

# HOOK & LADDER

MANUFACTURING COMPANY

INVOICE NO. **000009232016**

FORM TYPE  
**DINNER MENU**

SEASON  
**Fall 2016**

THIS DOCUMENT HAS BEEN APPROVED BY:

EXECUTIVE CHEF  
**Brian Mizner**



1630 S STREET SACRAMENTO CA 95811

916-442-4885

## SMALL BITES

Price

<b>Trio of cheeses</b>	\$13
<b>Smorgasbord of Salumi &amp; Cheese</b>	\$18
<b>Shishito Peppers &amp; Fries</b>	\$7
<b>Pickles &amp; Olives</b>	\$5
<b>Farmers Market Soup</b>	\$7
<b>Trio of House-Made Sausages</b> Mustards & Chutney	\$13
<b>Charred Pasilla Pepper &amp; Tomatillo Hummus</b> Roasted Garlic Flat Bread, Toasted Pepitas & Sweet Corn Relish	\$9
<b>Marinated White Bean &amp; Seared Ahi Bruschetta</b> Watercress, Preserved Meyer Lemon & Olive Vinaigrette	\$13
<b>Frito Misto</b> Passmore Ranch Catfish, Rock Shrimp, Calamari, Mussels, Mixed Veggies & Calabrian Chili Aioli*	\$13
<b>Grilled Fig Leaf Wrapped Goat Cheese</b> Fig & Apricot Compote, Toasted Pugliese	\$11

## SALADS

Price

<b>Mixed Baby Lettuces</b> Black Mission Figs, Shaved Fennel, Pistachio & Sierra Nevada Goat Cheese	\$9
<b>Avocado, Pancetta &amp; Poached Egg</b> Frisee, Radicchio & Arugula	\$13
<b>Grilled Octopus, Heirloom Tomato &amp; Melon</b> Pickled Jimmy Nardello Peppers, Frisee & Tajin Vinaigrette	\$14
<b>Baby Kale Panzanella</b> Heirloom Tomato, Wax Beans, Cucumber, Olive, Goat Feta & Torn Bread	\$13

## PASTA

Price

<b>Scallop &amp; Shrimp Ravioli</b> Olive, Eggplant, Cherry Tomato, Calabrian Chili	\$18
<b>Roasted Beet Linguine</b> Cauliflower, Broccolini, Baby Spinach, Roasted Garlic Cream & Goat Cheese	\$17
<b>Cavatelli</b> Baby Artichokes, Wild Mushrooms, Lemon Cream & Sage	\$17
<b>Autumn Squash &amp; Almond Ravioli</b> Smoked Ham, Caramelized Shallots, Sweet Corn & Squash Blossoms	\$18

\*All of our aioli is house made and contains uncooked egg.  
Sales Tax will be added to the price of all food and beverage items served.  
Parties of 8 or more will be charged 18% gratuity plus tax.  
Water is Served upon request. *Saving it for our Farmers*

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PIZZA	Price
<b>Heirloom Tomato &amp; Broccolini</b> Sierra Nevada Feta Cheese, Lemon Zest & Arugula	\$17
<b>House Made Chorizo &amp; Egg</b> Yukon Potato, Gypsy Peppers, Cherry Tomatoes & Cilantro	\$18
<b>Eggplant &amp; Summer Squash</b> Heirloom Tomato, Lemon Thyme, Calabrian Chili & Pecorino	\$17
<b>Delta Pear &amp; Speck</b> Taleggio Cheese, Toasted Walnuts & Local Honey	\$18

ENTREES	Price
<b>Oven Roasted Half Chicken</b> Baby Kale, Crispy Carrot & Potato, Warm Pancetta-Sherry Vinaigrette	\$21
<b>Grilled Swordfish</b> Pineapple Marmalade, Roasted Marble Potatoes & Shishitos, Rosemary Remoulade	\$27
<b>Apricot Mustard Glazed Pork Porterhouse</b> Grilled Broccolini, Speck & Smoked Mozzarella Mezzaluna	\$26
<b>Seared Day Boat Scallops</b> Butternut Squash Risotto, Arugula & Walnut Sage Pesto	\$29
<b>Stormhill Beef Ribeye</b> Grilled Baby Squash, Roasted Chili Gnocchi & Smoked Tomato Demi Glace	\$32
<b>Hook &amp; Ladder Burger</b> Please Inquire With Server About Daily Burger Special	\$14

SWEETS	Price
<b>Peanutbutter Chocolate Bread Pudding</b> Vanilla Caramel, Candy Peanuts, Banana Caramel Gelato	\$8
<b>Blueberry Fig Tart</b> Fresh Figs, Bruleed Brie, Lavender Honey Gelato, Almond Crumble	\$8
<b>Coconut Lime Semifreddo</b> Rosemary Caramelized Pineapple, Candied Almonds, Toasted Coconut	\$8
<b>Trio Of Seasonal Sorbet</b>	\$6
<b>Assorted Gelato</b>	\$4

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