG 21

tomato, mozzarella, sopresatta, basil, hot chile oil

### SPICY GRANDMA (V) 18

crushed tomato, garlic, calabrian chiles, grated kalamata olive, 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

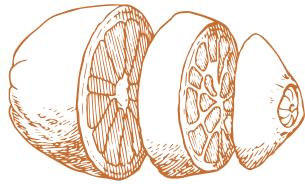
Sales Tax will be added to the price of all food and beverage items served. A 2.5% Kitchen Equity Share has been added to all checks.

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

**YOU HURT MY FEELINGS** *tequila, lemon, St. George spiced pear liqueur, honey, bitters* 13

**THE SEA OF TREES** *gin, fig leaf, dry vermouth, orange bitters, lemon* 14

**UNCUT GEMS** *Tito's vodka, furikake, dry vermouth, lemon* 14

**MOONLIGHT** *Hornbrook gin, nigori sake, italicus, earl grey, lemon, angostura* 13

**THE LIGHTHOUSE** *bourbon, calvados, apple cider, warming spices, lemon* 13

**IT COMES AT NIGHT** *red beet infused rye, walnut, vermouth, cardamom* 14

**LADY BIRD** *bourbon, orange shrub, lemon, demerara, egg white* 14

**H&L G&T** *gin, house made cranberry tonic, dehydrated lime* 13

**H&L OLD FASHIONED** 13

**E.H. TAYLOR OLD FASHIONED** 17

## RED & WHITE WINES

**WEEKLY WHITE** A.Q.

**ROTATING RED** A.Q.

**PET NAT BRUT** *Donkey & Goat* 15/62

**ROSÉ** *Kinero* 10/42

**ARNEIS** *Marrone* 12/52

**SAUVIGNON BLANC** *Seresin* 12/52

**ALBARIÑO** *Alvinte* 12/52

**VERDEJO** *Tinto Rey* 10/42

**CHARDONNAY** *Chamisal* 12/52

**CHARDONNAY** *Daou Reserve* 16/68

**RIESLING BLEND** *Perch* 11/45

**CARBONIC GRENACHE** *Alta Colina* 13/56

**BEAUJOLAIS-VILLAGES** *Chateau de Varennes* 12/52

**GARNATXA NEGRA** *Espelt* 11/45

**CABERNET FRANC** *Paul Buisse* 12/52

**SANGIOVESE** *Dei Nobile de Montepulciano* 18/76

**BORDEAUX BLEND** *Craggy Range Te Kahu* 13/56

## 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

**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

**APPLE CIDER SODA** 4