

## 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

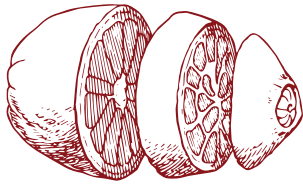
SMASH OR PASS? whiskey, lemon, sugar, mint 7

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** *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** *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

## 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.*