



{ Lunch Menu }

Served 11:00am – 3:00pm

BREAKFASTY + STARTERS

ENERGY BOWL

Seasonal fruit bowl, Perfect Balance™ raw trail mix, Greek yogurt, organic granola and wild flower honey. 13 GF

BUTTERMILK PANCAKES

Farmer's market fruit, pure maple syrup. 12

FRENCH TOAST

Lemon curd and fresh seasonal fruit. 14

AVOCADO TOAST

Sourdough, radish, sea salt. 9

GRILLED LOCAL BLACK MISSION FIGS

Cabrales, pancetta, white balsamic gastrique. 8

SWEET POTATO FRIES

Fall spice seasoning, sea salt. 7 VEG.

TRUFFLE FRIES

Pecorino, parsley, truffle oil 8 VEG.

FLAT BREAD(S)

*Pepperonata, Di'Stefano burrata, micro arugula 12

*Fontina, wild mushrooms, truffle oil 12

*Spicy Coppa, Di' Stefano fresh mozzarella 12

EGGS + TOAST

Two organic brown eggs (or egg whites) with fingerling potatoes, house salad + choice of toast. 12 GF

Add: Smoked bacon 3 or Smoked Fra'mani ham 4

Santa Barbara smoked salmon with caper-dill salsa Verde 6

HUEVOS RANCHEROS

Two organic brown eggs, chile relleno, quesadilla, black beans, guacamole, salsa ranchera. 13 GF

HAWAIIAN KAMPACHI CEVICHE

Yucca chips, serrano chile, red onion, lime juice, sea salt, avocado sauce 12

FRITTO MISTO

Calamari, wild shrimp, thyme, orange zest + cayenne mayonnaise. 12

FRESH CATCH CRUDO

Yuzu, aji, jicama, micro cilantro, Italian evoo, sea salt. 10

WILD FOREST MUSHROOM SOUP

Wild mushrooms crouton 5

GUACAMOLE & CHIPS

House-made guacamole, fresh corn chips 7 GF, V

SALADS

CAESAR

Romaine hearts, Grana Padano, Pecorino Romano, anchovies, croutons, Dijon vinaigrette. 10 VEG

ORGANIC SPINACH

Organic baby spinach, roasted gold and red beets, herbed chevre, candied walnuts, avocado, white balsamic reduction, evoo. 11 VEG, GF, N

GRILLED AHI TUNA SALAD

Butter lettuce, endive, baby red leaves, grilled zucchini + eggplant, grilled fingerling potato, scallions, lemon + oregano sauce. 19

VEGAN CAESAR

Romaine hearts, vegan parmesan, sweet potato. 12 GF, N

KALE SALAD

Roasted grapes, organic quinoa, arugula, caramelized hazelnuts, sauvignon blanc reduction, evoo. 15 GF, V

Add to any salad:

Grilled organic Mary's chicken 7

Grilled wild shrimp 10

ENTREES

MARY'S ORGANIC HALF CHICKEN

Fresh herbs. Hal's fries or Caesar salad. 21

GARGANELLI PASTA

Fall mushrooms, Tallegio cheese, caramelized shallots, micro parsley, truffle oil. * 16

BUCATINI + MUSSO

Spigarello, red fresno chile, house tomato sauce, garlic, oregano * 16

IDAHO TROUT

Grilled Idaho pink trout, chimichurri, red organic quinoa house salad. 19

PAN ROASTED KAMPACHI

Togarashi sauce, bamboo rice, roasted pineapple, scallions, roasted Macadamias 22

BRAISED BRISKET SANDWICH

Sourdough, kale cole slaw, Hal's fries. 16

ROASTED TURKEY SANDWICH

Whole wheat toast, Tallegio, basil mayonnaise, roasted red peppers, heirloom tomatoes, Boston lettuce, Hal's fries. 15

IOWA FLAT IRON

Tamari + lime sauce, kohlrabi cole slaw 22

VEGGIE BURGER

Potato Bun, endive, frisee, sambal aioli, Hal's fries 10 VEG

HAL'S HAMBURGER

(Allen Brothers® Ground Beef)

Serrano mayonnaise, Boston lettuce, tomato, red onion.

Hal's fries or Caesar salad. 16

HAL'S TURKEY BURGER

(Shelton's Free Range)

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

Build Your Burger:

Avocado 3

Smoked bacon 2

Gruyere cheese 2

French cheddar 2

HAL'S TRIO (sandwich + soup + salad)

Grilled Tallegio cheese sandwich on sourdough bread, mushroom soup, smoked cheddar, micro celery, House Salad. 12

* Pizzas and pastas are available starting at 11:00am

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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