

ENTREES

FRIED CHICKEN SANDWICH* 20

buttermilk 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

ROASTED SICILIAN CAULIFLOWER (N) (V) 25

pan roasted cauliflower, red quinoa, spinach, capers, currants, breadcrumbs, smoked pine nut puree

HOUSEMADE RIGATONI 28

Italian sausage ragout, castelvetro olives, pecorino and breadcrumbs

BRICK CHICKEN (N) 30

Yukon Gold potato puree, asparagus, cippolini onions, chicken jus

FRIED CHILI PEPPER ROCKFISH 28

baby gem lettuces, watermelon radish, snap peas, yuzu kosho aioli

STEAK FRITES*

grilled 10 oz tavern steak with hotel butter 40
grilled 10 oz dry aged Flannery strip steak with garlic butter 75

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, spring onion salsa verde, asparagus, pea shoots, grilled Camina 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

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

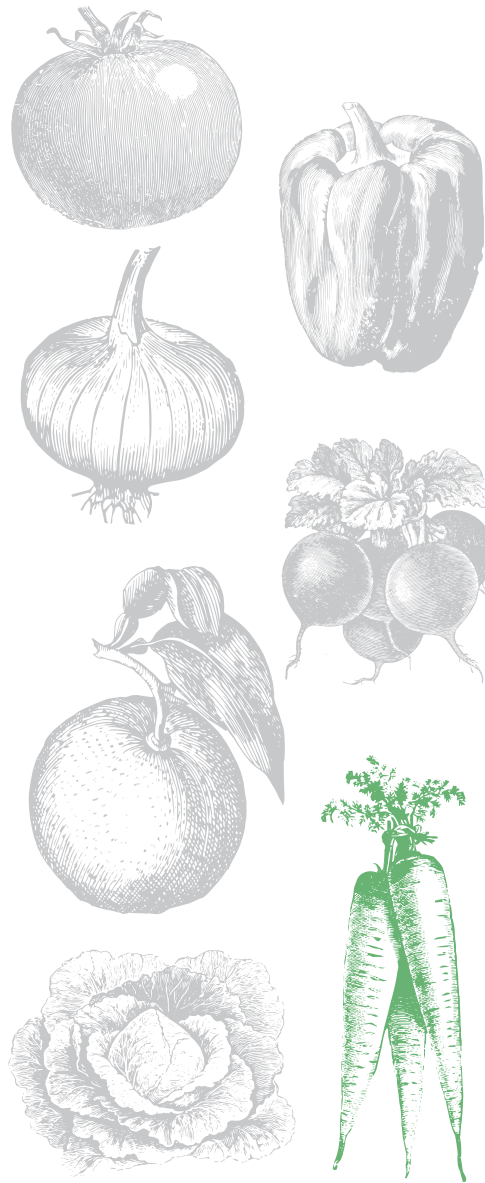
tomato, mozzarella, sopresatta, basil, hot chile oil

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*



>> 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 *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*



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

DINNER 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 14*
- NEW YORK SOUR *bourbon, lemon, egg white, red wine 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