



»» *Chef Galice Ryan*

Sales Tax will be added to the price of all food and beverage items served.
A 3% 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.
An auto gratuity of 18% will be applied to parties of 8 or more.
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 14
garlic infused olive oil, fresno chile, lemon

TATER TOTS 12
avocado ranch, chives

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*

OVEN BAKED RICOTTA 19
*housemade ricotta, slow roasted cherry tomatoes, basil,
urfa chile, grilled Camina bakery sourdough*

GRILLED NANTES CARROTS (N) (V) 14
salsa macha, lemon, breadcrumbs, dill

GRANDMA'S MEATBALLS 15
*beef and pork meatballs, San Marzano tomato,
calabrian chile, basil, pecorino*

PIZZA

DONNIE 22
tomato sauce, basil, NY style 4 cheese blend

TONI BOLONEY (N) 22
*mozzarella, provolone, shaved onion, pistachio,
mortadella, arugula*

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

Dinner | Fall 2024 <<

ENTREES

FRIED CHICKEN SANDWICH 19
pickles, savoy cabbage slaw, hot sauce

HEIRLOOM TOMATO SANDWICH (V) 20
*Root 64 heirloom tomatoes, cucumber, avocado, pickled
watermelon radish and sprouts on Camina sourdough*

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*

ROASTED KABOCHA SQUASH (V) 24
*red quinoa, baby spinach, sweet and sour onions,
pumpkin seed dukkah*

TAGLIATELLE 29
*house made tagliatelle, fennel sausage, broccolini,
roasted garlic, breadcrumbs, pecorino romano*

BRICK CHICKEN 31
whew polenta, dandelion greens, maitake mushrooms, chicken jus

ROASTED HALIBUT (N) 36
*basil pesto, summer squash, fregola, capers, calabrian chile
butter, roasted cherry tomato salsa*

CREEKSTONE NY STRIP (N) 60
*grilled Creekstone strip steak, rosemary fried potatoes,
arugula-walnut pesto, parmesan*

KIDS ITEMS

CHEESE PIZZA 14

PASTA
*choice of butter & cheese 10
or red sauce 12*

ROCKY'S CHICKEN TENDERS
buttermilk marinade, served with french fries 14

GRILLED CHEESE
served with fries 14

CHEESEBURGER
pickles, served with fries 14

HOOK & LADDER
MANUFACTURING COMPANY



RED & WHITE WINES

WEEKLY WHITE A.Q.
ROTATING RED A.Q.
LAMBRUSCO Quercioli 11/45
CREMANT Rolet 18/74
PINOT GRIS Acrobat 12/52
SAUVIGNON BLANC M. Dean 12/52
CHENIN BLANC Raatz 11/45
CHARDONNAY Kinero 16/68
GRÜNER VELTLINER Outer Bound 12/52
BEAUJOLAIS-VILLAGES Joseph Drouhin 12/52
PINOT NOIR Ponzi 16/68
CÔTES DU RHÔNE Bieler 11/45
TEMPRANILLO Tinto Rey 12/52
SANGIOVESE La Gerla 13/54
BORDEAUX HAUT MÉDOC Chateau Villambis 14/58



Scan and join our Loyalty Program for
 discounts, birthday rewards and more!
 25 points earned at sign-up.

DINNER COCKTAILS

PUMPKIN HEAD Tito's vodka, house made pumpkin spice, Averna, lemon 13
CARRIE H&L Barrel pick Patron Reposado, blood orange, Campari, lime, rosemary 13
THE PEAR WITCH PROJECT cognac, St. George spiced pear liqueur, lemon, honey, champagne 13
BERRIED ALIVE rye, blueberry grenadine, vermouth, bitters 14
CREATURE FROM THE BLACK LAGOON rum, house made falernum, lime, grenadine, banana, activated charcoal* 13
LA LLORONA mezcal, orange shurb, Aperol, yellow chartreuse, lime 14
THE WENDIGO gin, sage, lemon, absinthe, foam 14
THE THING Oka yuzu infused Japanese gin, fig leaf, vermouth, orange, pickled fig 14
THE HILLS HAVE RYES rye, fernet branca, house made all-spice dram, bitters 14
THE WICKER MAN scotch, mezcal, Fey Anne, agave, bitters 13
H&L G&T gin, house made guava tonic, lime 13
OLD FASHIONED 14
BLANTON'S OLD FASHIONED 18

CONJURED UP

A sneak peek at what's coming
 next... A.Q

BEER SELECTION See Server for Draft Beer Selection

CANNED BEERS

TECATE 5
MOOSE DROOL BROWN ALE Big Sky Brewing 7
RAINIER 16 oz 6
DALE'S PALE ALE 7
PHANTOM BRIDE IPA 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
ROTATING SOUR 16oz 12

NON-ALC/LOW ALC BEVERAGES

SEASONAL SHRUB 4.5
HOUSE-MADE GINGER BEER 4
HOUSE TONIC 4
ATHLETIC RUN WILD IPA 6
BLUEBERRY & POMEGRANATE SODA 4

HOOK & LADDER
 MANUFACTURING COMPANY

* Consuming activated charcoal can counteract medication. Those on medication should not consume this cocktail.*