

## LUNCH PLATES

### TATER TOTS 12

avocado ranch, chives

### GARLIC SHRIMP 14

garlic infused olive oil, fresno chile, lemon

### GRILLED NANTES CARROTS (N) (V) 14

salsa macha, lemon, breadcrumbs, dill

### 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

### GRANDMA'S MEATBALLS 15

beef and pork meatballs, San Marzano tomato,

calabrian chile, basil, pecorino

### 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

### GRILLED CHICKEN KOFTA (N) 21

chicken skewers, baby beets, pistachio, arugula and garlic yogurt

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 - Contains Nuts**

>> Chef Galice Ryan



## 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\*

## KIDS ITEMS

### CHEESE PIZZA 14

### PASTA

choice of butter & cheese 10

or red sauce 12

### ROCKY'S CHICKEN TENDERS

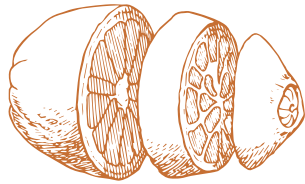
butter milk marinade, served with french fries 14

### GRILLED CHEESE

served with fries 14

### CHEESEBURGER

pickles, served with fries 14



## LUNCH 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.*

## 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

## 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



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