

## 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

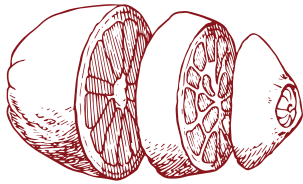
BEER AND SHOT Tecate and a shot of whiskey/ 8

DRAFT PICK OF THE DAY 6

HOUSE WINE 8

## RED & WHITE WINES

WEEKLY WHITE A.Q.  
 ROTATING RED A.Q.  
 BLANC DE BLANC *Argyle* 16/68  
 CHAMPAGNE *Mandois* 25/100  
 ALVARINHO *Graça da Pedra* 11/45  
 PINOT BLANC *J. Wilkes* 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  
 RED BLEND *Pandemonium* 15/60  
 CABERNET SAUVIGNON *Viluko Sonoma* 18/74



## 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

### 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  
 CRANBERRY APPLE HARD KOMBOCHA  
*Boochcraft* 10  
 COSMIC BLUEBERRY CIDER *2 Towns Cider* 9  
 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  
 MEXICAN COKE 12 oz 5



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