



FOOD

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

GRILLED NANTES CARROTS *(N, V) salsa macha, lemon, breadcrumbs, dill* 14

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 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

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
BORDEAUX BLANC Chateau La Freynelle 12/52
MARSANNE Coursodon Saint Joseph 11/45
CHARDONNAY Stags' Leap 16/68
RIESLING Fritz Willi 11/45
BEAUJOLAIS-VILLAGES Chateau de Varennes 12/52
CÔTES DU RHÔNE E. Guigal 13/54
CABERNET FRANC Le Monde 12/52
TEMPRANILLO Tinto Rey 12/52
SANGIOVESE Collemattoni 13/54
CABERNET BLEND Terra Gratia 18/74

NON-ALC/LOW ALC BEVERAGES

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

COCKTAILS

THE GRASSY KNOLL sake, St. Germain, dry vermouth, citrus, honey 13
BIRDS AREN'T REAL Santa Teresa rum, miso brown sugar, lime, banana 13
WATER FOR LIZARD PEOPLE cognac, meyer lemon, lemongrass, orange 14
THE ROSWELL SAUCER Tito's vodka, lillet blanc, kiwi, lemon, absinthe 13
PAUL IS DEAD rye, Campari, cocchi americano, grapefruit shrub 13
TUPAC IS ALIVE mezcal, rum, pineapple & chili gomme syrup, lime, orange liqueur 13
THE SATANIC PANIC Patron reposado, lime, agave, ancho reyes, spicy bitters 14
FERMI'S FIZZ gin, orange cream, lemon, lime, sugar, egg white, orange flower water 14
THE BABUSHKA LADY gin, espresso liqueur, Averna, bitters 14
THE SKULL AND BONES SOCIETY mezcal, rosemary, dry vermouth, becherovka, bitters 14
H&L G&T Hornbrook gin, house made passionfruit tonic, dehydrated lime 13
H&L OLD FASHIONED 13
BLANTON'S OLD FASHIONED 18

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
TAG AND JUG ROSE DU CIDRE 10
VICE SOUR Wild Barrel 16oz 11

