



{ Dinner }

## STARTERS

### SOUP OF THE DAY

Ask your server for details. 7

### YELLOW FAVA BEAN TOAST <sup>v</sup>

Cured tomato, sweet onion, Calabrian pepper, lime zest, Italian extra-virgin olive oil, micro cilantro. 10

### FRESH CATCH CRUDO <sup>GF</sup>

Lemon, scallions, Calabrian pepper, Italian extra-virgin olive oil, sea salt, fresh cracked pepper. 14

**GRILLED CASTROVILLE BABY ARTICHOKE** <sup>VEG, GF</sup>  
Aioli, crispy red organic quinoa. 12

### FRUTTI DI MARE MISTO <sup>GF</sup>

Raw celery hearts, lemon zest, celery salt, Italian extra-virgin olive oil, tomato-horseradish sauce, red pepper coulis. 16

### CHARCUTERIE & CHEESE BOARD

Spicy coppa, duck salami, serrano ham, gorgonzola dolce, drunken goat cheese, truffle honey, pickled vegetables, cornichons, toasted sourdough. 18

## SALADS

### CAESAR

Romaine hearts, Grana Padano, Pecorino Romano, anchovies, croutons, dijon vinaigrette. 12

### ORGANIC SPINACH <sup>VEG, GF</sup>

Organic baby spinach, roasted gold and red beets, herbed chevre, candied walnuts, avocado, white balsamic dressing, extra virgin olive oil. 13

### WEDGE

Iceberg lettuce, house-marinated beets, tomatoes, Nueske's smoked bacon, croutons, herbs, Point Reyes blue cheese dressing, oregano vinaigrette. 13

### HOUSE <sup>v, GF</sup>

Shaved artichokes, Blue Lake beans, heirloom tomatoes, champagne-shallot vinaigrette. 11

## SMALL PLATES

### BRAISED BRUSSELS SPROUTS <sup>VEG</sup>

Point Reyes blue cheese, pink lady apples, spelt, basil. 9

### SHRIMP PAELLA <sup>GF</sup>

Bomba rice, chicken, chorizo, saffron, sweet peas, smoked paprika. 14

### PAPARDELLE

Sea scallops, tarragon, shallots, celery crumbs. 17

### BRAISED CANELINNI BEANS <sup>v</sup>

Spigarello, winter mushrooms, black truffles, crispy bread. 12

### HAL'S PENNE

Spicy pork sausage sauce, shallots, garlic, white wine, parsley, basil, thyme, cream. 16

## HAL'S CLASSICS

### SEAFOOD GRILL

Scallop, salmon, ahi, shrimp, creamy spinach, lemon zest, chile molido, garlic, onion rings. 26

### MARINATED FLANK STEAK

(Allen Brothers® beef)

Soy sauce marinade, sesame seeds, scallions and ginger.

Choice of Hal's fries or Caesar salad. 27

### HAL'S HAMBURGER

(Allen Brothers® ground beef)

Boston lettuce, tomato, red onion. Choice of Hal's fries or Caesar salad. 16

### BONE-IN RIBEYE STEAK

Sea salt and Hal's fries. 39

### BUTTER-BRAISED CATFISH <sup>GF</sup>

Rice and peas, blackening spices, crawfish, Blue Lake beans. 24

### MARY'S ORGANIC GRILLED HALF CHICKEN

Lemon-herbs marinade, au jus, Hal's fries. 26

### HAL'S TURKEY BURGER

(Shelton's Free Range)

Wheat bun, chipotle-caper tartar, tomato, arugula, red onion. Choice of Hal's fries or Caesar salad. 17

**BUILD YOUR BURGER:** Gruyere 1.5 Cheddar 1.5 Bacon 2 Avocado 3 Jalapeno bacon 4

## DESSERT

### FLOURLESS CHOCOLATE CAKE

Crème anglaise, micro basil 8 <sup>GF</sup>

### HAL'S BREAD PUDDING

Warm pear & cranberry bread pudding, dark chocolate, crème anglaise. 10 <sup>VEG</sup>

### HAL'S SUNDAE

Dark chocolate & vanilla bean ice cream, caramel & chocolate sauces, whipped cream, Marcona almonds. 9 <sup>VEG GF</sup>

Tell us if you have any food allergies or dietary restrictions.\* Consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illnesses. <sup>GF</sup> = Gluten Free <sup>VEG</sup> = Vegetarian <sup>V</sup> = Vegan

**Hal's Bar & Grill Venice by Primitiva**  
1025 Abbot Kinney Blvd, Venice, CA / Tel. 310-396-3105  
Also visit our new location in Playa Vista!

