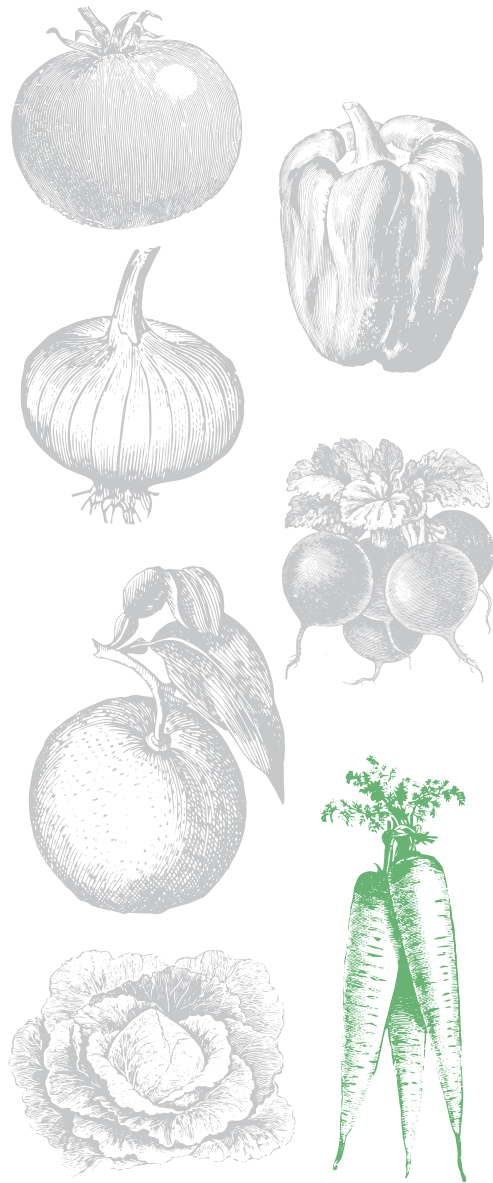




»» Chef Galice Ryan

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, salsa secca

GRANDMA'S MEATBALLS 15

beef and pork meatballs, San Marzano tomato,

calabrian chile, basil, pecorino

PIG FRITES 13

crispy pork rilllette with grain mustard aioli

PIZZA

DONNIE 20

tomato sauce, basil, NY style 4 cheese blend

CALABRESE 19

mozzarella, provolone, broccolini, fennel,

calabrese peppers

MARTINI 19

creme fraiche, mozzarella, castelvetro olives,

red onion, basil

HOT PIG 18

tomato, mozzarella, sopresatta, basil, hot chile oil

SPICY GRANDMA (V) 18

crushed tomato, garlic, calabrian chiles, grated

kalamata olive, basil (no cheese)

PIZZA ADD-ONS

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

+3 sopresatta, nduja, egg

Dinner | Fall 2023 <<

ENTREES

FRIED CHICKEN SANDWICH 17

pickles, savoy cabbage slaw, hot sauce

IMPOSSIBLE BURGER (N) (V) 18

smoked almond mayo, iceberg lettuce, pickles,

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 35

cannellini beans, sungold tomato, dandelion greens,

preserved lemon salsa verde

OXTAIL CAVATELLI 28

Semolina cavatelli, braised oxtail ragu, basil,

pecorino romano

BRICK CHICKEN 27

Sunchoke puree, delicata squash, spinach, jus

GRILLED CABBAGE (V) 25

sweet garlic puree, pickled biquinho peppers,

ginger-scallion vinaigrette, cilantro

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

Items highlighted in boxes are featured

Meatless Monday items

HOO & LADDER
MANUFACTURING COMPANY



RED & WHITE WINES

WEEKLY WHITE A.Q.
ROTATING RED A.Q.
PET NAT BRUT *Donkey & Goat* 15/62
ROSÉ *Kinero* 10/42
ARNEIS *Marrone* 12/52
SAUVIGNON BLANC *Seresin* 12/52
ALBARIÑO *Alvinte* 12/52
VERDEJO *Tinto Rey* 10/42
CHARDONNAY *Chamisal* 12/52
CHARDONNAY *Daou Reserve* 16/68
RIESLING BLEND *Perch* 11/45
CARBONIC GRENACHE *Alta Colina* 13/56
BEAUJOLAIS-VILLAGES *Chateau de Varennes* 12/52
GARNATXA NEGRA *Espelt* 11/45
CABERNET FRANC *Paul Buisse* 12/52
SANGIOVESE *Dei Nobile de Montepulciano* 18/76
BORDEAUX BLEND *Craggy Range Te Kahu* 13/56

DINNER COCKTAILS

YOU HURT MY FEELINGS *tequila, lemon, St. George spiced pear liqueur, honey, bitters* 13
THE SEA OF TREES *gin, fig leaf, dry vermouth, orange bitters, lemon* 14
UNCUT GEMS *Tito's vodka, furikake, dry vermouth, lemon* 14
MOONLIGHT *Hornbrook gin, nigori sake, italicus, earl grey, lemon, angostura* 13
THE LIGHTHOUSE *bourbon, calvados, apple cider, warming spices, lemon* 13
IT COMES AT NIGHT *red beet infused rye, walnut, vermouth, cardamom* 14
LADY BIRD *bourbon, orange shrub, lemon, demerara, egg white* 14
H&L G&T *gin, house made cranberry tonic, dehydrated lime* 13
H&L OLD FASHIONED 13
E.H. TAYLOR OLD FASHIONED 17

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
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
APPLE CIDER SODA 4