

hills bar

red wine / organic

Atalaya Laya 6 / 21
Spain
Undertones of Blackberry with good clarity and depth to its red and dark berry flavors. Features a vanilla note on the smoky, persistent finish

Oro BlueGray Priorat 9 / 32
Spain
Bursting with ripe dark fruit on the nose with a touch of minerals and spices. On palate, smooth tannins and beautiful long finish

Santa Julia Cabernet Sauvignon 7 / 25
Argentina
full-bodied Malbec starts with cherry and plum flavors with notes of spice and a velvety finish

Benziger Cabernet Sauvignon 8 / 28
Sonoma California
Full bodied with concentrated flavors of dark plum, black cherry, spice and herbs are bold and richly layered

Four Graces Pinot Noir 12 / 42
Oregon
An expressive bouquet of raspberry, bing cherry on the nose, with focused flavors of red cherry, black pepper and background hints of light roast coffee

Stolpman Syrah Originals 12 / 42
California
Intense red fruit with hints of blackberry followed with a lingering tannins and rounded finish

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White Wine / Organic

Mont Gravet Cotes de Gascogne 6 / 21
France
pale, bright yellow color, with very intense and refreshing notes Highlighted flavors of citrus fruit and stone fruit.

Pizzoalto Pinot Grigio 7 / 25
Italy
floral aromas of white spring flowers along with creamy green apple and citrus notes, followed by a dry finish
*Contains no detectable sulfites

Shaya White 8 / 28
Spain
a nose of toasty baking spices, nutmeg. Accompanied by spring flowers, marzipan, and stone fruit

Benziger Chardonnay 8 / 28
Sonoma California
well-balanced Chardonnay with lively acid hints of lemon, apple, pear and an apricot pop on the palate, before subtle, creamy butter and meringue notes and a luscious, refreshing finish

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beer / local

Skinny Jeans IPA 7
Back before the "jury" New England style IPAs. Very highly attenuated and light on malt, hopbursting before cool. ABV 6%

Hana Hou Hefe 7
Equal parts malted barley and malted wheat make up the base for this beer ABV 6.55%

Aloha Spirit Blonde Ale 7
Light crystal and two row malts combine to make the base for this light and refreshing blonde ale ABV 4.62%

bubbles / sustainable

Sparkling cava Brut 8 / 32
Spain
Lively, fruity aromas and flavors of apples and pears with a balanced finish

Collet champagne (white) 60
France
Aromas of white flowers, lemon zest, quince and white peach, are combined with delicate hints of spice and anise

Collet champagne (rose) 85
France
Dark red fruits and floral rose notes with honeyed aromas complementing perfect balance between vinosity and freshness

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Cocktails

brut base / environment friendly

Classy 11
Cava brut + 100% organic orange juice

Cherryrna 12
Cava brut + 100% organic cherry juice

My Pear Lady 12
Cava brut + 100% organic pear juice

vodka base / organic

Hills Mule 12
Prairie Vodka + organic Kombucha + ginger & calamansi + Rosemary

Amarita 15
Prairie Vodka + organic Kombucha + Lilikoi + mint

Coco Russian 14
Prairie Vodka + Kahlua + Soy milk + coconut cream + Cinnamon

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Cocktails

tequila base / organic

Lilikoi love 13
Pasote Tequila + 100% organic lime juice + Lime Juice + lilikoi puree

Spicy Amiga 12
Pasote Tequila + 100% organic lime juice + organic agave
+ Fresh Jalapeno + Tajin

Tequila Sunset 13
Pasote Tequila + 100% organic orange juice
+ 100% organic cherry juice + lime juice

gin base / organic

Lemongrass cardamon 12
Prairie Gin + 100% organic lemon juice + organic kombucha +lemon

Danitini 13
Prairie Gin + organic ouija berry blush tea + 100% organic lime juice
+ organic agave

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Cocktails

red wine base / organic

Merci, Mon Cherry 13
red wine + coconut rum + 100% organic cherry juice
+100% organic orange juice + cinnamon

white wine base / organic

Apple of my Pie 13
white wine + coconut rum + 100% organic pear juice
+ 100% organic orange juice + cinnamon

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hills dinner and bar

open Tue.-Thur. 5:30pm-9:00pm last seating 8:45pm
Fri. & Sat. 5:30pm-11:00pm last seating 9:45pm food, 10:15pm cocktail

Speciality

Bon Appétit for two **GF** 20

the Hills Antipasto featuring our original prosciutto and melon, marinated/smoked artichoke, spicy Italian-herb olives, and Kite Hill cream cheese topped with dried fig and vegan honey, with a thyme garnish

