

## 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 *Fess Parker 16/64*
- PINOT NOIR *Calera 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
- EH TAYLOR SINGLE BARREL 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
- MEXICAN COKE 12 oz 5

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