

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

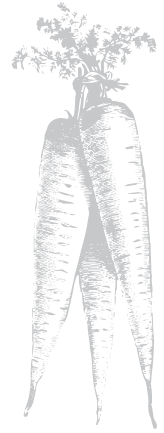
chicken skewers, baby beets, pistachio, arugula and garlic yogurt

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 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*

KIDS ITEMS

CHEESE PIZZA 14

PASTA

choice of butter & cheese 10
or red sauce 12

ROCKY'S CHICKEN TENDERS

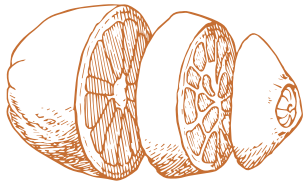
buttermilk marinade, served with french fries 14

GRILLED CHEESE

served with fries 14

CHEESEBURGER

pickles, served with fries 14



LUNCH COCKTAILS

- GRISWOLD FAMILY XMAS TREE** *H&L Barrel pick Patron Reposado, blood orange, Campari, lime, rosemary* 13
- THE PEAR NECESSITIES** *cognac, St. George spiced pear liqueur, lemon, honey, champagne* 13
- DON'T SCOFF AT ME** *rye, blueberry grenadine, vermouth, bitters* 14
- NEW YORK SOUR** *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
- JIMINY CRICKET** *gin, fernet, lemon cream, mint, orgeat* 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
- STAGG JR 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.
- BLANC DE BLANC** *Argyle* 16/68
- CHAMPAGNE** *Mandois* 25/100
- ALVARINHO** *Graça da Pedra* 11/45
- PINOT BLANC** *J. Wilkes* 11/45
- SAUVIGNON BLANC** *Cliff Lede* 16/68
- CHENIN BLANC** *Indaba* 11/45
- CHARDONNAY** *Raeburn* 14/58
- GEWÜRZTRAMINER** *Zind Humbrecht* 14/58
- PINOT NOIR** *Head High* 15/60
- GRENACHE/SYRAH** *Ciffre* 11/45
- CORVINA** *Cesari* 12/52
- TEMPRANILLO** *Tinto Rey* 12/52
- RED BLEND** *Pandemonium* 15/60
- 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
- ROTATING SOUR** 16oz 12

NON-ALC/LOW ALC BEVERAGES

- SEASONAL SHRUB** 4.5
- NEW YEAR, WHO DIS?** *Ritual Zero Gin, Pathfinder NA, lemon, Demerara, vegan foam* 12
- FREE BIRD** *Pathfinder NA, Vibrante NA Aperitivo, pineapple, lime, agave* 12
- BIKINI WEATHER** *Almave NA Blanco, guava, lime, agave* 12
- HOUSE-MADE GINGER BEER** 4
- HOUSE TONIC** 4
- ATHLETIC RUN WILD IPA** 6
- BLUEBERRY & POMEGRANATE SODA** 4
- MEXICAN COKE** 12 oz 5



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