

SMALL PLATES

TATER TOTS 12

avocado ranch, chives

KABOCHA SQUASH (N) 14

brown butter vinaigrette, toasted pepitas, pomegranate

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.

SOUP AND SALADS

TOMATO SOUP 14

roasted tomatoes, Camina sourdough, aged balsamic, parmesan crostino

KALE CAESAR* 18

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

GARDEN LETTUCES (N) (V) 16

compressed pears and apples, shaved fennel, pinenuts, sherry vinaigrette

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



PIZZA

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)

THE PIG AND THE GOAT 23

whipped goat cheese, lardon, figs, garlic confit, arugula

SANDWICHES

FRIED CHICKEN SANDWICH* 20

garlic chili crisp, lemon honey, aioli, kimchi

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

PULLED PORK SANDWICH 18

braised pork, roasted peppers, pickles, Alabama white sauce

KIDS ITEMS

PLEASE ASK YOUR SERVER



SPARKLING WINE

STANDFORD Brut 8/32

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

CABERNET SAUVIGNON *Desparada Dress Maker*

7 Vintage Sol Era Style 150

CABERNET SAUVIGNON *2018 Dunn Vineyards* 200

BEER SELECTION *See Server for Draft Beer Selection*

BOTTLED BEERS

COORS LIGHT 6

CANNED BEERS

MODELO 5

DALE'S PALE ALE 7

MOOSE DROOL BROWN ALE *Big Sky Brewing* 7

BARRELHOUSE BREW *Big Sur DIPA* \$8

ALVARADO STREET BREW *Octoberfest Märzen (16oz)*
\$9

TOUCHSTONE BREWING *Elvis Leg WCIPA (16oz)* \$9

MANGO CIDER *2 Towns Cider* 9

HARD KOMBUCHA *Boochcraft* 10

SOUR *Morgan Territory (16 oz)* 10

NON-ALCOHOLIC BEVERAGES

PUMPKIN SPICE COFFEE (HOT OR ICED) 5

STRAWBERRY SHRUB 5

WANNABE (1995) *mango, lime, agave* 12

HOUSE-MADE GINGER BEER 5

ATHLETIC RUN WILD IPA 6

REMIXES

GIN AND TONIC *gin, Hook and Ladder*

pomegranate tonic 13

PUMPKIN SPICE ESPRESSO MARTINI *vodka, Kahlúa,*

cold brew, house made pumpkin spice syrup 14

EH TAYLOR RYE MANHATTAN *rye, bitters,*

sweet vermouth 20

MULLED WINE 11

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

