

HOOK & LADDER

MANUFACTURING COMPANY

INVOICE NO. 0000011232016

FORM TYPE
BRUNCH MENU

SEASON
Fall 2016

1630 S STREET SACRAMENTO CA 95811

916-442-4885

THIS DOCUMENT HAS BEEN APPROVED BY:

EXECUTIVE CHEF
Matt Masera

CHEF DE CUISINE
Noah Mansfield



	Price
Breakfast Bites	\$8
Country Buttermilk Biscuit & Poached Egg in Sausage Gravy	\$10
H&L Cobb Salad Grilled Chicken, Bacon, Avocado, Hardboiled Eggs, Onion, Sierra Nevada Goat Feta, Champagne Vinaigrette	\$13
Two Eggs Any Style Potatoes & Toast, Choice Of Bacon or House Made Sausage	\$11
Crispy Carnitas & Black Bean Tacos Habanero Jack Cheese, Pickled Red Onion & Salsa Rojo	\$13
The H&L Burger Two Thin Beef Patties, Bacon, Cheddar Cheese, Lettuce, Pickles & Calabrian Chili Aioli <i>*add an egg for \$2</i>	\$14
Mushroom & Bacon Grilled Cheese Benedict Poached Eggs, Baby Spinach, Swiss Cheese Bechamel	\$13
Breakfast Pizza Bacon, Mushrooms, Brocolini, Butternut Squash, Calabrian Chilies & Sunnyside Eggs	\$15
Breakfast Pozole Rojo Braised Pork, Poached Egg, Guacamole, Radish, Red Onion, Cilantro, Jalapeno & Lime	\$13
Pancakes of the Day	\$9
Banana Bread Pudding French Toast Seasonal Fruit Compote, Vanilla Bean Syrup	\$9
Soyrizo Hash Roasted Peppers, Potato, Onion, Roasted Squash, Rainbow Chard, Chipotle Hollandaise & Two Poached Eggs	\$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.

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.*

HOOK & LADDER

MANUFACTURING COMPANY

INVOICE NO.

000011232016

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SIDES	Price		Price
One Breakfast Bite	\$3	Fireman Potatoes	\$4
Toast - with house made preserves	\$3	Sausage	\$3
Biscuit - with house made preserves	\$3	Fruit	\$5
Bacon	\$3	One Egg	\$2

BRUNCH COCKTAILS	Price
Mimosa Traditional Orange Juice & Sparkling Wine	\$6
Bloody Mary Traditionally Inspired Vodka, House-Made Bloody Mary Mix, Pickled Veggies	\$9
Pepper-Bacon Bloody Mary Pepper-Infused Reyka Vodka, House Bloody Mary Mix, Pickled Veggies, Bacon	\$11
Michelada Tecate, Lime, Spices, House "Tajin" rim	\$6
French 75 Traditional Gin, Lemon, Simple Syrup, Sparkling Wine	\$9
Irish Coffee Traditionally Inspired Tullamore D.E.W., Chocolate Fish Coffee, Sugar, Vanilla-Angostura Cream	\$8
Weekly Brunch Punch Please ask your server for details	\$8
Cafe Americana Chris Tucker House-Infused Rum, Chocolate Fish Coffee, Vanilla-Angostura Cream, Mexican Chocolate	\$7
Turbonegro Cocktail Chris Tucker Chocolate Fish Coffee Liqueur, Nitro Coffee, Vanilla-Angostura, Nutmeg	\$9

DRINKS	Price		Price
Soft Drink	\$3.50	House-made Lemonade	\$3.75
House-made Ginger Beer	\$3.75	Iced Tea	\$3.75
Mexican Coca Cola (355ml)	\$4.25	Hot Tea (Green, Black or Herbal)	\$3.50
Seasonal Shrub	\$3.75	Coffee by Chocolate Fish	\$3.50
Jamaica-Hibiscus Lemonade	\$3.75	Chocolate Fish Espresso Nitro Coffee	\$4.50