



{ Dinner }

STARTERS

SOUP OF THE DAY

Ask your server for details. 9

GRILLED FLATBREAD

Summer squash, yogurt, mint, micro basil. 10 VEG

CHICKPEA AVOCADO HUMMUS

Preserved lemon, marinated olives, basil, white levain toast. 10 VEGAN

SAUTEED SHRIMPS

Potato puree, spellete, shrimp nage, Kalamata extra virgin olive oil. 15 GF

GRILLED SUMMER PEACHES

Butter lettuce, peppercress, radish, crispy sunflower seeds, herbed feta, champagne reduction, California extra virgin olive oil. 11 VEG, GF

WILD SALMON AND ALBACORE CRUDO

Yellow tomato juice, mashed avocado, cucumber, lemon, extra virgin olive oil. 16 GF

SERRANO HAM TOAST

Romesco, drunken goat cheese, wild rocket, extra virgin olive oil. 9

CHARCUTERIE & CHEESE BOARD

Spicy coppa, duck salami, serrano ham, gorgonzola dolce, drunken goat cheese, truffle honey, pickled vegetables, cornichons, toasted sourdough. 18

GRILLED CASTROVILLE BABY ARTICHOKE

Aioli, crispy red organic quinoa. 12 VEG, GF

SALADS

CAESAR

Romaine hearts, Grana Padana, Pecorino Romano, anchovies, croutons, dijon vinaigrette. 12

ORGANIC SPINACH

Organic baby spinach, roasted gold and red beets, herbed chevre, candied walnuts, avocado, white balsamic dressing, extra virgin olive oil. 13 VEG, GF

WEDGE

Iceberg lettuce, house-marinated beets, tomatoes, Nueske's smoked bacon, croutons, herbs, Point Reyes blue cheese dressing, oregano vinaigrette. 12

HOUSE

Shaved artichokes, yellow wax beans, baby heirloom tomatoes, champagne-shallot vinaigrette. 10 VEGAN, GF

SIDE DISHES

SUMMER SAVORY SPATZLE

Blistered baby heirloom tomatoes, roasted purple onions, burrata, savory crumbs. 8 VEG

STIR FRY RAPINI

Tamari, garlic, scallions, shishimi togarachi, sesame oil. 8 VEGAN, GF

CREAMED SUMMER WHITE SWEET CORN

Candied porchetta, white levain crumbs. 9

ENTREES

HAL'S PENNE PASTA

Spicy pork sausage sauce, shallots, garlic, white wine, parsley, basil, thyme, cream. 20

CAVATAPI

Lamb confit, summer squash, yogurt, mint. 22

GRILLED LOCH ETIVE SALMON

Castelvetro olive salsa verde, extra virgin olive oil-shrimp mousse, braised rainbow chard. 29 GF

MARINATED FLANK STEAK

(Allen Brothers® beef)
Soy sauce marinade, sesame seeds, scallions and ginger.
Choice of Hal's fries or Caesar salad. 27

IOWA T-BONE STEAK

Potato puree, brussels sprouts, kohlrabi, peppercress. 39 GF

MARY'S ORGANIC GRILLED HALF CHICKEN

Lemon-herbs marinade, au jus, Hal's fries. 26

HAL'S HAMBURGER

(Allen Brothers® ground beef)
Boston lettuce, tomato, red onion. Choice of Hal's fries or Caesar salad. 16

HAL'S TURKEY BURGER

(Shelton's Free Range)
Wheat bun, chipotle-caper tartar, tomato, arugula, red onion. Choice of Hal's fries or Caesar salad. 17

BUILD YOUR BURGER

Gruyere cheese 2	French cheddar 3
Crumbled Nueske's bacon 3	Jalapeno bacon 4
Avocado 3	

DESSERT

FLOURLESS CHOCOLATE CAKE

Summer peach crème anglaise 8 GF, VEG

HAL'S BREAD PUDDING

Warm pear & cranberry bread pudding, dark chocolate, crème anglaise. 10 VEG

HAL'S SUNDAE

Dark chocolate & vanilla bean ice cream, caramel & chocolate sauces, whipped cream, Marcona almonds. 9 VEG, GF

Tell us if you have any food allergies or dietary restrictions.

* Consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illnesses. GF = Gluten Free | VEG = Vegetarian

Hal's Bar & Grill at Primitivo

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