



## { Happy Hour }

Sunday – Thursday 5:00pm – 6:30pm

MARINATED OLIVES **4**

HAL'S FRIES

Ketchup & ponzu dipping sauce. **4**

HAL'S CLASSIC CAESAR SALAD

Romaine, Grana Padana, Pecorino, garlic & Dijon vinaigrette. **6**

SPINACH SALAD

Gold & yellow beets, herbed chevre, candied walnuts, avocado, white balsamic dressing. **8**

HOUSE SALAD

Tender butter lettuce, baby spinach, frisee, avocado, asparagus, fresh herbs, coarse grain mustard vinaigrette. **6**

Add chicken to any salad **4**

ARTISANAL CHEESE & CHARCUTERIE

Truffle honey, pickled vegetables, cornichons, toasted sourdough. **12**

LOCH ETIVE SALMON BELLY CRUDO

Tangerine dressing, avocado, roasted sesame seeds, sea salt, micro cilantro. **9**

HUMMUS PLATE

Tomato-frisee salad, chickpeas, sliced cucumbers, gluten-free toast. **7** (Additional sides cucumber & gluten-free toast \$2 each)

ROASTED BRUSSEL SPROUTS

Nueske bacon, maple-pomegranate drizzle. **5**

SAUTEED SHRIMP

Garlic, chili flakes, white wine, tomato, parsley. **9**

## BEER & WINE

SELECT BOTTLED BEER **4**

DRAFT BEER – HEINEKEN OR NEWCASTLE **5**

HOUSE RED & HOUSE WHITE WINE **7**

## COCKTAIL SPECIALS

RED SANGRIA

Served over ice with fresh fruit **7**

WELL DRINKS **8**

(Martini \$2 upcharge)

HOUSE MARGARITA **8**

FRESH RASPBERRY MOJITO

Bacardi rum, fresh lime juice, muddled raspberries & mint, splash soda **9**

PROHIBITION OLD FASHIONED

Made the classic way! **9**

BOULEVARDIER

Carpano Antica, Jim Bean, Campari, served up. **9**

HAL'S MULE **9**

Vodka, fresh mint, ginger, cucumber, lime juice, ginger beer **9**

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**Hal's Bar & Grill** at Primitivo

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