



SMALL PLATES

TATER TOTS 10

avocado ranch, chives

GARLIC SHRIMP 12

garlic infused olive oil, fresno chile, lemon

MIXED GREENS (N) 14

apples, radish, pistachio, goat cheese
sherry-dijon vinaigrette

KALE CAESAR 16

caesar dressing, sourdough breadcrumbs
parmigiano reggiano, lemon

CHICKEN LIVER TOAST 14

pan fried country bread, chicken liver mousse
chives, cherry mostarda

PIZZA

MARGHERITA 16

house pulled mozzarella, tomato, basil

FUNGI 19

beech mushrooms, mozzarella, caciocavallo, rosemary

BIANCOVERDE 18

kale, garlic, chiles, provolone, parmesan

HOT PIG 18

tomato, mozzarella, sopresatta, basil, hot chile oil

SPICY GRANDMA (V) 17

crushed tomato, garlic, calabrian chiles, basil (no cheese)

SANDWICHES AND ENTREES

FRIED CHICKEN SANDWICH 17

pickles, savoy cabbage slaw, hot sauce

BANH MI 16

roasted pork belly, cucumber, daikon
serrano pepper, cilantro

PORCHETTA MELT 16

kale, pepperoncini, red onions and provolone

IMPOSSIBLE REUBEN (N) (V) 16

sauerkraut, griddled onions, sourdough
vegan 1000 island dressing

SALMON TOAST 16

smoked salmon, crème fraîche, dill, sieved egg
fried country bread

H&L DOUBLE CHEDDAR BURGER 18

two grilled patties, special sauce, shaved iceberg
and onions on a sesame seed bun

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

KIDS MENU

CHEESE PIZZA 13

PASTA

choice of red sauce or butter & cheese 10

CHICKEN LITTLE

roasted chicken breast and vegetables 13

GRILLED CHEESE with fries 12

CHEESEBURGER with fries 12

>> 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

Separate checks can not be accommodated 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 N - CONTAINS NUTS

HOOK & LADDER
MANUFACTURING COMPANY



RED & WHITE WINES

WEEKLY WHITE A.Q.
ROTATING RED A.Q.
BLANC DE BLANC Gruet Sauvage 13/56
BRUT ROSÉ Rotari 12/52
ROSÉ Tessier Femme Fatale 12/52
SAUVIGNON BLANC Daou 10/42
PINOT GRIS Etude 10/42
CHARDONNAY Patz & Hall 15/60
MELON DE BOURGOGNE Lieu Dit 12/52
PINOT NOIR Anthill 15/60
MONTEPULCIANO D'ABRUZZO Vigneti del Sole 10/42
HAUTES COTES DE NUITS Domaine Bertagna 18/76
CINSAULT Birichino 15/60
PRIORAT Ritme 12/52
SANGIOVESE II Nero di Casanova della Spinetta 13/56
TEMPRANILLO Tinto Rey 9/38
ZINFANDEL Portalupi 13/56
CABERNET SAUVIGNON Clos du Val 19/80

LUNCH COCKTAILS

ALL RYES ON ME rye, sherry, pomegranate, lillet blanc, orange 12
THE LOW END THEORY bourbon, orange shrub, lemon, egg white, cinnamon 12
THE HOUSE IS BURNING bourbon, earl grey, lemon, clove (served hot) 12
DOOMSDAY bourbon, golden clove, lemon, cynar, fernet branca, mint 12
LIKE WATER FOR CHOCOLATE rum, chocolate, demerara, arbol chili, whipped cream, nutmeg (served hot, contains dairy) 12
CHANNEL ORANGE mezcal, tequila, carrot, cinnamon, habanero, lemon 12
THE SUN'S TIRADE Tito's vodka, blood orange, rosemary, lemon, aperol 12
H&L G&T JJ Pfister Gin, house made cranberry tonic, dehydrated lime 12
H&L OLD FASHIONED 13

BEER SELECTION *See Server for Draft Beer Selection*

CANNED BEERS

TECATE 4
MOOSE DROOL BROWN ALE Big Sky Brewing 5.5
MONTUCKY COLD SNACKS 4
DALE'S PALE ALE 5.5
MIAMI HEIST DIPA Liquid Gravity Brewing Co. 16oz 9
COSMIC BLUEBERRY CIDER 2 Towns Cider 8
VICE SOUR Wild Barrel 16oz 11

NON-ALC/LOW ALC BEVERAGES

SEASONAL SHRUB 4.5
HOUSE-MADE GINGER BEER 4
LAGUNITAS HOP WATER 5
APPLE CIDER SODA 4
THE SECRET LIFE OF BEES CleanCo Gin, lemon, honey, egg white, cherry/vanilla bitters 9
ULTRAVIOLET CleanCo Apple Vodka, lemon, orgeat, cucumber bitters 9