



## SMALL PLATES & SALADS

### LOCAL MARKET SOUP

### MARINATED OLIVES & ALMONDS

### CHICKPEA FRITTER

*salsa verde*

### BLISTERED SHISHITO PEPPERS

*ground almonds, tomato, parsley, lemon*

### MIXED GREEN SALAD

*strawberry, cucumber, radish, red onion, goat cheese, sherry mustard vinaigrette*

### CRISPY PORK BELLY BITES

*sherry maple gastrique, bourbon stewed peaches, frisee, mustard seed*

### SPANISH OCTOPUS

*potato confit, paprika, smoked green olive puree*

### BUTIFARRA SAUSAGE

*rosemary aioli, frisee, golden raisins, mustard seed*

### MEDITERRANEAN FLATBREAD

*salsa verde, potato confit, chopped olives, feta, preserved lemon*

### ANTHONY'S SELECTION OF CHEESE, HOUSEMADE CHARCUTERIE

*Chef's choice of 3 charcuterie or pate and cheeses with accoutrement*

## PIZZA

### VEGGIE PIZZA

*roasted seasonal vegetables, capers, salsa verde, parmesan*

### FOUR CHEESE & PESTO

*mozzarella, ricotta, fontina, parmesan, basil pesto*

### SAUSAGE & ONIONS

*housemade Italian sausage, green onion, garlic confit, ricotta, parmesan*

### MARGHERITA

*red sauce, mozzarella, basil*

## ENTREES

\$7 **BABY KALE & CHICKEN SALAD** \$17  
*avocado, farro, cucumber, squash, 100 clove garlic dressing*

\$6 **H&L BURGER**  
\$9 *half-pound grilled patty, molasses braised onions, gruyere, black pepper aioli, leaf lettuce \*add avocado \$2, sunnyside egg \$1, porchetta \$3* \$16

\$9 **FETTUCINE & CLAMS** \$21  
*Little Neck clams, white wine, butter, lemon, parsley*

\$13 **BRICK CHICKEN** \$25  
*semi-boneless and marinated with rosemary, white bean puree, early fall squash, rainbow carrots, roasted grapes, jus*

\$10 **GRILLED TROUT** \$27  
*cous cous and cucumber salad, radish, basil, dill creme fraiche*

\$16 **GLAZED PORK SHOULDER** \$23  
*crispy and glazed in honey and coriander, creamed yellow corn, roasted potatoes, pickled peaches*

\$11 **GRILLED FLANK STEAK** \$29  
*local market vegetables, summer squash, rainbow carrots, yellow corn romesco, veal jus*

\$12 **PORTERHOUSE (32oz) FOR 2** \$80  
*cast iron roasted, purple potatoes, local market vegetables, mustard seeds, veal jus*

## SIDES

**ROASTED SUMMER SQUASH** \$7  
*romesco, parsley*

\$17 **PICKLED VEGETABLES** \$6  
*rotating selection of pickled vegetables*

\$18 **YUKON POTATOES** \$6  
*rosemary butter, parmesan*

\$18

\$15

**HOOK & LADDER**  
MANUFACTURING COMPANY

Sales Tax will be added to the price of all food and beverage items served. Parties of 8 or more will be on one check and charged 18% gratuity plus tax. Corkage: \$20 per 750ml up to 2 bottles maximum

<sup>1</sup> Served raw or undercooked or contains raw or undercooked ingredients.

