

HOOK & LADDER

MANUFACTURING COMPANY

INVOICE NO. 00000011212016

FORM TYPE
DINNER MENU

SEASON
Fall 2016

THIS DOCUMENT HAS BEEN APPROVED BY:

EXECUTIVE CHEF
Matt Masera

CHEF DE CUISINE
Noah Mansfield



1630 S STREET SACRAMENTO CA 95811

916-442-4885

SMALL BITES

Price

Trio of Cheeses Pickles, Olives, Nuts & Local Fruit	\$13
Smorgasbord of Salumi & Cheese	\$18
Brussels & Fries	\$8
Local Farmers Market Soup	\$7
Harvest Squash Hummus Roasted Garlic Flat Bread, Spiced Pecans & Feta Cheese	\$10
Steamed Mussels & Calamari Dried Chorizo, Red Wine, Tomato Broth, Calabrian Chili & Polenta	\$16

SALADS

Price

Mixed Baby Lettuces Persimmons, Shaved Fennel, Hazelnuts, & Sierra Nevada Goat Cheese	\$6
Clara's Chicken Salad Mixed Baby Lettuces, Roasted Chicken, Shaved Red Onion, Cucumber, Roasted Red Peppers, Garlic Croutons, Baby Beets, Sierra Nevada Goat Cheese	\$8
Roasted Brussels Sprout Caesar Boquerones, Parmesan, Croutons, & Pickled Harvest Squash	\$8

PASTA

Price

Cavatelli Roasted Red Bell Pepper Puree, Crawfish, Olive, Watercress	\$18
Roasted Beet Linguine Broccolini, Cauliflower, Baby Spinach, Garlic Cream & Goat Cheese	\$17
Shrimp & Scallop Ravioli Olive, Calabrian Chiles, Eggplant, Tomato Sauce, & Capers	\$18

PIZZA

Price

Soppressata & Shaved Brussels Sprout Beech Mushrooms & Arugula	\$17
House Made Chorizo & Egg Yukon Potato, Broccolini, Roasted Peppers & Cilantro	\$18
Chef's Choice Please Inquire with Server about our Daily Pizza Special	MP

ENTREES

Price

Rosemary Half Chicken Warm Heirloom Bean Salad, Chard, Sunchokes, Sun Dried Tomato, Sage	\$27
Maple Brined Pork Porterhouse Roasted Root Vegetable Dressing & House Quince Butter	\$28
Seared Day Boat Scallops Wild Rice & Mushroom Risotto, Lemon, & Tartufata	\$31
Stormhill Beef Ribeye Marble Potatoes, Carrot Puree & Radish Chimichurri	\$32
Hook & Ladder Burger Please Inquire With Server about our Weekly Burger Special	\$14

*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 only, as we are saving it for our Farmers.

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PIZZA

Price

Soppressata Salami & Shaved Brussels Sprout
Beech Mushrooms & Arugula

\$17

House Made Chorizo & Egg
Yukon Potato, Broccolini, Roasted Peppers & Cilantro

\$18

Pumpkin & Pesto
Garlic Confit, Onion Jam & Spiced Pecans

\$17

Delta Pear & Speck
Taleggio Cheese, Toasted Walnuts & Local Honey

\$18

ENTREES

Price

Rosemary Half Chicken
Warm Heirloom Bean Salad, Arugula, Sunchokes, Sun Dried Tomato, Roasted Garlic

\$26

Grilled Swordfish
Caramelized Leek Nage, Smoked Beets, Roasted Sunchoke, Pistou Gnocchi, Pistachio

\$27

Maple Brined Pork Porterhouse
Bacon Fat Fingerling Potatoes, Grilled Broccolini, House Pear Butter

\$28

Seared Day Boat Scallops
Wild Rice & Mushroom Risotto, Lemon, & Tartufata

\$31

Stormhill Beef Ribeye
Root Mashed Potatoes, Grilled Carrots, Radish Chimichurri, Demi Glace

\$32

Hook & Ladder Burger
Please Inquire With Server About Daily Burger Special

\$14

SWEETS

Price

Pumpkin Spice Bread Pudding
Vanilla Caramel, Candied Almonds, White Chocolate Gelato

\$8

Molten Lava Cake
Chocolate Almond Lava Cake, "Bailey's Irish Cream" Gelato

\$8

Layered Cannoli
Pistachio, Chocolate, & Orange Ricotta, Cabernet-Cinnamon Shell

\$8

Devine Gelato & Sorbet
Assorted Trio

\$6

Single Scoop

\$4

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For parties of 8 or more: separate checks cannot be accommodated and 18% gratuity plus tax will be charged.

Water is served upon request only, as we are saving it for our Farmers.