

## ENTREES

### 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*

### 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 (N) 31

*sweet potato puree, roasted brussels sprouts, caramelized onions, brown butter hazelnuts, chicken jus*

### HALIBUT 38

*steamed halibut, cannellini beans, leek and fennel soffrito, lobster jus, salsa verde*

### 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*

**HOOK & LADDER**  
MANUFACTURING COMPANY

## SMALL PLATES

### GARLIC SHRIMP 14

*garlic infused olive oil, fresno chile, lemon*

### TATER TOTS 12

*avocado ranch, chives*

### GARDEN LETTUCES (V) 14

*shaved radish, fennel, mandarins, 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, crispy brussels sprout leaves, pickled onions, horseradish, 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

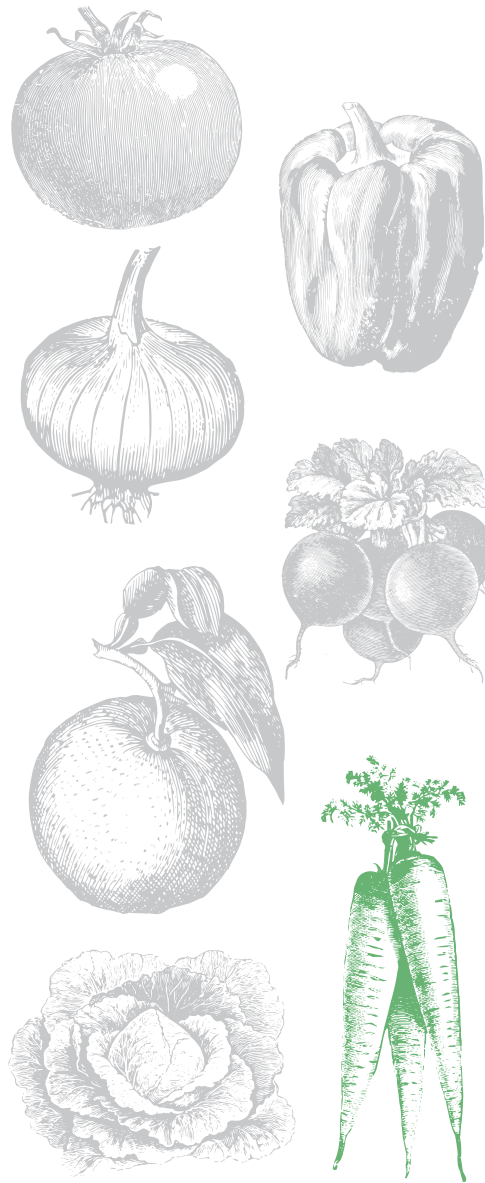
*tomato, mozzarella, sopresatta, basil, hot chile oil*

### 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\*



## >> 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.
- BLANC DE BLANC *Argyle 16/68*
- CHAMPAGNE *Mandois 25/100*
- ROSÉ *Chateau de Campuget 10/42*
- ALVARINHO *Graça da Pedra 11/45*
- GRÜNER VELTLINER *Weingut Bründlmayer 12/52*
- PINOT GRIS *Archery Summit "Vireton" 13/56*
- SAUVIGNON BLANC *Cliff Lede 16/68*
- CHENIN BLANC *Indaba 11/45*
- CHARDONNAY *Ponzi 16/68*
- PINOT NOIR *Ron Rubin 15/60*
- BARBERA D'ASTI *Paolo Conterno 13/56*
- GSM BLEND *Barossa Valley Estate 11/45*
- CORVINA *Cesari 12/52*
- TEMPRANILLO *Tinto Rey 12/52*
- SYRAH SAINT JOSEPH *Domaine Blachon 15/60*
- CABERNET SAUVIGNON *Viluko Sonoma 18/74*



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

## DINNER 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 *Hornbrook Ten Point Gin, passionfruit tonic, lime 13*
- OLD FASHIONED 14
- STAGG JR OLD FASHIONED 18

## 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

**CONJURED UP**  
*A sneak peek at what's coming next... A.Q*