

## 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, fennel, pomegranate, 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 REUBEN (V) 20

Impossible patty, sauerkraut, pickles, smoked mushroom spread 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**

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 accomodated 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**

>> Chef Galice Ryan



## 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\*

## HAPPY HOUR DRINKS Monday - Friday - 2:30 p.m -6:00 p.m.

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

MISTER ED vodka, house made ginger beer, lime 7

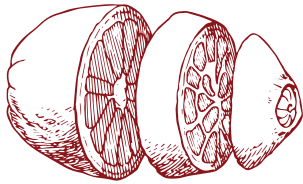
SMASH OR PASS? whiskey, lemon, sugar, mint 7

WELL DRINKS 6

BEER AND SHOT Tecate and a shot of whiskey/ 8

DRAFT PICK OF THE DAY 6

HOUSE WINE 8



## 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 shrub, 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*

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

**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

**WHITE BURGUNDY** *Domaine Cognard Pouilly-Loche* 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

**CABERNET SAUVIGNON** *Viluko Sonoma* 18/74

## 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



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