



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*

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
whey 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

>> 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- Contain Nuts



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 Anme, 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.*