



>> **Chef Galice Ryan**

Sales Tax will be added to the price of all food and beverage items served. A 3% 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. An auto gratuity of 18% will be applied to parties of 8 or more.

* 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- Contain Nuts

SMALL PLATES

GARLIC SHRIMP 14
garlic infused olive oil, fresno chile, lemon

TATER TOTS 12
avocado ranch, chives

GARDEN LETTUCES (V) 14
shaved radish, fennel, pomegranate, tarragon, dijon vinaigrette

KALE CAESAR* 16
caesar dressing, sourdough breadcrumbs, parmigiano reggiano, lemon
add chicken \$6 • avocado \$4

CHICKEN LIVER TOAST 15
pan fried country bread, chicken liver mousse, chives, cherry mostarda

OVEN BAKED RICOTTA 19
housemade ricotta, crispy brussels sprout leaves, pickled onions, horseradish, grilled Camina bakery sourdough

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

GRANDMA'S MEATBALLS 15
beef and pork meatballs, San Marzano tomato, calabrian chile, basil, pecorino

PIZZA

DONNIE 22
tomato sauce, basil, NY style 4 cheese blend

TONI BOLONEY (N) 22
mozzarella, provolone, shaved onion, pistachio, mortadella, arugula

PAULY 23
provolone, mozzarella, roasted onions, fennel sausage, kalamata olives

HOT PIG 23
tomato, mozzarella, sopresatta, basil, hot chile oil

SPICY GRANDMA (V) 20
crushed tomato, garlic, calabrian chiles, grated kalamata olive, basil (no cheese)

PIZZA ADD-ONS

- +3 onion, olives, arugula, anchovy, pickled hot peppers
- +4 sopresatta, fennel sausage, egg*

ENTREES

FRIED CHICKEN SANDWICH* 19
pickles, savoy cabbage slaw, hot sauce

IMPOSSIBLE REUBEN (V) 20
Impossible patty, sauerkraut, pickles, smoked mushroom spread on Camina Sourdough

H&L DOUBLE CHEDDAR BURGER* 20
two grilled patties, special sauce, shaved iceberg and onions on a sesame seed bun
add bacon \$3 • egg* \$2 • avocado \$4 • Fresno chili \$2

ROASTED KABOCHA SQUASH (V) 24
red quinoa, baby spinach, sweet and sour onions, pumpkin seed dukkah

TAGLIATELLE 29
house made tagliatelle, fennel sausage, broccolini, roasted garlic, breadcrumbs, pecorino romano

BRICK CHICKEN (N) 31
sweet potato puree, roasted brussels sprouts, caramelized onions, brown butter hazelnuts, chicken jus

HALIBUT 38
steamed halibut, cannellini beans, leek and fennel soffrito, lobster jus, salsa verde

CREEKSTONE NY STRIP* (N) 60
grilled Creekstone strip steak, rosemary fried potatoes, arugula-walnut pesto, parmesan

KIDS ITEMS

CHEESE PIZZA 14

PASTA
choice of butter & cheese 10
or red sauce 12

ROCKY'S CHICKEN TENDERS
buttermilk marinade, served with french fries 14

GRILLED CHEESE
served with fries 14

CHEESEBURGER
pickles, served with fries 14



RED & WHITE WINES

- WEEKLY WHITE *A.Q.*
- ROTATING RED *A.Q.*
- LAMBRUSCO *Quercioli 11/45*
- CREMANT *Rolet 18/74*
- SAUVIGNON BLANC *Bella Union 15/60*
- CHENIN BLANC *Indaba 11/45*
- WHITE BURGUNDY *Domaine Cognard Pouilly-Loche 16/68*
- GRÜNER VELTLINER *Outer Bound 12/52*
- PINOT NOIR *Eden Rift 16/68*
- CÔTES DU RHÔNE *Bieler 11/45*
- TEMPRANILLO *Tinto Rey 12/52*
- SANGIOVESE *La Gerla 13/54*
- CABERNET SAUVIGNON *Viluko Sonoma 18/74*



Scan and join our Loyalty Program for discounts, birthday rewards and more!
25 points earned at sign-up.

DINNER COCKTAILS

- SMASHING PUMPKINS *Tito's vodka, house made pumpkin spice, Averna, lemon 13*
- GRISWOLD FAMILY XMAS TREE *H&L Barrel pick Patron Reposado, blood orange, Campari, lime, rosemary 13*
- PARTRIDGE IN A PEAR TREE *cognac, St. George spiced pear liqueur, lemon, honey, champagne 13*
- BERRIED IN SNOW *rye, blueberry grenadine, vermouth, bitters 14*
- MEET ME AT MIDNIGHT *bourbon, lemon, egg white, red wine 14*
- LA LUMINARIA *mezcal, orange shrub, Aperol, yellow chartreuse, lime 14*
- THE YETI *gin, sage, lemon, absinthe, foam 14*
- XMAS IN HYOGO *Oka yuzu infused Japanese gin, fig leaf, vermouth, orange, pickled fig 14*
- STUCK IN THE CHIMNEY *scotch, mezcal, forest liqueur, agave, bitters 14*
- WORKSHOP TODDY *bourbon, ginger, lemon, pimento dram, honey 13*
- H&L G&T *gin, house made cranberry tonic, lime 13*
- OLD FASHIONED 14
- BLANTON'S OLD FASHIONED 18

CONJURED UP
A sneak peek at what's coming next... A.Q.

BEER SELECTION *See Server for Draft Beer Selection*

- CANNED BEERS
- TECATE 5
- MOOSE DROOL BROWN ALE *Big Sky Brewing 7*
- RAINIER 16 oz 6
- DALE'S PALE ALE 7
- PHANTOM BRIDE IPA 7
- ROTATING DIPA 16 oz 12
- GRAPEFRUIT HIBISCUS HARD KOMBUCHA *Boochcraft 10*
- COSMIC BLUEBERRY CIDER *2 Towns Cider 9*
- TAG AND JUG ROSE DU CIDRE 11
- ROTATING SOUR 16oz 12

NON-ALC/LOW ALC BEVERAGES

- SEASONAL SHRUB 4.5
- HOUSE-MADE GINGER BEER 4
- HOUSE TONIC 4
- ATHLETIC RUN WILD IPA 6
- BLUEBERRY & POMEGRANATE SODA 4