

MIDDAY PLATES

TATER TOTS 12

avocado ranch, chives

GARLIC SHRIMP 14

garlic infused olive oil, fresno chile, lemon

GRILLED NANTES CARROTS (N) (V) 14

salsa macha, lemon, breadcrumbs, dill

GARDEN LETTUCES (V) 14

shaved radish, zucchini, tarragon, dijon vinaigrette

KALE CAESAR 16

caesar dressing, sourdough breadcrumbs, parmigiano reggiano, lemon

add chicken \$6 • avocado \$4

CHICKEN LIVER TOAST 15

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 19

pickles, savoy cabbage slaw, hot sauce

IMPOSSIBLE BURGER (N) (V) 20

smoked almond mayo, iceberg lettuce, pickles, red onion marmalade on a sourdough bun

H&L DOUBLE CHEDDAR BURGER 20

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

add bacon \$3 • egg \$2 • avocado \$4 • Fresno chili \$2



PIZZA

DONNIE 22

tomato sauce, basil, NY style 4 cheese blend

ASPARAGO 22

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

PAULY 23

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

HOT PIG 23

tomato, mozzarella, sopresatta, basil, hot chile oil

SPICY GRANDMA (V) 20

crushed tomato, garlic, calabrian chiles, grated kalamata olive, basil (no cheese)

PIZZA ADD-ONS

+3 onion, olives, arugula, anchovy, pickled hot peppers

+4 sopresatta, fennel sausage, egg

HAPPY HOUR DRINKS

KENTUCKY HUG shot of whiskey and Montucky Cold Snack 8

LA LUCHADORA! fresno chili-infused tequila, lime, agave, orange liqueur 7

MISTER ED vodka, house made ginger beer, lime 7

SMASH OR PASS? whiskey, lemon, sugar, mint 7

WELL DRINKS 6

DRAFT PICK OF THE DAY 6

HOUSE WINE 8

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

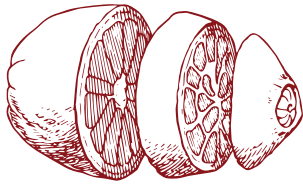
* Served raw or undercooked or contains raw or undercooked ingredients.

* 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

- BANANAGRAMS** rum, miso brown sugar, lime, banana 13
TICKET TO RIDE bourbon, peach, honey, lemon 13
LOTERIA tequila reposado, cucumber, aloe, lime 14
THE LYCHEE BOARD white rum, lychee, lillet blanc, sea salt, lavender 13
THE GREAT DALMUTI Patron reposado, lime, agave, ancho Reyes, spicy bitters 13
SCRABBLED Hornbrook gin, raspberry, lemon, egg white 14
SUDOKU parmesan fat washed Tito's vodka, Japanese melon liqueur, lemon 13
MISS SCARLET mezcal, strawberry & black pepper shrub, Campari, Brucato Chaparral, lime 13
THE BONEYARD rum, house made horchata, allspice dram 13
HI-HO CHERRY-O! rye, absinthe, cherry, basil 14
NEW YORK AVENUE rye, sweet vermouth, St. Agrestis Paradiso, luxardo maraschino, bitters 14
H&L G&T gin, house made guava tonic, lime 13
H&L OLD FASHIONED 14
BLANTON'S OLD FASHIONED 18

RED & WHITE WINES

- WEEKLY WHITE** A.Q.
ROTATING RED A.Q.
LAMBRUSCO Quercioli 11/45
CHAMPAGNE Lanson 18/74
ROSÉ Accenti 13/54
PINOT GRIS Vireton Archery Summit 12/52
SAUVIGNON BLANC Stags' Leap 16/68
MARSANNE Coursodon Saint Joseph 11/45
CHARDONNAY Kinero 16/68
RIESLING Mt. Beautiful 11/45
BEAUJOLAIS-VILLAGES Chateau de Varennes 12/52
PINOT NOIR American Recordings 15/64
CABERNET FRANC Le Monde 12/52
TEMPRANILLO Tinto Rey 12/52
SANGIOVESE Collemattoni 13/54
CABERNET BLEND Meerlust 18/74

BEER SELECTION *See Server for Draft Beer Selection*

CANNED BEERS

- TECATE** 5
MOOSE DROOL BROWN ALE Big Sky Brewing 7
MONTUCKY COLD SNACKS 5
DALE'S PALE ALE 7
ROTATING DIPA 16 oz 12
GRAPEFRUIT HIBISCUS HARD KOMBUCHA Boochcraft 10
COSMIC BLUEBERRY CIDER 2 Towns Cider 9
TAG AND JUG ROSE DU CIDRE 11
VICE SOUR Wild Barrel 16oz 12

NON-ALC/LOW ALC BEVERAGES

- SEASONAL SHRUB** 4.5
HOUSE-MADE GINGER BEER 4
HOUSE TONIC 4
ATHLETIC RUN WILD IPA 6

