

# Hal's Bar & Grill

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YOUR AD HERE

MenuPages **PRIME** Advertising

for more info: [www.menupages.com](http://www.menupages.com)

## Lunch

Soup of The Week.....	1.00
Turnip and Sweet Potato Soup <i>turnip greens</i> .....	6.00
House Greens <i>artichokes, vine-ripe tomato, haricot vert, herbs in champagne vinaigrette</i> .....	small 6.00 8.00
Caesar Salad <i>romaine, romano cheese, garlic croutons, anchovies</i> .....	small 7.00 9.00
Grilled Tuna Salad <i>grilled zucchini, eggplant, scallions, new potatoes, bed of baby red romaine, Belgian endive, Boston lettuces, lemon butter sauce, tomato, oregano</i> .....	12.00
House Cobb Salad <i>tossed mixed greens, chicken, bacon, bleu cheese, tomato, avocado, egg, dijon vinaigrette</i> .....	10.00
Poached Salmon Salad <i>arugula, fingerling potatoes, capers, kalamata olives, scallions, organic lemon dressing</i> .....	12.00
Tuna Salad Sandwich <i>with Hal's fries</i> .....	9.00
Breast of Turkey Sandwich <i>whole wheat toast, basil mayonnaise, roasted bell peppers, red leaf lettuce, tomato, jack cheese, Hal's fries</i> .....	9.00
Grilled Breast of Chicken Sandwich <i>sourdough baguette, roasted garlic, rosemary mayonnaise, baby red romaine, tomato, onions served with Hal's fries</i> .....	10.00
Dungeness Crab Sandwich <i>kaiser roll, arugula, red basil, Hal's fries</i> .....	13.00
Penne <i>Hal's spicy sausage cream sauce, roasted red bell pepper, tomatoes, parsley, oregano</i> .....	14.00
Pan Roasted Organic Irish Salmon <i>stir fried whole wheat soba noodles, broccoli, ginger, garlic</i> .....	14.00
Hal's Hamburger <i>Hal's fries</i> .....	9.00
Turkey Burger <i>whole wheat bun, chipotle chile tartar sauce, arugula, tomato, red onions, caesar salad</i> .....	10.00
Grilled Half Chicken <i>smoked paprika butter sauce, Hal's fries</i> .....	12.00
Vegetable Plate (choice of 3) <i>capellini tomato-basil sauce, grilled new potatoes, sauteed spinach, assorted baby vegetables, risotto, seared tofu, Hal's fries</i> .....	9.00
Seared Tofu <i>bed of brown rice with baby carrots, zucchini, sunflower seeds, broccoli, black beans tomato sauce</i> .....	10.00
Large Order of Hal's Fries.....	4.00

## Dinner

If You Are Interested In Ordering Our Famous Pear and Cranberry Bread Pudding for Dessert Please Allow 20 Minutes. Add Truffle Oil to any side \$1.00

## Soup

Turnip & Sweet Potato Soup <i>turnip greens</i> .....	6.00
Soup of The Week.....	1.00

## Appetizer

Hal's Pizza <i>prosciutto, goat &amp; mozzarella cheese, roasted red bell pepper pesto</i> .....	12.00
Surf & Turf <i>California spiny lobster, filet of beef, lobster nage, truffle oil, herbs, lemon zest</i> .....	16.00
Veal Short Rib Ravioli <i>braised winter vegetables</i> .....	13.00

Beef Carpaccio <i>Grana Padana cheese, cabernet-aged balsamic reduction</i> .....	14.00
Grilled Baby Artichokes <i>garlic aioli</i> .....	9.00
Deep Fried Calamari <i>lemon-cayenne pepper mayonnaise</i> .....	10.00
Sashimi of Ahi Tuna, Day Boat Scallop and Salmon <i>spicy tangerine vinaigrette, toasted sesame seeds</i> .....	12.00

## Salad

Caesar Salad <i>romaine, romano cheese, garlic croutons, anchovies</i> .....	small 7.00 9.00
House Greens <i>artichokes, vine-ripe tomato, haricot verts and herbs, champagne vinaigrette</i> .....	small 6.00 8.00
Manuel's Salad <i>Belgian endive, Boston lettuce, watercress, caramelized walnuts, grapefruit segments, goat cheese, champagne vinaigrette</i> .....	9.00
Roasted Duck Salad <i>hydroponic watercress, striped beets, endive, French cam-bazola cheese, crispy pinenuts, five spice-beet dressing</i> .....	12.00

## Pasta

Garganelli <i>quail confit, brandy plumped dried plums, beet greens, squash cream sauce</i> .....	21.00
Penne <i>Hal's spicy sausage sauce, pecorino romano cheese</i> .....	18.00

## Poultry

Pan Roasted Maple Leaf Duck Breast <i>tangerine-muscat sauce, sauteed Chinese black rice, roasted beets, crispy sunflower seeds, chervil, tarragon</i> .....	22.00
Grilled Half Chicken <i>curried heirloom apple-fennel relish, Hal's fries</i> .....	18.00
Maple Brined Breast of Chicken <i>roasted Russian potatoes, sauteed brussel sprouts</i> .....	20.00

