



&gt;&gt; Chef Anthony Scuderi

## HOOK & LADDER

MANUFACTURING COMPANY

Sales Tax will be added to the price of all food and beverage items served. A 2.5% Kitchen Equity Share is added to all checks. Parties of 6 or more will be on one check and charged 18% gratuity plus tax. Corkage: \$20 per 750ml up to 2 bottles maximum

\*Served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## SMALL PLATES

### CHEESE & CHARCUTERIE

#### SELECTION OF 3 ARTISINAL CHEESES

with accountrements | \$14

#### SELECTION OF 3 HOUSEMADE CHARCUTERIE

with accountrements | \$14

#### COMBINATION OF BOTH | \$25

- \$7 **MARINATED OLIVES & ALMONDS**
- \$6 **SEASONAL PICKLED VEGETABLES**  
rotating selection of pickled vegetables
- \$9 **HOUSE MADE RICOTTA**  
charred red onion, pickled spring onion,  
hazelnut gazpacho verde, sour dough toast points
- \$11 **MIXED GREEN SALAD**  
fresh strawberries, chiongia beets, radish,  
sherry mustard vinaigrette, goat cheese
- \$8 **LOCAL MARKET SOUP**
- \$9 **CHICKPEA FRITTER**  
salsa verde
- \$7 **BROCCOLINI\***  
garlic aioli, parmesan, lemon
- \$7 **PATATAS BRAVAS\***  
spicy tomato sauce, garlic aioli
- \$13 **MEDITERRANEAN FLATBREAD**  
salsa verde, potato confit, chopped olives, feta,  
preserved lemon
- \$9 **ASPARAGUS\***  
lemon aioli, everything spice
- \$10 **GARLIC SHRIMP**  
sizzling shrimp, chili flake, lemon, sourdough
- \$11 **BUTIFARRA SAUSAGE\***  
rosemary aioli, frisee, golden raisins, mustard seed
- \$16 **SPANISH OCTOPUS**  
potato confit, paprika, smoked green olive puree
- \$10 **CRISPY PORK BELLY BITES**  
stonefruit mostarda, frisee, sherry gastrique

## PIZZA

- \$18 **SMOKED PEPPERONI**  
house made smoked pepperoni, crimini mushroom,  
ricotta, parmesan
  - \$18 **FOUR CHEESE & PESTO**  
mozzarella, ricotta, fontina, parmesan, basil pesto
  - \$18 **SAUSAGE & ONIONS**  
housemade Italian sausage, green onion, garlic confit,  
ricotta, parmesan
  - \$16 **MARGHERITA**  
red sauce, mozzarella, basil
- ## ENTREES
- \$17.5 **BABY KALE & CHICKEN SALAD**  
avocado, farro, feta cheese, fennel, radish, oranges,  
lemon vinaigrette
  - \$16.5 **H&L BURGER\***  
brisket and chuck patty, molasses braised onions,  
gruyere, black pepper aioli, leaf lettuce \*add avocado \$2.5,  
sunnyside egg \$1.5, porchetta \$3.5 Fresno chili's \$1.5
  - \$22 **ASPARAGUS FARFALLE**  
house cured pancetta, brown beech mushrooms, lemon  
cream, herbed bread crumbs
  - \$27 **BRICK CHICKEN**  
semi-boneless and marinated with rosemary,  
baby artichokes, Yukon potatoes, parmesan salsa
  - \$29 **PISTACHIO STUFFED TROUT**  
pistachio puree, baby beets, fennel confit &  
saffron pickled fennel, charred lemon
  - \$25 **SPICE RUBBED PORK CHOP**  
california endive, navel oranges, walnut granola,  
mashed Yukon potatoes
  - \$33 **PETITE FILET**  
crispy latke, chilled horseradish asparagus salad, veal jus
  - \$85 **{ PORTERHOUSE (32oz) for 2 }**  
cast iron roasted, potatoes, local market vegetables,  
mustard seeds, veal jus



## COCKTAILS

- \$10 **PISTACHIO PRESCRIPTION** *Denizen aged white rum, pistachio, lime*
- \$10 **WARM DAYS** *Mi Campo blanco tequila, Cointreau, kiwi, ginger root, lemon, demerara*
- \$12 **COOL NIGHTS** *Banhez mezcal, Carpano Antica Vermouth, Luxardo Maraschino, orange bitters*
- \$11 **A CURE FOR WELLNESS** *Beefeater gin, lavender, blueberries, lemon, agave*
- \$10 **THE THOROUGHFARE** *High West Double Rye, Vermouth de Provence, Campari, Amaro Cio Carro*
- \$10 **TRICKY RICKEY** *Hangar One vodka, Velvet Falernum, strawberry shrub, lemon, sparkling wine*
- \$11 **YE OLDE HICKORY DICKORY** *Noilly Prat Dry, Carpano Antica vermouth, Peychauds, Angostura*
- \$12 **LEFT OF JARNAC** *Hine Cognac, Pineau de Charentes, kumquat, grapefruit, mint*
- \$12 **H&L OLD FASHIONED** *Eagle Rare H&L Private Select Barrel bourbon, Angostura Bitters, Sugar*
- \$12 **H&L MANHATTAN** *Lost Republic rye, Cinzano sweet vermouth, Luxardo Maraschino, Angostura Bitters*
- \$10 **H&L G&T** *passionfruit, tonic, lime, Hendricks gin*

## WINES

- \$8.25 **SPARKLING ROSÉ** *Campo Viejo*
- \$10.25 **SPARKLING WINE** *Steorra*
- \$13.25 **ROSÉ** *Flowers*
- \$9.25 **PINOT GRIGIO** *Barone Fini*
- \$10.25 **ALBARINO** *Ferdinand*
- \$9.25 **SAUVIGNON BLANC** *Napa Cellars*
- \$12.25 **CHARDONNAY** *Largo Ridge*
- \$15.25 **CHARDONNAY** *Saxon Brown*
- \$10.25 **PINOT NOIR** *Lyric*
- \$13.25 **PINOT NOIR** *Benton Lane*
- \$11.25 **CABERNET SAUVIGNON** *Folie a Deux*
- \$16.25 **CABERNET SAUVIGNON** *Justin*
- \$9.75 **ZINFANDEL** *Easton*

## WINE FEATURE

**FERDINAND ALBARINO 2017 / \$41**

*Vista Luna Vineyard, Lodi*  
galician inspired, lime zest, savory, round balance,  
natural acidity, fresh crispness, distinct salinity  
13%abv

## DRAFT BEER

Ask server for our current beers on tap!

## CAN

- \$3.50 **RAINIER**
- \$3.50 **TECATE**
- \$4.50 **HOUSE BEER**
- \$5.50 **DALE'S PALE ALE**
- \$6.75 **COMMON HIBISCUS SAISON**
- \$5.50 **KNEE DEEP SLOOOOW MO IPA**
- \$4.50 **CLAUSTHALER NON-ALC**
- \$6.50 **2 TOWNS BRIGHT CIDER**
- \$5.50 **MOOSE DROOL BROWN**
- \$8.25 **BELCHING BEAVER IPA**