

small plates...

CHARCUTTERIE BOARD 16

assorted meats and cheeses

HAL'S TURKEY BURGER SLIDERS 12

wheat bun | chipotle tartar sauce | tomato, onions | arugula

CHEF'S SEASONAL GARDEN M.P.

farmer's market vegetables

HAL'S CAESAR 10

Timeless

CHEF'S FAVORITE SALAD 10 *veg + gf + n*

an old time recipe... Boston lettuce | Ruby Red grapefruit | goat cheese | champagne vinaigrette

JIDORI CHICKEN RILLETTE 9

course grain mustard | house pickles | radishes | toast

FRESH CATCH CRUDO 10 *gf*

seasonal fish | Kalamata olive extra virgin olive oil | mashed avocado | cucumber | tomato water

MARINATED SARDINES + CASTELVETRANO OLIVE SALSA VERDI 9 *gf*

Castelvetro salsina verde | wild rocket | pancetta | Kalamata extra virgin olive oil

ROASTED CAULIFLOWER 10 *v + gf*

mashed edamame | shichimi togarashi | tamari | scallions | garlic | sesame oil

BRUSSEL SPROUTS 9 *v + gf*

shaved fennel | purple onion | chile flakes | lemon zest | parsley

SLOW COOKED ROOT VEGETABLES 11 *v + gf*

Asian pear | dates | tarragon | white balsamic reduction | sea salt

SWEET POTATO + COCONUT REDUCTION 10 *v + gf*

Coconut milk galangal | Thai chile | lemon grass | micro cilantro

PAN ROASTED SALMON TROUT + CREAMY POLENTA 16 *gf*

Fresno chile | Espellete | mussels | garlic | olives | oregano

PAN SEARED SCALLOPS 18 *gf*

apple gastrique | kohlrabi + pink lady apple + purple onion salad

GARGANELLI + DUCK RAGOUT 14

duck confit | fried sage bread crumbs | agro dolce roasted eggplant

SPAGHETTINI MUSSO + CRISPY PANCETTA 16

Black Mussels | Fresno chile | garlic | parsley

PENNE + SAUSAGE 16

braised pork sausage | shallots | herbs

UNI RISOTTO 20 *gf*

Carnaroli | aromatics

hungry eyes...

MARY'S ORGANIC HALF CHICKEN 22 *gf*

lemon| thyme| oregano| garlic| house fries

SEARED MUSCOVY DUCK BREAST 24

cumquat marmalade| sweet potato mash| blood orange segments| petite watercress| fried sage crumbs

HAL'S SEAFOOD GRILL 26

scallop| ahi| shrimp| garlic creamy baby spinach| buttermilk onion rings

DOVER SOLE 34 *gf*

cauliflower puree| mussels| red grapefruit relish| Puntarelle

DRY AGED BONE IN RIBEYE M.P.

aged in house| buttermilk onion rings

PORK CHOP 28 *gf*

Vermont maple syrup + chile sauce| brussels sprouts| seasonal apples| cabrales

LAMB OSSO BUCCO 28

Zucchini + yogurt + mint puree| fresno chile + goat cheese + cucumber relish

PASTA. TRUFFLE 32

Maltagliate| Robiola| Pecorino| micro parsley

a little extra...

POLENTA | CREAMY SPINACH | ROASTED SWEET POTATO | CAULIFLOWER PUREE | RISOTTO | MUSHROOM SOUP 5 EA

crafted elixirs...

Dated Old Fashioned | 15

Templeton Rye| Date + Burnt Orange Syrup| Bitters

Stoned Tokyo Smash |14

Iwai Japanese Whisky| Smashed Market Fruit| Honey

Candied Ginger Mule |13

Grey's Peak Vodka| King's Ginger Liqueur| Ginger Beer

Farmer's Market Caipirinha |13

Leblon| Market Fruit| Lime

Hal's 2.0 Cantaloupe Martini |13

Absolut Vodka| Watermelon Liqueur| Fresh OJ

Apple Fizz | 13

Bloom Gin| Caramelized Apples| Apple Cider Float

Aviation |14

Aviation Gin| Crème de Violette| Maraschino Liqueur

Baby Manhattan |15

Hudson Baby Bourbon| Carpano Antica

Que Linda Margarita |14

Partida Blanco| Revel Blanco| Blood Orange Float

Coco Smoke |13

Revel Blanci Mezcal| Coconut Puree| Lime Essence

Holiday Rum | 13

House infused Flor de Cana Rum| Pineapple| Holiday Spices

Please tell us if you have food allergies or dietary restrictions. * Consuming raw or undercooked meat, seafood or eggs may increase your risk of food borne illnesses. GF = Gluten free | V = Vegan | VEG = Vegetarian | N = Nut allergy

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