

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

Items highlighted in boxes are featured Meatless Monday items

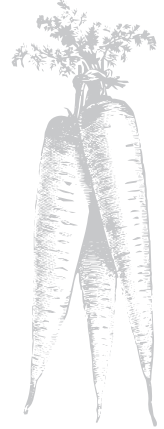
Sales Tax will be added to the price of all food and beverage items served. A 2.5% Kitchen Equity Share has been added to all checks.

Separate checks can not be accomodated 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



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 18

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

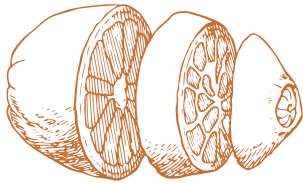
choice of red sauce or butter & cheese

ROCKY'S CHICKEN TENDERS

buttermilk marinade, served with french fries 13

GRILLED CHEESE 12

CHEESEBURGER with fries 12



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