## HOOK & LADDER

1630 S STREET SACRAMENTO CA 95811

INVOICE NO.

0000002292016

FORM TYPE

## **BRUNCH MENU**

916-442-4885

Winter 2016

THIS DOCUMENT HAS BEEN APPROVED BY:

EXECUTIVE CHEF

Brian Mizner

CHEF DE CUISINE

Greg Pilapil



|   | Units | Price |
|---|-------|-------|
| House made Granola Fruit & Yogurt   | 1     | \$8   |
| Smorgasbord of Salumi & Cheese  | 1     | \$18  |
| Trio of Cheeses   | 3     | \$12  |
| Country Buttermilk Biscuit & Poached Egg in Sausage Gravy "Toad in a hole"  | 1     | \$8   |
| H&L Cobb Salad<br>Chicken, Ham, Avocado, Boiled Eggs, Onion, Sierra Nevada Feta Cheese & Mustard<br>Vinaigrette                 | 1     | \$12  |
| Two Eggs Any Style Potatoes & Toast, Choice Of Ham, Bacon or House Made Sausage   | 2     | \$9   |
| Crispy Carnitas and Egg Quesadilla<br>Habanero Jack Cheese, Pickled Red Onion, Guacamole, Black Beans & Charred Tomato<br>Salsa | 1     | \$11  |
| Mushroom, Broccolini, Rainbow Chard & Cheddar Scramble<br>Side Salad Or Potatoes  | 1     | \$12  |
| Hook & Ladder Burger Sunny Side Up Egg, Bacon, Heirloom Tomato, Cheddar Cheese, & Calabrian Chili Aioli*                        | 1     | \$13  |
| Croque Madame<br>Over Easy Egg, Black Forest Ham, Dijon & Bechamel  | 1     | \$13  |
| Breakfast Pizza Bacon, Roasted Potatoes, Red Onion, Broccolini, Calabrian Chilies & Two Sunny Side Up Eggs                      | 8     | \$15  |
| Breakfast Pazole Rojo Poached Egg, Guacamole, Radish, Red Onion, Cilantro, Jalapeno & Lime                                      | 1     | \$13  |
| Oatmeal Brown Sugar, Hot Milk, Fig & Apricot Compote  | 1     | \$7   |
| Pancakes of the Day   | 2     | \$9   |
| Apple Cinnamon Bread Pudding French Toast<br>Sesonal Fruit Compote, Vanilla Bean Syrup  | 1     | \$9   |
| Duck Confit Hash Roasted Peppers, Sweet Potato, Onion, Pumpkin, Rainbow Chard, Chipotle Hollandaise & Two Poached Eggs          | 1     | \$15  |
| Omelette Baby Spinach, Roasted Pumpkin, Cauliflower, Baby Carrot & Feta Cheese, Served with Potatoes or Salad                   | 1     | \$1   |
| BBQ Pork Sandwich Shredded Pork, Sunny Side Up Egg, Caramelized Onions, Roasted Garlic & Horseradish Aioli*                     | 1     | \$13  |

## HOOK & LADDER MANUFACTURING COMPANY

1630 S STREET SACRAMENTO CA 95811

INVOICE NO.

000007312015

FORM TYPE

**BRUNCH MENU** 

SEASON

916-442-4885

Summer 2015

THIS DOCUMENT HAS BEEN APPROVED BY:

EXECUTIVE CHEF

Brian Mizner

Greg Pilapil

CHEF DE CUISINE



| SIDES                             | Units | Price |                 | Units | Price  |
|-----------------------------------|-------|-------|-----------------|-------|--------|
| Toast - with house made preserves | 4     | \$3   | Sausage         | 1     | \$3    |
| Fireman potatoes                  | 1     | \$4   | Fruit           | 1     | \$4    |
| Bacon                             | 4     | \$3   | Egg(s)          | 1     | \$1.50 |
| Ham                               | 2     | \$3   | Fresh Guacamole | 1     | \$3    |
| Biscuit & Gravy                   | 1     | \$5   |                 |       |        |

| BRUNCH COCKTAILS  | Units | Price  |
|---|-------|--------|
| Mimosa Traditional Orange Juice & Sparkling Wine  | 1     | \$5.50 |
| Bloody Mary Traditionally Inspired Vodka, House-Made Bloody Mary Mix, Pickled Veggies                             | 1     | \$9    |
| French 75  Gin, Lemon, Simple Syrup, Sparkling Wine   | 1     | \$8    |
| Irish Coffee Traditionally Inspired  Jameson Irish Whiskey, Chocolate Fish Coffee, Sugar, Vanilla-Angostura Cream | 1     | \$8    |
| Weekly Brunch Punch Please ask your server for details  | 1     | \$7    |
| Cafe Americana Chris Tucker House-Infused Rum, Chocolate Fish Coffee, Vanilla-Angostura Cream, Mexican Chocolate  | 1     | \$7    |
| Laura Palmer Tina Ross Harvard & Stone, L.A. Absolut Mandarin, Campari, Pineapple, Lemon, Orgeat                  | 1     | \$9    |
| Turbonegro Cocktail Chris Tucker Chocolate Fish Coffee Liqueur, Nitro Coffee, Vanilla-Angostura, Nutmeg           | 1     | \$8    |
| Sangria Rojo Traditional Red Wine, Rum, Orange, Pineapple, Strawberry, Cinnamon                                   | 4     | \$24   |
| Sangria Blanco Traditional White Wine, Combier Triple Sec, Pineapple, Orange, Mint                                | 4     | \$24   |

| DRINKS                    | Price  |                                      | Price  |
|---------------------------|--------|--------------------------------------|--------|
| Soft Drink                | \$3.50 | Lemonade                             | \$3.50 |
| House-made Ginger Beer    | \$3.50 | Iced Tea                             | \$3.50 |
| Mexican Coca Cola (355ml) | \$4.25 | Hot Tea (Green, Black or Herbal)     | \$3.50 |
| Strawberry Shrub          | \$3.50 | Coffee by Chocolate Fish             | \$3.50 |
| Jamaica-Hibiscus Lemonade | \$3.50 | Chocolate Fish Espresso Nitro Coffee | \$4.25 |