

MIDDAY 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

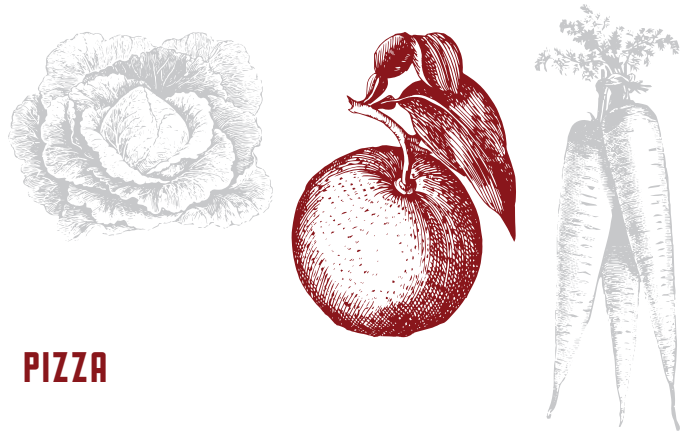
add bacon \$3 • egg* \$2 • avocado \$4 • Fresno chili \$2

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 accomodated 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*

HAPPY HOUR DRINKS Monday - Friday - 2:30 p.m -6:00 p.m.

¡LA LUCHADORA! fresno chili-infused tequila, lime, agave, orange liqueur 7

MISTER ED vodka, house made ginger beer, lime 7

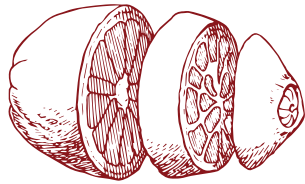
SMASH OR PASS? whiskey, lemon, sugar, mint 7

WELL DRINKS 6

BEER AND SHOT Tecate and a shot of whiskey/ 8

DRAFT PICK OF THE DAY 6

HOUSE WINE 8



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