Taste of France contains alcohol **GFO** 17

two types of gourmet, plant-based French Pâtés and toasted country bread with original sweet Lilikoi Butter kinds of plant-based French pâté
Lilikoi Butter with bread

Avocado Sushi boat **GF** 19

Japanese-style/ open-faced sushi
Halved avocado topped with black sesame seed, brown rice, tofu ricotta, salmon like carrot, Hills Creamy Almond Sauce and micro greens, with hummus and wasabi/tamari sauce on the side

Da Nang Beach **GF** 20

Vietnam-style chilled noodle dish topped with organic mix greens, original soy chicken, fried tofu, red cabbage, organic carrots, cilantro, water melon radish, organic pea tendrils, organic peanut butter (unsweetened), and Vietnamese-Style/House-Made Sweet and Hot Dressing

Lasagna de Amarfi **GF** 22

organic lasagna pasta layered with organic cashew cream, tomato, eggplant, basil, organic olive oil, organic Italian herbs, topped with vegan parmesan cheese

Kokomo Lagoon **GF** 22

spicy ginger coconut curry plate
spicy stir fry vegetable and deep fried tofu with coconut & Jasmin rice, side or organic mixed greens, and cilantro.

Avocado Tu-NOT-melt **GF** 18

grilled sandwich with soy tuna, avocado, house-made dill mayo and vegan cheese served with organic mixed greens
*substitute gluten free bread for and additional \$1.5

Friday & Saturday hills Special (prices vary)

Ask your server about today's special

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Appetizer

Why Not Chos? **GF** 16

Mexican style nachos with organic corn tortilla chips
Original black bean chili, organic cashew cream sauce, topped with diced tomato, cilantro, avocado, jalapeño, house-made hot sauce, and organic tofu sour cream

So hot! Cauli-Wings **GF** 14

rice flour battered cauliflower marinated in spicy house-made wing sauce served with house-made dill mayo on the side.

COCO-Mari **GF** 14

spicy organic king oyster mushroom battered in corn meal and coconut flour and fried, served with house-made dill mayo and lime on the side.

Au Gratin **GF / SFO** 15

organic roasted potatoes, organic cashew sauce, vegan cheese, paprika, organic olive oil and truffle oil

Potatoes **GF / SF** 9

organic roasted potatoes served with house-made ketchup -cheesy potatoes or spicy potatoes for an additional \$0.5-
*vegan parmesan contains soy
*oil-free option available

Side
Country Bread 3
Brown Rice 3
Herb-Buttered Rice 5

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Soup

Today's special

(prices vary)

Ask your server about today's special!

Kerala Dahl

GF / SF 8

Ayurvedic-style dahl soup with organic carrots, ginger, and cilantro

Salad

Perfect Rainbow Cobb

GF 19

organic mixed greens, red cabbage, organic carrot, tomato, beet, cucumber, avocado, raw organic sunflower seeds, organic house-made tofu ricotta, soy chicken and sprouted beans, topped with vegan parmesan

*choice of dressings:
Creamy Basil (raw) / Orange Ginger Chia (raw, oil free) / Spicy Thai Tahini / House (organic olive oil and apple cider vinegar) / Almond milk French dressing

Pink Floyd

GF 12

organic mixed green salad with pickled red cabbage and red beet, served with almond milk dressing on side

Roasted Caesar Chicken Salad

GF 21

roasted romaine lettuce, yellow endive, and original soy chicken with house-made Caesar dressing, vegan parmesan cheese, organic capers, dill, lemon, organic olive oil and black pepper

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Bowl

Red Hot Chili Bowl

GF 17

house-made Mexican-style black bean chili served over brown rice, topped with avocado, organic tofu sour cream, house-made hot sauce, and corn chips with organic mixed greens

Spicy Da Kalbi

GF 19

spicy Korean-style soy kale with white sesame seed, served over brown rice and organic mixed greens, topped with spicy miso and Korean re chili threads

Crazy For Avo

GF 17

Hawaiian-style marinated avocado and diced organic tofu served over brown rice and organic mixed greens, with watermelon radish and organic pea tendrils, topped with more avocado and our tamer and sesame dressing

Nirvana

GF 17

Ayurvedic-style Dahl soup served over brown rice with a side of organic mixed greens, topped with spicy coconut shred, cilantro, pickled red cabbage and red beet

Satori

GF 20

Japanese Zen-style brown rice and organic mixed greens topped with two organic king oyster mushroom clusters, sautéed broccolini, organic umm-flavored carrot / beet salad and simmered hijiki, topped with white yuzu miso dressing, and served with a side of nori soup

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