

Hook & Vine

kitchen and bar

• SOUTHERN COASTAL CUISINE •

• appetizers •

BLT DEVILED EGGS ^{GF} 6

mixed and topped with bacon and tomato on arugula

BRUSCHETTA 6

tomatoes, garlic, basil, balsamic drizzle; served cold on toasted crostini

TEMPURA GREEN BEANS 7

spicy ranch

FRIED PICKLES 6

spicy ranch

FRIED GREEN TOMATOES 9

four slices; served with our special sauce; topped with bacon

HUSH PUPPIES 6

honey butter

KICKIN' TEMPURA SHRIMP 14

tossed in our tangy spicy aioli topped with pepperoncini on bed of arugula - shareable

QUESADILLA cheese 7 veggie 11 chicken 13

cheese, peppers, onions; sour cream

CRAB DIP 18

crab, cheese, old bay; two toasted pretzel bread loaves

extra bread \$1.50 each

VEGAN CAULIFLOWER BITES ^v 9

breaded and tossed in spicy sweet chili sauce

MUSSELS 11

one pound in a white wine sauce; bread

• handhelds •

Choose Brioche bun; Gluten-Free bun; Lettuce Wrap
Comes with hand cut fries; can change side for an additional charge

HOOK & VINE BURGER * 14

bacon, Havarti cheese, bacon bourbon jam, BBQ sauce, jalapenos

NORTH BEACH BURGER * 14

Swiss, cheddar, bacon, fried pickles, red onion, lettuce, tomato, spicy mayo

BEYOND BURGER ^{GF} 13

plant-based burger that satisfies like beef; gluten free; lettuce, tomato, red onion

GRILLED CHICKEN 13

blackened chicken breast, Swiss, bacon, lettuce, tomato, red onion, spicy mayo

CAJUN STEAK SANDWICH 14

thin sliced steak with Cajun seasoning, Havarti cheese, onions, peppers, tomato, lettuce served on Texas Toast with au jus

CRAB CAKE SANDWICH

temporarily off menu

FRIED FISH 16

fried grouper, pepperoncini, tomato, lettuce, house aioli

PORK SANDWICH 12

drizzled with our signature hook sauce or BBQ; topped with jalapenos

CAPTAIN HOOK CHICKEN 13

fried and tossed in Hook & Vine sauce; tomato, lettuce, ranch

TACOS chicken 12 shrimp 14 fish 16

two flour tortillas topped with pineapple pico, slaw, cilantro lime sour cream

PORK TACOS 12

two flour tortillas with slaw, BBQ, jalapenos

VEGAN PORTABELLA TACOS ^v ^{GF} 12

two flour tortillas; mushroom, red pepper, onion, chipotle marinade, refried black beans, avocado

• soup & salads •

Ranch, Honey Mustard, Caesar, House Vinaigrette, Blue Cheese

COASTAL COBB ^{GF} 🌿 18

mixed greens, shrimp, chicken, bacon, avocado, egg, cheese, cherry tomatoes

STRAWBERRY SALAD 6 / 10

strawberry, spinach, feta, candied pecans, red onion

CREAM OF CRAB ^{GF} cup 8 bowl 12

HOUSE SALAD ^{GF} 8

mixed greens, cucumbers, red onion, egg, cherry tomatoes, croutons

CAESAR SALAD ^{GF} 8

romaine, Parmesan, croutons

• entrees •

pasta

CAJUN PASTA 🔥 🌿 18

a spicy, creamy alfredo sauce with shrimp, chicken, red peppers, penne

VEGGIE PASTA 15

zucchini, squash, spinach, red onion, mushrooms, cherry tomatoes, white wine garlic sauce, penne

