

Dinner Served 5pm – 10pm daily  
GF = gluten free VEG = vegetarian V = vegan



{Dinner}

SOUP

**VEGAN YELLOW TOMATO BISQUE**

Almond-cashew crème fraiche, sumac. **8** GF V

SALADS

**ORGANIC SPINACH SALAD**

Organic baby spinach, roasted red and gold beets, herbed chevre, candied walnuts, avocado, white balsamic dressing.

**14** GF VEG

**CAESAR SALAD**

Romaine hearts, Grana Padano, Pecorino Romano, anchovies, garlic, croutons, Dijon vinaigrette. **13**

**VEGAN HOUSE SALAD**

House greens, shaved apples, kohlrabi, watermelon radish, pomegranate dressing. **12** GF V

**WEDGE SALAD**

Iceberg lettuce, house-marinated beets, tomatoes, smoked bacon, croutons, herbs, Point Reyes blue cheese dressing, oregano vinaigrette. **14**

SMALL PLATES

**GRILLED BABY ARTICHOKE**

Aoli. **12** VEG

**FLATBREAD**

Baby sweet tomato jam, Barabresco feta-yogurt, California Evo, micro basil. **11** VEG

**ROASTED ROMANESCO STIR FRY**

Edamame, scallions, tamari, togarashi, garlic, sesame oil. **11** V GF

**RED GARNET YAM DUMPLINGS**

Spicy coconut milk sauce. **10** VEG

**CAULIFLOWER RAGU + TORCHIO PASTA**

Arrabiata, vegan parmesan. **14** VEG

**ROASTED HARISSA SPICE SHRIMP SKEWERS**

Sumac yogurt, tabbouleh, micro cilantro. **15**

**NIMAN RANCH PORK MEATBALLS**

Arrabiata, grilled bread. **12**

PIZZA

**PORTOBELLO, FONTINA, SHAVED TRUFFLE 15** VEG

**SALUMI, FORMAGGI, ROASTED GRAPES 16**

**MARGARITA 14** VEG

BIGGER PLATES

**CARNAROLI RISOTTO + TRUFFLES + FALL MUSHROOMS 22** VEG

**BLUEBERRY BRAISED BONELESS SHORT RIB** GF

Mascarpone cauliflower mousse, pickled beets, carrots, and sweet onion. **26**

**NORWEGIAN SALMON RAMEN BOWL**

Bok choy, Napa cabbage, tamari marinated organic egg, drizzle of sesame infused spicy sauce. **28**

**NIMAN RANCH PORK MEAT LOAF**

Gastrique, Brussels sprouts, pink lady apples, basil. **24**

**HAND-CHOPPED SHORT RIB BURGER**

Brioche bun, pink peppercorn mayonnaise, yellow tomato, Vidalia onion-bacon jam, gorgonzola, butter lettuce, onion rings. **22**

**BUILD YOUR BURGER**

*Gruyere 2 Cheddar 2 Jalapeno Bacon 4*  
*Avocado 3 Bacon 3*

HAL'S TIMELESS

**PENNE + SAUSAGE**

Spicy pork sausage sauce, shallots, garlic, white wine, parsley, basil, thyme, cream. **22**

**GRILLED MARY'S ORGANIC HALF CHICKEN**

Au jus, Hal's fries. **26**

**MARINATED FLANK STEAK**

Soy sauce, sesame seeds, scallions, ginger. Hal's fries. **27**

**HAL'S TURKEY BURGER**

Shelton's free-range turkey, wheat bun, chipotle-caper tartar, tomato, arugula, red onion, Hal's fries or Caesar. **18**

**SEAFOOD GRILL**

Scallop, salmon, ahi, shrimp, creamy spinach, lemon zest, chile molido, garlic, onion rings. **27**

Please tell us if you have any food allergies or restrictions. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.  
Also visit our other location at 12751 Millennium Drive #140 Playa Vista, 90094