



>> **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.
- BLANC DE BLANC *Argyle* 16/68
- CHAMPAGNE *Mandois* 25/100
- ALBARIÑO *Quinta da Pedra* 11/45
- SAUVIGNON BLANC *Cliff Lede* 16/68
- CHENIN BLANC *Indaba* 11/45
- CHARDONNAY *Raeburn* 14/58
- GEWÜRZTRAMINER *Zind Humbrecht* 14/58
- PINOT NOIR *Head High* 15/60
- GRENACHE/SYRAH *Ciffre* 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

- GRISWOLD FAMILY XMAS TREE *H&L Barrel pick Patron Reposado, blood orange, Campari, lime, rosemary* 13
- THE PEAR NECESSITIES *cognac, St. George spiced pear liqueur, lemon, honey, champagne* 13
- DON'T SCOFF AT ME *rye, blueberry grenadine, vermouth, bitters* 14
- NEW YORK SOUR *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
- JIMINY CRICKET *gin, fernet, lemon cream, mint, orgeat* 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
- STAGG JR 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
- NEW YEAR, WHO DIS? *Ritual Zero Gin, Pathfinder NA, lemon, Demerara, vegan foam* 12
- FREE BIRD *Pathfinder NA, Vibrante NA Aperitivo, pineapple, lime, agave* 12
- BIKINI WEATHER *Almave NA Blanco, guava, lime, agave* 12
- 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