CHICKEN BRUSCHETTA PASTA 15

grilled chicken, angel hair, bruschetta; drizzled with balsamic glaze

**gluten-free pasta available served with garlic bread

land

BOURBON GLAZED PORK CHOP* ^{GF} 26

thick cut, bone-in pork chop; bourbon peach glaze; cooked to medium; two sides

SIRLOIN* ^{GF} 26

8 oz. cut; two sides

NY STRIP* ^{GF} 29

12 oz. cut; garlic butter and rosemary; two sides

CHICKEN FINGER DINNER 14

four jumbo hand breaded chicken tenders, fries, honey mustard

sea

SHRIMP & GRITS 🔥 ^{GF} 16

cheesy grits topped with a spicy sauce, green and red peppers, andouille sausage, shrimp

SOUTHERN FISH & CHIPS 🐟 15

local blue catfish lightly seasoned and fried; fries, spicy aioli

JAMBALAYA 🔥 ^{GF} 18

a spicy sauce with chicken, andouille sausage, shrimp, rice

CRAB CAKES 🦀

temporarily off menu

FRESH CATCH 🐟 ^{GF} market price

grilled or blackened; two sides, house aioli

Add pineapple pico or lemon pepper butter (additional cost)

BACON BOURBON SALMON 🐟 ^{GF} 23

grilled salmon topped with bacon bourbon jam; two sides

CAJUN SCALLOPS 🦪 26

five blackened scallops (u14) over rice with Cajun butter; asparagus garnish

**Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements. Menu ingredients can change due to availability.*

• sides •

MAPLE GLAZED BRUSSEL SPROUTS
FRESH CUT SEASONED HOUSE FRIES
MAC 'N' CHEESE
MASHED POTATOES
SIDE SALAD – HOUSE OR CAESAR
SEASONAL VEGGIE

• beverages •

COKE, DIET COKE, SPRITE, GINGER
ALE, ROOT BEER, LEMONADE 3
free refills

DASANI OR PERRIER 3

COFFEE, HOT TEA, HOT COCOA 2.50
free refills

• new drinks from the bar •

SPICY GIN-ARITA 🍋 9
Revivalist jalapeno infused gin, triple sec, sour

MEXICAN CRUSH 10
Casamigos Reposado, triple sec, orange juice, club

JEWEL OF THE BAY 7
strawberries, Rumhaven coconut water rum, fresh lime

EMPRESS & TONIC 8
Empress 1908 gin with tonic on the side

BEE'S KNEES 10
Barr Hill Gin, honey syrup, fresh lemon

PRICKLY PEAR MARGARITA 9
Western Son prickly pear vodka, silver tequila, lime,
agave

COOL AS A CUCUMBER 8
Western Son cucumber vodka, Cointreau, cranberry,
lime

BUTTERFLY-TINI 9
elderberry vodka, botanical liqueur, maraschino, lime

GIMLET EN FUEGO 8
McClintock Oro vodka (lime, cucumber aged in
tequila barrels), jalapeno, lime, simple

GROWN UP CHERRY COKE 7
Traverse City cherry whiskey, coke, brandy cherry

• desserts •

BREAD PUDDING 7
peach and french toast

KEY LIME PIE 🍌 8

FLOURLESS CHOCOLATE CAKE GF 7

BEIGNETS 8

PECAN PIE MARTINI 🍌 11
Rumchata, Makers Mark, Creme de Cacao, caramel,
pecans, whipped cream

KEY LIME PIE MARTINI 8
Keke lime, Sloop Betty Caramel vodka, graham
cracker rim and whipped cream

DRUNKEN PEANUT BUTTER CUP 🍌 11
Skrewball peanut butter whiskey, 5 Farms irish cream,
peanut butter cup, Reese's pieces, whipped cream

CINN-FUL MARTINI 8
Rumchata, Van Gogh Vanilla vodka, cinnamon
schnapps

• zero proof cocktails •

BLACKBERRY LAVENDER
LEMONADE 3
blackberries, lemon, lavender syrup

STRAWBERRY ROSEMARY
LEMONADE 3
strawberry, rosemary syrup, lemon

PEACH MINT TEA 3
mint, iced tea and peach syrup

BLUEBERRY MINT LIMEADE 3
blueberry, mint, lime

thank you
for the love
and support!



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