## Meat

Grilled T-bone Steak (cab) <i>black truffle-herb oil, California sweet onion rings</i> .....	34.00
Braised Colorado Lamb Shank <i>sweet bell peppers, marjoram, steamed spinach</i> .....	25.00
Roasted Pork Chop <i>pomegranate sauce, potato puree, braised red cabbage, apples, currants</i> .....	26.00
Pan Roasted Turkey Mignon <i>wrapped in prosciutto, cranberry sauce, red Camargue rice, poached heirloom apples, endive, scallions, tarragon</i> .....	22.00

## Fish

Grilled King Salmon <i>brown butter gremolata, celery root puree</i> .....	26.00
Pan Roasted Black Cod <i>sweet fish-sesame sauce, seared tofu, steamed baby bok choy</i> .....	28.00
Farm Raised Blackened Catfish <i>crayfish &amp; Blue Lake bean dirty rice</i> .....	25.00
Hal's Hamburger <i>Hal's fries</i> .....	13.00
Hal's Turkey Burger <i>whole wheat bun, chipotle chile tartar sauce, arugula, tomato, red onion, caesar salad</i> .....	14.00
Hal's Vegetarian Plate <i>choice of any four side orders from next page (\$1.00 to add truffle oil)</i> .....	15.00
Hal's Tofu <i>bed of brown rice, baby carrots, zucchini, sunflower seeds, broccoli, black beans, tomato sauce</i> .....	14.00

## Side Orders

Seared Tofu.....	3.50
Mashed Potatoes.....	4.50
Celery Root Puree.....	5.00
Sauteed Brussel Sprouts.....	5.00
Roasted Russian Potatoes.....	5.50
Chinese Black Rice.....	6.00
Steamed or Sauteed Spinach.....	6.00
Steamed or Sauteed Vegetables.....	6.00
Steamed or Sauteed Broccolini.....	6.00
Capellini <i>with tomato, basil and garlic</i> .....	7.00
French Fries.....	4.00
<i>add Truffle Oil to any side</i> .....	1.00

## Brunch

<i>Basket of Fresh Biscuits and Muffins Are Complimentary with Brunch and Lunch Entrée Orders</i>	
Hal's French Toast <i>with mango and fresh berry relish</i> .....	8.00
Sweet Potato, Walnut and Cinnamon Pancakes <i>with maple syrup and butter</i> .....	9.00
Polenta-buttermilk Pancakes <i>with maple syrup and butter</i> .....	6.00
Blueberry Pancakes <i>with maple syrup and butter</i> .....	7.00

## Scrambles

<i>The Following Dishes Are served with Your Choice Of: Hal's Home Fries, Hal's French Fries, Fresh Fruit or Mix Greens Tossed with Champagne Vinaigrette Substitute Egg Whites for \$1.00</i>	
Manuel's Scrambled Eggs <i>with roasted poblano chiles, haricot verts, onion, anejo cheese and epazote, served with black beans, guacamole, and warm tortillas (no substitutions or choice of side dish)</i> .....	9.00
Southwest Scramble <i>with charred white corn, black beans, tomatoes, roasted peppers, fresh oregano and smoked cheddar cheese</i> .....	9.00
Smoked Salmon Scramble <i>with asparagus, sundried tomatoes, burrata cheese, basil and chives</i> .....	11.00
Vegetarian Eggwhite Scramble <i>with grilled Japanese eggplant, mushrooms, sundried tomatoes, grilled zucchini, grilled scallions, chervil, tarragon and truffle oil</i> .....	11.00
Savory Scramble <i>with citrus-jalapeno bacon, cabernet onions and sharp cheddar cheese</i> .....	11.00

## Eggs

Hal's Special Huevos Rancheros <i>two eggs, chili relleno, quesadilla, tortillas with refried black beans, rancho salsa, and guacamole (no substitutions or choice of side dish)</i> .....	10.00
Create Your Own Omelette <i>choice of three ingredients: smoked cheddar, jack or swiss cheese; spinach; smoked salmon; bacon; asparagus; sundried tomatoes; mushrooms (additional items \$1.00 each)</i> .....	9.00
Eggs Benedict <i>two poached eggs, hollandaise sauce on English muffins with Canadian bacon</i> .....	9.00
<i>with asparagus or spinach</i> .....	10.00
<i>with asparagus or spinach</i> .....	10.00
<i>with smoked salmon</i> .....	11.00

<i>with citrus-jalapeno bacon</i> .....	10.00
<i>with duck hash</i> .....	10.00
Three Eggs <i>any style</i> .....	6.00
<i>add bacon</i> .....	2.75
<i>add canadian bacon</i> .....	3.00
<i>add citrus-jalapeno bacon</i> .....	3.00
<i>add apple-chardonnay chicken sausage</i> .....	3.00
<i>add maple-honey ham</i> .....	3.25
<i>or beef tenderloin steak</i> .....	8.00

