



FOOD

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

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

TATER TOTS *avocado ranch, chives* 10

BACON-WRAPPED DATES *Pt. Reyes blue cheese, chives* 10

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

FLATBREAD *tomato, mozzarella, sopresatta, basil, hot chile oil* 12

VEGAN FLATBREAD (V) *crushed tomato, garlic, calabrian chiles, basil (no cheese)* 11

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

IMPOSSIBLE BURGER (N, V) *smoked almond mayo, iceberg lettuce, pickles, red onion marmalade on a sourdough bun* 18

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

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

RED & WHITE WINES

WEEKLY WHITE A.Q.
ROTATING RED A.Q.
PET NAT BRUT *Donkey & Goat* 15/62
SPARKLING ROSÉ *Alta Vista* 12/52
PINOT GRIS *Vireton Archery Summit* 12/52
SAUVIGNON BLANC *Cliff Lede* 16/68
MARSANNE *Coursodon Saint Joseph* 11/45
CHARDONNAY *Stags' Leap* 16/68
RIESLING *Fritz Willi* 11/45
BEAUJOLAIS-VILLAGES *Chateau de Varennes* 12/52
CINSAULT *Pedro Parra* 11/45
CABERNET FRANC *Paul Buisse* 12/52
TEMPRANILLO *Milenrama Rioja Reserva* 12/52
SANGIOVESE *Dei Nobile de Montepulciano* 18/76
CABERNET BLEND *Gundlach Bundschu* 14/60

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

COCKTAILS

ROLLIN' WITH THE GNOMES *bourbon, chocolate, lavender, demerara, whipped cream (served hot)* 13
DRUNCLE TODD *brown butter rye, lemon, honey, warming spices (served hot)* 13
CLEAR AS A BELL *rum, eggnog, pimento dram, citrus, warming spices (clarified)* 14
SNOWED IN *gin, fernet branca, lemon cream, crème de menthe, orgeat, mint* 13
DEATH OF A SNOWMAN *mezcal, rosemary, dry vermouth, becherovka, bitters* 13
007 DEGREES BELOW *gin, vodka, lillet blanc, lemon* 14
SLEIGH ALL DAY *Tito's vodka, aperol, blood orange, ginger, lime* 13
WHERE'S THE TYLENOL? *rum, mezcal, pineapple & chili gomme syrup, lime, orange liqueur* 13
TURTLE DOVE *bourbon, orange shrub, lemon, demerara, egg white* 14
SANTA'S SWEATSHOP *bourbon, calvados, apple cider, warming spices, lemon* 13
PARTRIDGE IN A PEAR TREE *patron tequila, lemon, St. George spiced pear liqueur, honey, bitters* 13
H&L G&T *gin, house made cranberry tonic, dehydrated lime* 13
H&L OLD FASHIONED 13
E.H. TAYLOR OLD FASHIONED 17

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

