

PIZZA AND SANDWICHES

DONNIE 22

tomato sauce, basil, blend of cheddar, provolone, mozzarella, parmesan

HOT PIG 23

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

SPICY GRANDMA (V) 20

crushed tomato, garlic, calabrian chiles, grated kalamata olive, basil (no cheese)

B.L.T. PIE 23

garlic oil, applewood bacon, heirloom tomatoes, burrata, arugula

HOOK BURGER* 22

7oz beef patty, heirloom tomato, local lettuce, grilled onions, house-made pickles, hook sauce, sesame seed bun, white cheddar
add bacon \$3 • egg* \$2 • avocado \$4 • substitute Impossible patty \$2

FRIED CHICKEN SANDWICH* 20

garlic chili crisp, lemon honey, aioli, kimchi

ENTREES

PETITE FILET* 40

8oz teres major steak, pomme puree, Calabrian chili chimichurri, crispy Jimmy Nardellos

ROASTED KING SALMON* 38

Summer corn succotash, Lemon Beurre fondue

JERK CHICKEN 30

half Mary's chicken, Curry sauce, peach salad, cilantro.

SUGO BIANCO RIGATONI 30

pork sugo, olive relish, pecorino

SUMMER PEPPERS AND FARRO (V) (N) 28

Summer pepper, toasted farro, roasted radish, cashew cream, herb salad

SMALL PLATES

TATER TOTS 12

avocado ranch, chives

ROASTED SUMMER SQUASH (N) 14

salsa macha, roasted peanuts, cotija cheese

CHICKEN LIVER MOUSSE (N) 15

toasted brioche, plum gel, pickled shallots, peanuts

GRANDMA'S MEATBALLS 15

beef and pork meatballs, San Marzano tomato, calabrian chile, basil, pecorino

BURRATA 19

heirloom tomatoes, basil, sherry gastrique, toasted camina sourdough

STEAK TARTARE* 14

chipotle dijonaise, cornichons, farm egg yolk, grilled camina sourdough.

SOUPS AND SALADS

TOMATO SOUP 14

roasted tomatoes, Camina sourdough, aged balsamic, parmesan crostino

KALE CAESAR* 16

caesar dressing, sourdough breadcrumbs
parmigiano reggiano, crispy anchovies, lemon
add chicken \$7 • avocado \$4 • salmon \$14

GARDEN LETTUCES (V) (N) 14

cherry tomatoes, heirloom cucumbers, Nante carrots, toasted pinenuts, buttermilk dressing

KIDS ITEMS

CHEESE PIZZA 10

PASTA

choice of butter & cheese or red sauce 10

CHEESEBURGER

pickles, served with fries 10



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



SPARKLING WINE

STANDFORD Brut 8/32

LAMBRUSCO Medici Ermete 12/43

WHITE

ROSÉ La Plage 12/46

NEW ZEALAND SAUVIGNON BLANC

The Crossing 10/35

CHARDONNAY Donkey & Goat

(Anderson Valley) 16/59

RED

PINOT NOIR Eden Rift 15/50

RED BLEND Caymus 14/52

CABERNET The Fableist 10/33

CLASSICS

OLD FASHIONED bourbon, demerara, bitters 14

GIN AND TONIC gin, Hook and Ladder pomegranate tonic 13

EH TAYLOR RYE MANHATTAN rye, bitters, sweet vermouth 20

MIX TAPE SIGNATURES

ALL THAT SHE WANTS IS ANOTHER BASIL (1992) vodka, grapefruit, basil, sugar, absinthe, brut 12

GINIE IN A BOTTLE (1999) gin, blackberry mint cordial, lemon sour foam 14

THE BIG MAMMA THANG (1996) bourbon, honeyed blood orange, lemon, almond syrup, lillet, soda water, brut 12

MO' MEZCAL MO' FLOWERS (1997) mezcal, coconut rum, lime, simple salted butterfly pea powder, jasmine orange blossom aromatic, lavender bitters 12

BEER SELECTION *See Server for Draft Beer Selection*

BOTTLED BEERS

COORS LIGHT 6

CANNED BEERS

HEN HOUSE INCREDIBLE IPA 7

ALTAMONT HELLA HOPPY DOUBLE IPA 16 oz 12

DALE'S PALE ALE 7

MOOSE DROOL BROWN ALE Big Sky Brewing 7

MANGO CIDER 2 Towns Cider 9

HARD KOMBUCHA Boochcraft 10

SOUR Morgan Territory 16 oz 10

NON-ALCOHOLIC BEVERAGES

STRAWBERRY SHRUB 5

WANNABE (1995) mango, lime, agave 12

HOUSE-MADE GINGER BEER 5

ATHLETIC RUN WILD IPA 6



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