

## 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*

## 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\**

## &gt;&gt; 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



## RED & WHITE WINES

- WEEKLY WHITE A.Q.
- ROTATING RED A.Q.
- LAMBRUSCO *Quercioli* 11/45
- CREMANT *Rolet* 18/74
- SAUVIGNON BLANC *St. Francis* 15/60
- CHENIN BLANC *Indaba* 11/45
- WHITE BURGUNDY *Domaine Cognard Pouilly-Loche* 16/68
- GEWÜRZTRAMINER *Zind Humbrecht* 14/58
- PINOT NOIR *Head High* 15/60
- CÔTES DU RHÔNE *Bieler* 11/45
- CORVINA *Cesari* 12/52
- TEMPRANILLO *Tinto Rey* 12/52
- SUPER TUSCAN *Baia al Vento* 14/58
- 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
- STUCK IN THE CHIMNEY *scotch, mezcal, Fey Anme, agave, bitters* 14
- JIMINY CRICKET *gin, fernet, lemon cream, mint, orgeat* 14
- KRAMPUS COCO *bourbon, hot chocolate, orange whipped cream (served hot)* 14
- WORKSHOP TODDY *whiskey, ginger, lemon, pimento dram, honey (served hot)* 13
- H&L G&T *gin, house made cranberry tonic, lime* 13
- OLD FASHIONED 14
- BLANTON'S OLD FASHIONED 18

## 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
- CRANBERRY APPLE HARD KOMBOCHA *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

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