<sup>2</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## COCKTAILS

|  |      |
|--|------|
| <b>GREENPOINT</b> <i>Rye, Carpano Antica, Yellow Chartreuse, Angostura</i>                                       | \$12 |
| <b>THE REMEDY</b> <i>Bols Genever, Cascara, Lemon, Soda</i>  | \$10 |
| <b>PEACHES &amp; HERB</b> <i>Barsol Pisco, Peach Liqueur, Manifest amaro, Aquafaba, Lemon</i>                    | \$10 |
| <b>*CITY CUP</b> <i>City Bright Gin, Lemon, Ginger Beer, Pimm's No.1</i>   | \$10 |
| <b>*CITY COBBLER</b> <i>City Bright Gin, Agave, Kiwi, Lemon, Fresh Herb</i>                                      | \$11 |
| <b>PABLO PEPINO</b> <i>Olmeca Altos Blanco Tequila, Ancho Verde, Cucumber, Agave, Lemon</i>                      | \$10 |
| <b>COOL HAND LUKE</b> <i>Basil infused Hangar One Vodka, Melon, Lemon, Agave, Soda</i>                           | \$11 |
| <b>WHITE OR RED WINE SANGRIA</b>   | \$9  |
| <b>H&amp;L OLD FASHIONED</b> <i>Maker's Mark H&amp;L Private Select Barrel Bourbon, Angostura Bitters, Sugar</i> | \$12 |
| <b>H&amp;L MANHATTAN FEW</b> <i>Rye, Cinzano Sweet Vermouth, Luxardo Maraschino, Angostura Bitters</i>           | \$12 |
| <b>FEATURED COCKTAIL: CITY BRIGHT GIN GIMLET</b> <i>City Gin, Lime, Lemon Verbena</i>                            | \$10 |

## WINES

|  |         |
|--|---------|
| <b>SPARKLING ROSÉ</b> Ruffino                | \$9.25  |
| <b>PROSECCO</b> Avissi                       | \$10.25 |
| <b>ROSÉ</b> Paul Jaboulet Aine               | \$9.25  |
| <b>ROSÉ</b> Hecht & Bannier                  | \$10.25 |
| <b>PINOT GRIS</b> Masianco                   | \$10.25 |
| <b>SAUVIGNON BLANC</b> Lange Twins           | \$9.25  |
| <b>SAUVIGNON BLANC</b> Girls in the Vineyard | \$9.25  |
| <b>CHARDONNAY</b> Excelsior                  | \$9.25  |
| <b>CHARDONNAY</b> The Snitch                 | \$13.25 |
| <b>COTES DU RHONE ROUGE</b> Paul Jaboulet    | \$11.25 |
| <b>PINOT NOIR</b> Ken Wright                 | \$14.25 |
| <b>ZINFANDEL</b> St. Francis                 | \$10.25 |
| <b>ZINFANDEL</b> Saldo                       | \$14.25 |
| <b>CABERNET SAUVIGNON</b> Hess Allomi        | \$13.25 |

## DRAFT

|                               |      |
|-------------------------------|------|
| <b>PILSNER/LAGER</b>          | A.Q. |
| <b>IPA</b>                    | A.Q. |
| <b>KOLSCH/BLONDE</b>          | A.Q. |
| <b>CIDER</b>                  | A.Q. |
| <b>DIPA/IMPERIAL</b>          | A.Q. |
| <b>HAZY PALE ALE/HAZY IPA</b> | A.Q. |
| <b>RED/AMBER</b>              | A.Q. |
| <b>SOUR/GOSE</b>              | A.Q. |

## CAN

|                                     |        |
|-------------------------------------|--------|
| <b>RAINIER and TECATE</b>           | \$3.50 |
| <b>DALE'S PALE ALE</b>              | \$5.50 |
| <b>COMMON HIBISCUS SAISON</b>       | \$6.75 |
| <b>OMMEGANG SHORT SLEEVE SAISON</b> | \$7.50 |
| <b>DOGFISH HEAD SEAQUENCH ALE</b>   | \$6.50 |
| <b>KNEE DEEP SLOOOOW MO IPA</b>     | \$5.50 |
| <b>CLAUSTHALER NON-ALC</b>          | \$4.50 |
| <b>EPIC LOS LOCOS LAGER</b>         | \$6.00 |
| <b>2 TOWNS BRIGHT CIDER</b>         | \$6.50 |
| <b>HOUSE BEER</b>                   | \$4.25 |

**\* City Bright Gin & The Burrito Project:**  
 With every purchase of a City Bright Gin cocktail, The Burrito project will donate 1 burrito to the hungry & needy of Sacramento.  
**#LoveOurCity**