



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 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.
LAMBRUSCO *Quercioli* 11/45
CHAMPAGNE *Charles Le Bel* 18/74
ROSÉ *Accenti* 13/54
PINOT GRIS *Vireton Archery Summit* 12/52
BORDEAUX BLANC *Chateau La Freynelle* 12/52
MARSANNE *Coursodon Saint Joseph* 11/45
CHARDONNAY *Kinero* 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

