

Lunch Served 11am – 3pm weekdays
Happy Hour daily starting at 3pm
GF = gluten free VEG = vegetarian V = vegan



{Lunch}

SOUP

VEGAN YELLOW TOMATO BISQUE
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

KALE AND ORGANIC STRAWBERRY SALAD

Roasted Harry's Ranch strawberries, shaved fennel, wild arugula, feta, California almonds, Meyer lemon-tangerine reduction. **14** GF VEG

Add to any salad:
grilled chicken breast 8, shrimp 10, salmon 10

CAESAR SALAD

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

VEGAN HOUSE SALAD

Mixed 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**

SANDWICHES

DIESTEL FARMS TURKEY SANDWICH

Honey mustard-roasted turkey, coarse Dijon spread, avocado, yellow tomato, Havarti cheese, sweet Vidalia onions, butter lettuce, Hal's fries. **15**

VEGGIE SANDWICH

Honey-wheat toast, smoked paprika-cashew aioli*, roasted maitakes, red peppers, avocado, cracked pumpkin seeds, summer squash, Hal's fries. **14** V

*contains almonds

HAL'S HAMBURGER

Black Angus ground beef, Boston lettuce, tomato, caramelized onions, jalapeno mayonnaise. Hal's fries or Caesar. **16**

HAL'S TURKEY BURGER

Shelton's free-range turkey, wheat bun, chipotle-caper tartar, tomato, arugula, red onion, Hal's fries or Caesar. **17**

"BEYOND MEAT" BURGER

Vegan patty, serrano-cashew aioli*, caramelized Vidalia onions, yellow tomato, gorgonzola dolce, brioche bun, Hal's fries. **17** V *contains almonds

BUILD YOUR BURGER

Avocado **3**

Gruyere **2**

Cheddar **2**

Bacon **3**

Jalapeno Bacon **4**

ENTREES

HOUSE FLATBREAD

Local burrata, pecorino, fresh herbs, wild arugula. **13**
VEG

HAL'S TRIO

Grilled cheese sandwich with manchego, cheddar, and fig jam; late summer yellow tomato soup; cous cous tabbouleh. **14** VEG

PAPARDELLE + ROASTED SHRIMP

Roasted red pepper sauce, Calabrian peppers. **17**

MAC AND CHEESE

Classic **14** VEG

With truffle **16** VEG

With jalapeno bacon **15**

With lobster **18**

PAN-ROASTED NORWEGIAN SALMON

Raita, cous cous, roasted sweet peppers, feta, dill. **18**

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