



HAPPY HOUR

unday-Thursday (WHOLE RESTAURANT) and Friday & Saturday (BAR ONLY)

3:00pm-5pm (DRINKS ONLY) & 5:00pm-6:30pm (DRINKS & FOOD)

MARINATED OLIVES \$4

TRUFFLE FRIES \$6

Pecorino and parsley

HAL'S CLASSIC CAESAR \$6

Romaine, Grana Padana, Pecorino, garlic & Dijon vinaigrette

ELOTE ON THE COB \$5

Butter, Cojita cheese and Tajin

ARTISANAL CHEESE & CHARCUTERIE \$12

Truffle honey, pickled vegetables, cornichons, toasted sourdough

CHICKPEA-AVOCADO HUMMUS \$7

erved lemon, marinated olives, basil, Kalamata extra virgin olive oil, white levain toast

SERRANO HAM TOAST \$6

mesco sauce, drunken goat cheese, Kalamata extra virgin olive oil, herbs

SAUTEED SHRIMP \$9

Garlic, chili flakes, white wine, tomato, parsley

CAVATAPI PASTA \$10

Kale-walnut pesto, preserved lemon, pecorino



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BEER, WINE & BUBBLES

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

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

Dos Equis Amber Michelada \$6

House Red or House White Wine \$7

Le Grand Courtage Champagne \$8

COCKTAIL SPECIALS

Red Sangria \$7

Served over ice with fresh fruit

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

House Margarita \$8

Fresh Raspberry Mojito \$9

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

Prohibition Old Fashioned \$9

Made the classic way!

Boulevardier \$9

Carpano Antica, Scotch, Campari, served up

Hal's Mule \$9

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

Featured Cocktail \$8

Let our inspired bartenders create something special for you!