



{ Dinner }

STARTERS

SOUP OF THE DAY

Ask your server for details. **8** GF

GRILLED CASTROVILLE ARTICHOKE

Aioli, crispy red organic quinoa. **12** GF VEG

HOUSE CURED DUCK BREAST CARPACCIO

Roasted butternut squash, caramelized red onions, endive, cranberries, crispy pumpkin seeds, pomegranate-maple drizzle. **15** GF

LOCH ETIVE SALMON BELLY CRUDO

Tangerine dressing, avocado, roasted sesame seeds, sea salt, California EVOO, micro cilantro. **15** GF

SWEET POTATO RAVIOLIS

Coconut milk, galangal, Thai chili, micro cilantro. **14** VEG V

CHARCUTERIE & CHEESE BOARD

Ask your server for daily selections.

SALADS

WEDGE

Iceberg lettuce, house-marinated beets, tomatoes, Neuske's smoked bacon, croutons, herbs, Point Reyes blue cheese dressing, oregano vinaigrette. **12**

ORGANIC SPINACH

Organic baby spinach, roasted gold and red beets, herbed chevre', candied walnuts, avocado, white balsamic dressing, extra virgin olive oil. **11** VEG, GF

CAESAR

Romaine hearts, Grana Padana, Pecorino Romano, anchovies, garlic and Dijon vinaigrette. **10** VEG

HOUSE

Tender butter lettuce, baby spinach, frisee, avocado, asparagus, fresh herbs, coarse grain mustard vinaigrette. **9** VEG, V, GF

SMALL PLATES

CELERYROOT, LEEK & POTATO PUREE

Candied Clementine zest, micro celery. **10** VEG, GF

BRAISED FARRO

Roasted hazelnuts, pears, micro arugula, Point Reyes Blue cheese, candied lemon zest. **8** VEG

ROASTED BRUSSEL SPROUTS

Nueske bacon, maple-pomegranate drizzle. **8** GF

HAL'S FRIES **7** VEG, GF V

ROASTED CAULIFLOWER

Mint-garlic brown butter, cracked pumpkin seeds. **7** VEG GF

ROASTED BUTTERNUT SQUASH

Fall spice syrup & sage croutons. **8** VEG V

BABY SWEET POTATOES

Baked baby sweet potatoes, herbs, sea salt. **7** VEG GF

ROASTED BROCCOLINI

Sambal oil, sea salt. **8** VEG GF V

VEGETABLE TRIO – Choice of any three of the above **17**

ENTREES

PENNE PASTA

Spicy pork sausage, garlic, white wine, basil, thyme, cream. **18**

GRILLED LOCH ETIVE SALMON

Tangerine sauce, creamy polenta, sweet corn, candy bacon, roasted broccolini. **24** GF

ROASTED BAQUETTA

Romesco sauce, piquillo risotto, roasted yellow tomato puree, savory. **26** GF

MARINATED FLANK STEAK

(Allen Brothers® beef)

Soy sauce marinade, sesame seeds, scallions and ginger. Choice of Hal's fries or Caesar salad. **26** GF

BONE IN RIB EYE STEAK

Horseradish beurre blanc, roasted broccolini, sambal oil. **35** GF

MARY'S ORGANIC HALF CHICKEN

Pomegranate-cardamom glaze, Hal's fries. **24** GF

HAL'S HAMBURGER

(Allen Brothers® ground beef)

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

HAL'S TURKEYBURGER

(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 cheese 1

Crumbled Nueske bacon 2

Jalapeno bacon 4

French cheddar 2

Tallegio cheese 3

Avocado 2

DESSERT

FLOURLESS CHOCOLATE CAKE

Pomegranate coulis, fresh pomegranate, thyme. **9** GF VEG

HAL'S BREAD PUDDING

Warm pear & cranberry bread pudding, Crème Anglaise. **10** VEG

HAL'S SUNDAE

Dark chocolate a& vanilla bean ice cream, caramel & chocolate sauces, whipped cream, Marcona almonds. **10**

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. GF = Gluten Free | VEG = Vegetarian

Hal's Bar & Grill at Primitivo

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