

HOOK & LADDER

MANUFACTURING COMPANY

INVOICE NO. 000009232016

FORM TYPE
DINNER MENU

THIS DOCUMENT HAS BEEN APPROVED BY:

EXECUTIVE CHEF
Brian Mizner



1630 S STREET SACRAMENTO CA 95811

916-442-4885

SEASON
Fall 2016

SMALL BITES		Price
Trio of cheeses		\$13
Smorgasbord of Salumi & Cheese		\$18
Shishito Peppers & Fries		\$7
Pickles & Olives		\$5
Farmers Market Soup		\$7
Trio of House-Made Sausages Mustards & Chutney		\$13
Charred Pasilla Pepper & Tomatillo Hummus Roasted Garlic Flat Bread, Toasted Pepitas & Sweet Corn Relish		\$9
Marinated White Bean & Seared Ahi Bruschetta Watercress, Preserved Meyer Lemon & Olive Vinaigrette		\$13
Frito Misto Passmore Ranch Catfish, Rock Shrimp, Calamari, Mussels, Mixed Veggies & Calabrian Chili Aioli*		\$13
Grilled Fig Leaf Wrapped Goat Cheese Fig & Apricot Compote, Toasted Pugliese		\$11
SALADS		Price
Mixed Baby Lettuces Black Mission Figs, Shaved Fennel, Pistachio & Sierra Nevada Goat Cheese		\$9
Avocado, Pancetta & Poached Egg Frisee, Radicchio & Arugula		\$13
Grilled Octopus, Heirloom Tomato & Melon Pickled Jimmy Nardello Peppers, Frisee & Tajin Vinaigrette		\$14
Baby Kale Panzanella Heirloom Tomato, Wax Beans, Cucumber, Olive, Goat Feta & Torn Bread		\$13
PASTA		Price
Roasted Beet Pappardelle Duck Confit, Golden Beets, Asparagus, Baby Carrots & Spinach		\$18
Meyer Lemon & Black Pepper Linguine Sautéed Mussels, Oyster Mushrooms, Pancetta & Cherry Tomatoes		\$17
Cavatelli Baby Artichokes, Wild Mushrooms, Lemon Cream & Sage		\$17
Autumn Squash Ravioli 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

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

ENTREES

Price

Whole Grilled Passmore Trout Baby Kale, Crispy Carrot & Potato, Warm Pancetta-Horseradish Vinaigrette	\$26
Grilled Swordfish Pineapple Marmalade, Roasted Marble Potatoes & Shishitos, Rosemary Remoulade	\$27
Apricot Mustard Glazed Pork Porterhouse Grilled Broccolini, Speck & Smoked Mozzarella Mezzaluna	\$26
Seared Day Boat Scallops Butternut Squash Risotto, Arugula & Walnut Sage Pesto	\$29
Stormhill Beef Ribeye Grilled Baby Squash, Roasted Chili Gnocchi & Smoked Tomato Demi Glace	\$32
Hook & Ladder Burger Please Inquire With Server About Daily Burger Special	\$14

SWEETS

Price

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

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