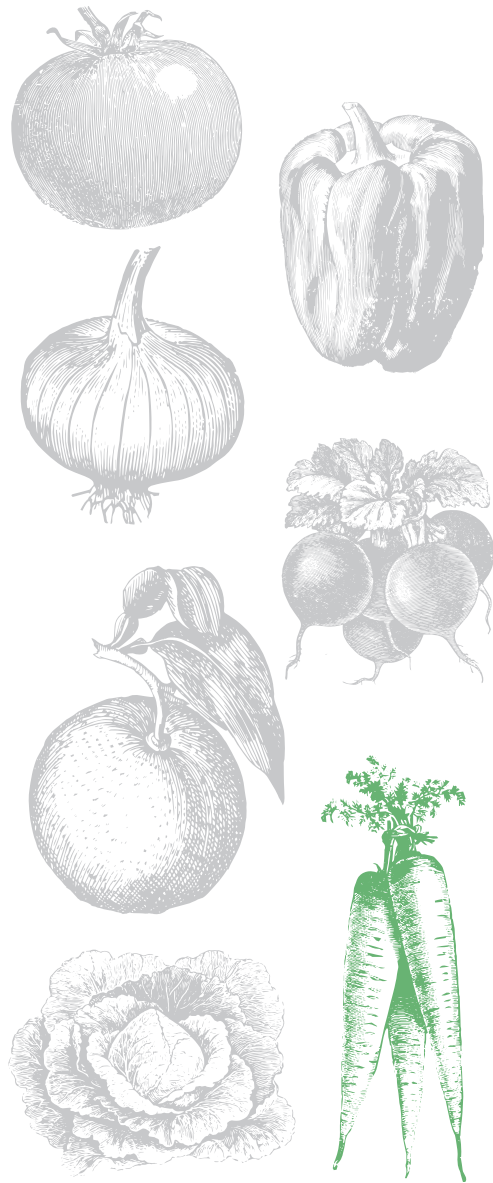




»» Chef Galice Ryan

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 rillette 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 21

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

SHORT RIB 36

red wine-braised short rib, aligot potatoes,
peppercorn sauce, horseradish

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.
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

ROLLIN' WITH THE GNOMES bourbon, chocolate, lavender, demerara, whipped cream (served hot) 13
DRUNCLE TODD brown butter rye, lemon, honey, warming spices (served hot) 13
CLEAR AS A BELL rum, eggnog, pimento dram, citrus, warming spices (clarified) 14
SNOWED IN gin, fernet branca, lemon cream, crème de menthe, orgeat, mint 13
DEATH OF A SNOWMAN mezcal, rosemary, dry vermouth, becherovka, bitters 13
007 DEGREES BELOW gin, vodka, lillet blanc, lemon 14
SLEIGH ALL DAY Tito's vodka, aperol, blood orange, ginger, lime 13
WHERE'S THE TYLENOL? rum, mezcal, pineapple & chili gomme syrup, lime, orange liqueur 13
TURTLE DOVE bourbon, orange shrub, lemon, demerara, egg white 14
SANTA'S SWEATSHOP bourbon, calvados, apple cider, warming spices, lemon 13
PARTRIDGE IN A PEAR TREE patron tequila, lemon, St. George spiced pear liqueur, honey, bitters 13
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