



SMALL PLATES

TATER TOTS 12

avocado ranch, chives

KABOCHA SQUASH 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

SUNCHOKES 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

pears and apples, shaved fennel, pinenuts, sherry vinaigrette

FALL SALAD (N) 18

mixed chicories, mandarin dressing, candied walnuts, cotija cheese

KIDS ITEMS

ASK YOUR SERVER

PIZZA

DONNIE 22

tomato sauce, basil, 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, bacon lardon, persimmons, garlic confit, arugula

CHICKEN BACON RANCH PIE 23

buttermilk dressing, chicken, bacon

SANDWICHES

HOOK BURGER* 22

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

FRIED CHICKEN SANDWICH* 20

garlic chili crisp, lemon honey, aioli, kimchi

ENTREES

SHORT RIBS* 38

celeriac puree, guajillo jus, crispy onions

ROASTED ORA KING SALMON* 38

butternut squash risotto, pickled squash relish

COQ AU VIN 33

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

SUGO BIANCO RIGATONI 30

slow braised pork, olive relish, pecorino

ROW 7 KOGINUT SQUASH & WILD RICE (V) 28

herb roasted koginut squash, wild rice, vegetable jus

PORK PORTERHOUSE 35

sweet potato mash, apple-ancho sauce, horseradish, apple relish

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



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

COCKTAILS

ORANGE YA GLAD YOU'RE MY RYE *rye, orange-sage shrub, club soda* 11

SHERRING IS CARING *sherry, tequila, Amaro Averna, pomegranate juice, lime sour foam* 14

A MUCHO MERRY MANZANA *apple infused tequila, house made green apple cordial, lime, caramel rim with salted cinnamon sugar* 13

ROOT & RISE *carrot infused gin, yellow chartreuse, carrot juice, ginger turmeric syrup, cayenne sugar rim* 16

RUHM-PUM-PUH-PUM-PUM *light rum, Demerara River rum, Amaro Averna,, maple, orange bitters, lemon expression* 14

MENTE' BE *cognac, crème de menthe, chocolate bitters* 13

FIG AROUND AND FIND OUT *scotch, amaretto, cardamaro, house made fig lemon syrup* 14

CHANNEL 24 *Weller 12, pimento dram, lime, angostura bitters, orange expression* 16

BEER SELECTION *See Server for Draft Beer Selection*

BOTTLED BEERS

COORS LIGHT 6

CANNED BEERS

MODELO 5

MOOSE DROOL BROWN ALE *Big Sky Brewing* 7

BARRELHOUSE BREW *Big Sur DIPA* 8

THE PENSKE FILE PALE ALE *Faction Brewing* 7

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

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

HUCKLEBERRY 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

HOUSEMADE SHRUB 5

HOUSE-MADE GINGER BEER 5

ATHLETIC RUN WILD IPA 6

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

TEMPRANILLO *Tinto Rey* 12/48

CABERNET *Serial* 14/50

CABERNET SAUVIGNON *Desparada Dress Maker*

7 Vintage Sol Era Style 150

CABERNET SAUVIGNON *2018 Dunn Vineyards* 200



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