

LUNCH 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

GRILLED CHICKEN KOFTA (N) 21

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

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

>> 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*

KIDS ITEMS

CHEESE PIZZA 14

PASTA

choice of butter & cheese 10

or red sauce 12

ROCKY'S CHICKEN TENDERS

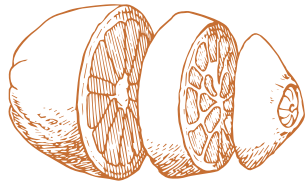
butter milk marinade, served with french fries 14

GRILLED CHEESE

served with fries 14

CHEESEBURGER

pickles, served with fries 14



LUNCH COCKTAILS

SMASHING PUMPKINS *Tito's vodka, house made pumpkin spice, Averna, lemon* 13

GRISWOLD FAMILY XMAS TREE *H&L Barrel pick Patron Reposado, blood orange, Campari, lime, rosemary* 13

PARTRIDGE IN A PEAR TREE *cognac, St. George spiced pear liqueur, lemon, honey, champagne* 13

BERRIED IN SNOW *rye, blueberry grenadine, vermouth, bitters* 14

MEET ME AT MIDNIGHT *bourbon, lemon, egg white, red wine* 14

LA LUMINARIA *mezcal, orange shrub, Aperol, yellow chartreuse, lime* 14

THE YETI *gin, sage, lemon, absinthe, foam* 14

STUCK IN THE CHIMNEY *scotch, mezcal, Fey Anme, agave, bitters* 14

JIMINY CRICKET *gin, fernet, lemon cream, mint, orgeat* 14

KRAMPUS COCO *bourbon, hot chocolate, orange whipped cream (served hot)* 14

WORKSHOP TODDY *whiskey, ginger, lemon, pimento dram, honey (served hot)* 13

H&L G&T *gin, house made cranberry tonic, lime* 13

OLD FASHIONED 14

BLANTON'S OLD FASHIONED 18

CONJURED UP

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

HOOK & LADDER
MANUFACTURING COMPANY

RED & WHITE WINES

WEEKLY WHITE A.Q.

ROTATING RED A.Q.

LAMBRUSCO *Quercioli* 11/45

CREMANT *Rolet* 18/74

SAUVIGNON BLANC *St. Francis* 15/60

CHENIN BLANC *Indaba* 11/45

WHITE BURGUNDY *Domaine Cognard Pouilly-Loche* 16/68

GEWÜRZTRAMINER *Zind Humbrecht* 14/58

PINOT NOIR *Head High* 15/60

CÔTES DU RHÔNE *Bieler* 11/45

CORVINA *Cesari* 12/52

TEMPRANILLO *Tinto Rey* 12/52

SUPER TUSCAN *Baia al Vento* 14/58

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

CRANBERRY APPLE HARD KOMBOCHA

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.