

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* 20

butter milk marinated chicken thigh, cabbage slaw, dill pickles

and hot sauce on a Martin's potato roll

IMPOSSIBLE REUBEN (V) 20

Impossible patty, sauerkraut, pickles, smoked mushroom spread

on Camina Sourdough

FLANNERY BEEF CHEESEBURGER* 22

dry aged Flannery beef patty, shaved onions, gem lettuce and

sharp cheddar on a sesame Kaiser roll

add bacon \$3 • egg* \$2 • avocado \$4 • Fresno chili \$2

GRILLED CHICKEN KOFTA (N) 21

chicken skewers, baby beets, pistachio, arugula

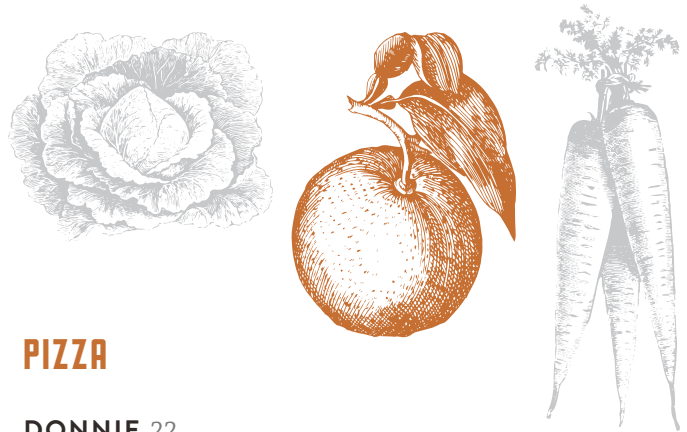
and garlic yogurt

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

TEDDY'S CLAM PIE 24

provolone, parmesan, chopped surf clams, preserved lemon,

chiles and parsley

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

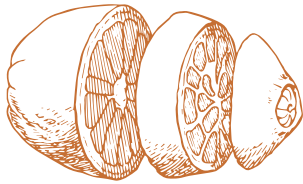
butter milk marinade, served with french fries 14

GRILLED CHEESE

served with fries 14

CHEESEBURGER

pickles, served with fries 14



LUNCH COCKTAILS

- HIGH FIVE** gin, aperol, lime, grapefruit, sugar 13
ROMAN PIÑATA mezcal, italicus, pineapple, lemon, sugar 14
FAB FORTIES gin, fee foam, lime, sugar, cucumber, mint 14
TREE RYEPENED rye, spiced pear liqueur, lemon, honey, brut 13
AVERNA PUNCH averna, vodka, lemon, ginger beer, cucumber, strawberry, mint 14
LA FRESA tequila, strawberry shrub, cilantro 13
NEW YORK SOUR bourbon, lemon, egg white, red wine 14
H&L G&T Hornbrook Ten Point Gin, passionfruit 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
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 Cade 18/74
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

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.