

## 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

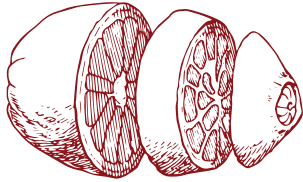
SMASH OR PASS? whiskey, lemon, sugar, mint 7

WELL DRINKS 6

BEER AND SHOT Tecate and a shot of whiskey/ 8

DRAFT PICK OF THE DAY 6

HOUSE WINE 8



## COCKTAILS

- 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*
- ALBARIÑO** *Quinta da Pedra 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*
- 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
- 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



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