HOWELL'S
kitchen & bar

Craft Cocktails

BLOOD MOON
banhez mezcal, luxardo maraschino, aperol, grapefruit, lime, grenadine, strawberry puree, charcoal salt rim - 14

RICK-OR-TREAT
grey whale gin, midori, pineapple, lemon, mango puree, sour gummy worm - 15

MONTHLY SPECIALS

TABOULI
tomato, cucumber, red onion, parsley, mint,farro, lemon-sumac vin, fried pita chips - 16

ALFREDO PIZZA
heirloom cherry tomatoes, spinach, roasted garlic, parmesan, bacon - 12/24
add: chicken +2.50/5, salmon +4.25/8.50, shrimp +5.25/10.50

BRAISED SHORT RIB
whipped carrots, roasted parsnips and brussel sprouts, red wine demi - 38

ULTIMATE PATTY MELT
6oz burger, american and cheddar, caramelized onions, mushrooms, pickles, 1000 island, sourdough bread - 16

Dessert

BREAD PUDDING
white chocolate, caramel sauce, cranberries, vanilla ice cream - 9

GRANDMA'S BANANA PUDDING
roasted banana pudding, fresh bananas, vanilla wafers, whipped cream - 8

DARK CHOCOLATE SOUFLEE CAKE
dolce de leche, whipped cream, caramel - 9

*Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SESAME SEEDS, and MILK. Due to these circumstances we are unable to guarantee that any menu item can be completely allergen free. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.