



HAPPY HOUR

*Sunday-Thursday (WHOLE RESTAURANT) and Friday & Saturday (BAR ONLY)
3:00pm-5pm (DRINKS ONLY) & 5:00pm-7:00pm (DRINKS & FOOD)*

MARINATED OLIVES \$4

GUACAMOLE AND CHIPS \$6

TRUFFLE FRIES \$6
Pecorino and parsley

HAL'S CLASSIC CAESAR \$6
Romaine, Grana Padana, Pecorino, garlic & Dijon vinaigrette

ARTISANAL CHEESE & CHARCUTERIE \$12
Truffle honey, pickled vegetables, cornichons, toasted sourdough

HUMMUS PLATE \$7
*Preserved lemon, marinated olives, basil, Kalamata extra virgin olive oil,
white levain toast*

SERRANO HAM TOAST \$6
Romesco sauce, drunken goat cheese, Kalamata extra virgin olive oil, herbs

SAUTEED SHRIMP \$9
Garlic, chili flakes, white wine, tomato, parsley

PAPARDELLE \$9
Tarragon, shallots, celery crumbs, white wine sauce

FISH AND CHIPS \$12
Battered and fried catfish, Hal's fries, chipotle tartar sauce



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BEER AND WINE

Bottled Beer ~ Corona, Modelo, Pacifico, Tecate \$4

Draft Beer ~ Dos Equis, Bohemia, Heineken \$5

Tecate Michelada \$6

House Cabernet or Chardonnay \$7

Sparkling White Wine \$9

COCKTAILS

Red Sangria \$7

Served over ice with fresh fruit

Well Drinks \$8 (Martini \$2 upcharge)

Hibiscus Margarita \$8

Tequila, fresh lime juice, Cointreau, hibiscus syrup

Fresh Raspberry Mojito \$9

Light rum, fresh lime juice, muddled raspberries & mint, splash soda

Prohibition Old Fashioned \$9

Made the classic way!

Hal's Mule \$9

Vodka, fresh mint, ginger, cucumber, lime juice, ginger beer

Dark and Stormy \$7

Dark rum, ginger beer, lime juice

Passionfruit-Raspberry Caipirinha \$9

Light rum, lime juice, fresh raspberries, passionfruit puree