

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

SMALL PLATES

TATER TOTS 12

avocado ranch, chives

KABOCHA SQUASH (N) 14

brown butter vinaigrette, toasted pepitas, pomegranate

GRANDMA'S MEATBALLS 15

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

BURRATA 19

trail mix vinaigrette, charred Camina sourdough

STEAK TARTARE* 14

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

SOUP AND SALADS

SUNCHOKE SOUP 14

crispy sunchokes, spiced sunflower seeds

KALE CAESAR* 18

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

GARDEN LETTUCES (V) (N) 16

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

KIDS ITEMS

ASK YOUR SERVER

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

HOOK BURGER* 22

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

SHORT RIBS* 42

celeriac puree, guajillo jus, crispy onions

ROASTED ORA KING SALMON* 38

butternut squash risotto, pickled squash relish

COQ AU VIN 35

traditional French country style chicken stew, lardon, pearl onion, fingerling potatoes

SUGO BIANCO RIGATONI 30

pork sugo, olive relish, pecorino

ROW 7 KOGINUT SQUASH & WILD RICE (V) (N) 28

herb roasted koginut squash, wild rice, vegetable jus







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



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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 wine, cinnamon, anise star, cloves, orange, apple, sugar 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

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

