



>> 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

SMALL PLATES

GARLIC SHRIMP 12
garlic infused olive oil, fresno chile, lemon

TATER TOTS 10
avocado ranch, chives

MIXED GREENS (N) 14
apples, radish, pistachio, goat cheese
sherry-dijon vinaigrette

KALE CAESAR 16
caesar dressing, sourdough breadcrumbs
parmigiano reggiano, lemon
add chicken \$5 • avocado \$3

CHICKEN LIVER TOAST 14
pan fried country bread, chicken liver mousse
chives, cherry mostarda

MONTEREY CALAMARI (N) 18
sauteed calamari, fregola, calabrian chile butter,
arugula, pesto

GRILLED BROCCOLINI (N) (V) 10
lemon, benne seed salsa secca

GRILLED SHISHITO PEPPERS 13
furikake mayonnaise, lemon, bonito

PIZZA

MARGHERITA 16
house pulled mozzarella, tomato, basil

GOLD BAR 19
gold bar squash, caciocavallo, mozzarella, egg,
black pepper

MARTINI 18
creme fraiche, mozzarella, castelvetro olives,
red onion, basil

HOT PIG 18
tomato, mozzarella, sopresatta, basil, hot chile oil

SPICY GRANDMA (V) 17
crushed tomato, garlic, calabrian chiles, basil (no cheese)

PIZZA ADD-ONS

+2 onion, olives, arugula, anchovy, pickled hot peppers

+3 sopresatta, 'nduja, egg

ENTREES

FRIED CHICKEN SANDWICH 17
pickles, savoy cabbage slaw, hot sauce

IMPOSSIBLE BURGER (N) (V) 18
smoked almond mayo, butter lettuce, pickled zucchini,
red onion marmalade on a sourdough bun

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

BRANZINO 34
heirloom tomatoes, cucumber, kalamata olive, basil pistou

DIXON LAMB TAGLIATELLE 27
hand-cut tagliatelle, Superior Farms lamb ragu,
calabrian chile, mint, pecorino romano

ROCKY'S CHICKEN 26
creamed corn, Jimmy Nardello peppers, capers,
chicken jus

ROASTED SUMMER SQUASH (V) 23
roasted Route 64 squash, eggplant-roasted pepper
tapenade, basil, grandma sauce

CREEKSTONE HANGER STEAK 36
roasted torpedo onions, crispy potatoes, spinach, horse-
radish creme fraiche

KIDS MENU

CHEESE PIZZA 13

PASTA choice of red sauce or butter & cheese 10

ROCKY'S CHICKEN TENDERS
buttermilk marinade, served with french fries 13

GRILLED CHEESE with fries 12

CHEESEBURGER with fries 12

HOOK & LADDER
MANUFACTURING COMPANY



RED & WHITE WINES

WEEKLY WHITE A.Q.
ROTATING RED A.Q.
BRUT Roederer Estate 15/62
BRUT ROSÉ Empire State 16/68
ROSÉ Les Sarrins 10/42
ROSÉ Kinero 12/52
SAUVIGNON BLANC Gainey 12/52
ALBARIÑO Alvinte 12/52
VERDEJO Tinto Rey 10/42
CHARDONNAY Chamisal 12/52
CHARDONNAY Vaughn Duffy 15/60
RIESLING BLEND Perch 11/45
CARBONIC GRENACHE Alta Colina 13/56
PINOT NOIR Domaine Bertagna 18/72
GARNATXA NEGRA Espelt 11/45
CABERNET FRANC Paul Buisse 12/52
ZINFANDEL Biale Black Chicken 16/68

DINNER COCKTAILS

ASTEROID CITY pisco, cocchi americano, apricot jam, ginger, lemon 12
JAGUAR SHARK mezcal, cider, mango, chili pepper, lime 12
THE FRENCH DISPATCH rye, paradiso aperitivo, sweet vermouth, raspberry 13
THE BELAFONTE tequila, amaro Angeleno, charred lemon, lavender, honey 12
MOONRISE KINGDOM Tito's, amaretto, peach, honey, peychaud's, lemon 12
SPOTS KOBAYASHI bourbon, blackberry shrub, dry vermouth, lemon, orange 12
GRAND BUDAPEST PUNCH rum, pineapple, pimento dram, lime, demerara, angostura 12
RED BEANIE sesame gin, cherry, lemon, egg white 13
THE LIBRARY HEIST Pimm's, bourbon, popcorn, strawberry, lemon 12
H&L OLD FASHIONED 13
H&L G&T gin, house made pineapple tonic, dehydrated pineapple 12

BEER SELECTION *See Server for Draft Beer Selection*

CANNED BEERS

TECATE 5
MOOSE DROOL BROWN ALE Big Sky Brewing 6
MONTUCKY COLD SNACKS 5
DALE'S PALE ALE 6
ROTATING DIPA 16 oz 11
SNAP SHOT LAGER Morgan Territory 6
GRAPEFRUIT HIBISCUS HARD KOMBUCHA Boochcraft 8
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
HOUSE TONIC 4
LAGUNITAS HOP WATER 5
BLUEBERRY SODA 4