

LUNCH PLATES

TATER TOTS 10

avocado ranch, chives

GARLIC SHRIMP 12

garlic infused olive oil, fresno chile, lemon

GRILLED NANTES CARROTS (N) (V) 14

salsa macha, lemon, breadcrumbs, dill

CAULIFLOWER SOUP (V) 12

coconut cream, chile oil, cilantro, served with grilled baguette

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

GRANDMA'S MEATBALLS 15

beef and pork meatballs, San Marzano tomato, calabrian chile, basil, pecorino

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

GRILLED CHICKEN KOFTA (N) 20

chicken skewers, baby beets, pistachio, arugula and garlic yogurt



PIZZA

DONNIE 20

tomato sauce, basil, NY style 4 cheese blend

ASPARAGO 20

parmesan, mozzarella, asparagus, black pepper, chives, egg

PAULY 21

provolone, mozzarella, roasted onions, fennel sausage, kalamata olives

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, fennel sausage, egg

KIDS MENU

CHEESE PIZZA 13

PASTA 10

choice of red sauce or butter & cheese

ROCKY'S CHICKEN TENDERS

buttermilk marinade, served with french fries 13

GRILLED CHEESE

served with fries 12

CHEESEBURGER

pickles, served with fries 12

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

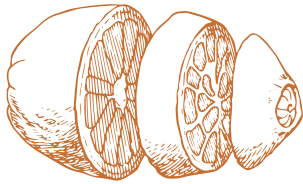
* Served raw or undercooked or contains raw or undercooked ingredients.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

V - VEGAN N - CONTAINS NUTS

>> Chef Galice Ryan

HOOK & LADDER
MANUFACTURING COMPANY



LUNCH COCKTAILS

THE GRASSY KNOLL sake, St. Germain, dry vermouth, citrus, honey 13

BIRDS AREN'T REAL Santa Teresa rum, miso brown sugar, lime, banana 13

WATER FOR LIZARD PEOPLE cognac, meyer lemon, lemongrass, orange 14

THE ROSWELL SAUCER Tito's vodka, lillet blanc, kiwi, lemon, absinthe 13

PAUL IS DEAD rye, Campari, cocchi americano, grapefruit shrub 13

TUPAC IS ALIVE mezcal, rum, pineapple & chili gomme syrup, lime, orange liqueur 13

THE SATANIC PANIC Patron reposado, lime, agave, ancho reyes, spicy bitters 14

FERMI'S FIZZ gin, orange cream, lemon, lime, sugar, egg white, orange flower water 14

THE BABUSHKA LADY gin, espresso liqueur, Averna, bitters 14

THE SKULL AND BONES SOCIETY mezcal, rosemary, dry vermouth, becherovka, bitters 14

H&L G&T Hornbrook gin, house made passionfruit tonic, dehydrated lime 13

H&L OLD FASHIONED 13

BLANTON'S OLD FASHIONED 18

RED & WHITE WINES

WEEKLY WHITE A.Q.

ROTATING RED A.Q.

LAMBRUSCO Quercioli 11/45

CHAMPAGNE Charles Le Bel 18/74

ROSÉ Accenti 13/54

PINOT GRIS Vireton Archery Summit 12/52

BORDEAUX BLANC Chateau La Freynelle 12/52

MARSANNE Coursodon Saint Joseph 11/45

CHARDONNAY Kinero 16/68

RIESLING Fritz Willi 11/45

BEAUJOLAIS-VILLAGES Chateau de Varennes 12/52

CÔTES DU RHÔNE E. Guigal 13/54

CABERNET FRANC Le Monde 12/52

TEMPRANILLO Tinto Rey 12/52

SANGIOVESE Collemattoni 13/54

CABERNET BLEND Terra Gratia 18/74

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 DIP 16 oz 11

GRAPEFRUIT HIBISCUS HARD KOMBUCHA Boochcraft 8

COSMIC BLUEBERRY CIDER 2 Towns Cider 8

TAG AND JUG ROSE DU CIDRE 10

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