## Salads

House Greens <i>with artichokes, vine-ripe tomatoes, haricot verts and herbs in champagne vinaigrette</i> .....	small 6.00 8.00
Caesar Salad <i>romaine, romano cheese, garlic croutons and anchovies</i> .....	small 7.00 9.00
<i>add Grilled Chicken Breast</i> .....	6.00
<i>add Grilled Ahi Tuna</i> .....	8.00

Manuel's Salad <i>chilled jumbo shrimp, Belgian endive, Boston lettuce, watercress, caramelized walnuts, grapefruit segments and goat cheese with champagne vinaigrette</i> .....	11.00
Grilled Tuna Salad <i>with grilled zucchini, eggplant, scallions, new potatoes on bed of baby red romaine, Belgian endive, Boston lettuces, lemon butter sauce with tomato and oregano</i> .....	12.00
House Cobb Salad <i>tossed mixed greens, chicken, bacon, bleu cheese, tomato, avocado, egg and dijon vinaigrette</i> .....	10.00

Fruit Plate (seasonal) <i>Pineapple, melons, apples, oranges, grapefruit and fresh berries with honeyed yogurt and sweetened crispy sunflower seeds</i> .....	9.00
Smoked Salmon Plate <i>toasted bagel, fresh whipped cream cheese, sliced tomatoes, red onions and capers</i> .....	12.00

## Sandwiches

Dungeness Crab Sandwich <i>on kaiser roll with baby frisee, shaved fennel and basil tossed with truffle oil served with Hal's french fries</i> .....	14.00
Tuna Salad Sandwich <i>with french fries</i> .....	9.00
Breast of Turkey Sandwich <i>on whole wheat toast, basil mayonnaise, roasted bell peppers, red leaf lettuce, tomato and jack cheese served with french fries</i> .....	9.00
Hal's Hamburger <i>with french fries</i> .....	9.00
Turkey Burger <i>on whole wheat bun with chipotle chile tartar sauce, arugula, tomato and red onions served with Caesar salad</i> .....	10.00

## Pasta

Penne <i>with sauteed Alaskan halibut and lemon zest in a spicy tomato sauce with fresh basil</i> .....	12.00
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## Drinks

Fresh Squeezed Orange Juice.....	3.50
Fresh Squeezed Grapefruit Juice.....	3.50
Tomato Juice.....	3.00
Pineapple Juice.....	3.00
Fresh Lemonade.....	3.00
Fresh Brewed Coffee and Tea.....	2.00
Cappuccino.....	3.25
Café Au Lait.....	3.00
Espresso.....	2.75
Double Espresso.....	5.50

Mimosa.....	7.00
Bloody Mary.....	8.00
House French Champagne.....	6.50

## Side Orders

Bacon.....	2.75
Canadian Bacon.....	3.00
Citrus-jalapeno Bacon.....	3.00
Apple-chardonnay Chicken Sausage.....	3.00
Maple Honey Ham.....	3.25
Hamburger Patty.....	5.00
Beef Tenderloin Steak.....	8.00
Spinach.....	5.00
Bagel.....	2.00
Homefries <i>with rosemary and onion</i> .....	2.75
Large Plate of French Fries.....	4.00
Toast or English Muffin.....	1.75
Avocado.....	3.75
One Egg.....	1.50
Fruit.....	4.00

## Desserts \$7.50

Hal's Apple Pie <i>with vanilla bean ice cream</i> .....	
Hazelnut Chocolate Truffle Cake <i>with vanilla bean ice cream</i> .....	
Nutella Tiramisu <i>espresso, soaked ladyfingers, mascarpone cream</i> .....	
Pineapple-carrot Cake <i>fresh pineapple, coconut sorbet</i> .....	

## Desserts - Hal's Favorite

Warm Pear and Cranberry Bread Pudding <i>with crème anglaise (please allow 20 minutes)</i> .....	7.00
Hal's Special Sundae <i>Dark chocolate &amp; vanilla bean ice cream with caramel and chocolate sauces, whipped cream and nuts</i> .....	7.00
Green Apple Sorbet <i>with vanilla-granny smith apple relish</i> .....	6.50
Vanilla Bean Ice Cream <i>topped with champagne strawberries and almond praline</i> .....	6.50
Raspberry, Lemon, and Mango Sorbets <i>Try our delicious cappuccinos, espressos, café-au-laits and after dinner drinks</i> .....	6.50

## Beers

Amstel Light, Holland.....	4.00
Corona, Mexico.....	4.00
Haake Beck(non-alcoholic), Germany.....	4.00
Heineken, Holland.....	4.00
Rolling Rock, United States.....	4.00
Sierra Nevada, United States.....	4.00
Anchor Steam, United States.....	4.50
Bass Ale, England.....	4.50
Beck's, Germany.....	4.50
Newcastle Brown Ale, England.....	4.50
Red Stripe, Jamaica.....	4.50
Samuel Adams, United States.....	4.50
Stella Artois Belgium.....	5.00
Guinness Pub Draught, Ireland.....	5.00
Duvel Ale, Belgium.....	6.00
Spaten Pils, Germany(16.9 Oz).....	6.00
Saporro, Japan (21oz).....	7.00
Chimay Premier Ale, Belgium (25.4 Oz).....	14.00



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