



SMALL PLATES

GARLIC SHRIMP 9

garlic infused olive oil, fresno chile, lemon

GRAIN BOWL (V) 12

red quinoa, chickpeas, delicata squash, beets, greens, avocado, smoked almonds

VITAMIN C SALAD 10

mixed greens, Patrick's garden apples, candied almonds, goat cheese sherry-mustard vinaigrette

AVOCADO SALAD (V) 11

*pickled cauliflower & shallots, romesco, everything spice
add chicken or shrimp to any salad +6*

PIZZA

FOUR CHEESE AND PESTO 18

fontina, parmesan, ricotta and mozzarella, black pepper, pesto

MARGHERITA 16

tomato, basil, mozzarella, olive oil

ITALIAN STALLION 18

fennel sausage, olive, red onion, mozzarella, parmesan

MEATBALL 18

housemade ricotta, mozzarella, Calabrian chile oil, oregano

BIANCA 18

broccolini, red onion, parmesan, ricotta, black pepper

VEGAN (V) 16

delicata squash, red onion, tomato

SANDWICHES AND ENTREES

FRIED CHICKEN SANDWICH 14

pickles, savoy cabbage slaw, hot sauce

PHILLY CHEESESTEAK 14

shaved Creekstone beef, Wiz, onions

IMPOSSIBLE BURGER (V) 16

Gato's special sauce, giardiniera, shredded lettuce

H&L BURGER 16

brisket and chuck patty, calabrian chili aioli,

pickled red onion & fennel, cheddar, shredded lettuce

add bacon \$2 • egg \$1.5 • avocado \$3 • Fresno chili \$1.5

ROAST PORK 14

pepperoncini, brocolini, provolone

MEATBALL HOAGIE 14

pork meatballs, red sauce, provolone

RIGATONI BOLOGNESE 20

mezze rigatoni, fennel sausage ragout, ricotta, basil

impossible meat substitute (V) +2

CREEKSTONE FARMS SHORTRIB 27

red wine braised shortrib, horseradish whipped potatoes,

braised cippolini onions, au poivre sauce

>> Chef Galice Ryan

Sales Tax will be added to the price of all food and beverage items served.

A 2.5% Kitchen Equity Share has been added to all checks

Parties of 8 or more will be on one check and charged 18% gratuity plus tax.

Separate checks can not be accomodated but we will gladly process up to 3 forms of payment

** Served raw or undercooked or contains raw or undercooked ingredients.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs*

may increase your risk of foodborne illness.

V- VEGAN

KIDS MENU

CHEESE PIZZA 10

PASTA *choice of red sauce*

or butter & cheese • 7

CHICKEN LITTLE 8

GRILLED CHEESE 7

CHEESEBURGER *with fries • 10*

HOOK & LADDER
MANUFACTURING COMPANY

LUNCH COCKTAILS

H&L OLD FASHIONED 13 *(For two, \$25)*

GIN & PASSIONFRUIT TONIC 11

HIBISCUS MULE *vodka, ginger, lime, Jamaica* 11

MAN OF HONOR *scotch, vermouth, cherry morlacco, orange bitters* 13

NORWEGIAN WOOD *amaro, white wine, grapefruit, hibiscus, peach bitters* 12

NOT YOUR MOTHER'S MAI TAI *coconut-washed rum, pineapple rum, brown sugar, kaffir lime, pineapple* 13

NOTORIOUS F.I.G. *fig and orange infused gin, Earl Grey, grapefruit* 12

DUTCH APPLE RYE *Old Forester Rye, lemon, baked apple, Benedictine, warm spices, bitters* 12

POM.COM *El Tesoro, pomegranate shrub, lime juice, bitters* 13

Try it with Mezcal!

RED & WHITE WINES

ROSÉ *Ulacia Txakolina* 13/62

SPARKLING *Bouvet* 11/45

SPARKLING ROSÉ *Balletto* 15/65

CHARDONNAY *Stoller Family Estate* 12/52

CHARDONNAY *Hess Collection* 15/60

SAUVIGNON BLANC *Staggs Leap* 14/60

PINOT GRIS *Spitz and Fils* 12/52

JACQUERE *Andre et Michele* 11/42

BEAUJOLAIS VILLAGE *Jean Foillard* 14/52

PINOT NOIR *Los Morros* 9/38

PINOT NOIR *Major Wines* 15/60

BARBARESCO *Riva Leone* 11/45

CABERNET SAUVIGNON *Glenelly* 10/42

CABERNET SAUVIGNON *Mira* 16/64

BEER SELECTION *See Server for Draft Beer Selection*

CANNED BEERS

OOPSIE DHAZY IPA *Knee Deep* 5.5

MOOSE DROOL BROWN ALE *Big Sky Brewing* 5.5

WOWZA HAZY PALE ALE *Deschutes (low-cal)* 5

EASY SQUEEZY *2 Towns Ciderhouse* 5.5

OLYMPIA 3.5

TECATE 3.5

DALE'S PALE ALE 5.5

LOOK-A-LIKES *Non-Alcoholic Beverages*

CUCUMBER COOLER 4.25

SEASONAL SHRUB 4.25

PELEGRINO 4

MEXICAN COKE 4.5

LAGUNITAS HOP WATER 4.5