



FOOD

GARLIC SHRIMP *garlic infused olive oil, fresno chile, lemon* 12

GRILLED BROCCOLINI (N, V) *lemon, salsa secca* 10

TATER TOTS *avocado ranch, chives* 10

BACON-WRAPPED DATES *Pt. Reyes blue cheese, chives* 10

CHICKEN LIVER TOAST *pan fried country bread, chicken liver mousse, chives, cherry mostarda* 14

FLATBREAD *tomato, mozzarella, sopresatta, basil, hot chile oil* 12

VEGAN FLATBREAD (V) *crushed tomato, garlic, calabrian chiles, basil (no cheese)* 11

FRIED CHICKEN SANDWICH *pickles, savoy cabbage slaw, hot sauce* 17

IMPOSSIBLE BURGER (N, V) *smoked almond mayo, iceberg lettuce, pickles, red onion marmalade on a sourdough bun* 18

H&L DOUBLE CHEDDAR BURGER *two grilled patties, special sauce, shaved iceberg and onions on a sesame seed bun* 18

add bacon \$2 • egg \$1.5 • avocado \$3 • Fresno chili \$1.5

Sales Tax will be added to the price of all food and beverage items served.

A 2.5% Kitchen Equity Share has been added to all checks

Separate checks can not be accomodated but we will gladly process up to 3 forms of payment

* 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.

V- VEGAN N - CONTAINS NUTS

HOOK & LADDER
MANUFACTURING COMPANY

everyday, 2:30 p.m. - 4:30 p.m.

MIDDAY MENU

RED & WHITE WINES

WEEKLY WHITE A.Q.
 ROTATING RED A.Q.
 PET NAT BRUT *Donkey & Goat* 15/62
 ROSÉ *Kinero* 10/42
 ARNEIS *Marrone* 12/52
 SAUVIGNON BLANC *Seresin* 12/52
 ALBARIÑO *Alvinte* 12/52
 VERDEJO *Tinto Rey* 10/42
 CHARDONNAY *Chamisal* 12/52
 CHARDONNAY *Daou Reserve* 16/68
 RIESLING BLEND *Perch* 11/45
 CARBONIC GRENACHE *Alta Colina* 13/56
 BEAUJOLAIS-VILLAGES *Chateau de Varennes* 12/52
 GARNATXA NEGRA *Espelt* 11/45
 CABERNET FRANC *Paul Buisse* 12/52
 SANGIOVESE *Dei Nobile de Montepulciano* 18/76
 BORDEAUX BLEND *Craggy Range Te Kahu* 13/56

NON-ALC/LOW ALC BEVERAGES

SEASONAL SHRUB 4.5
 HOUSE-MADE GINGER BEER 4
 HOUSE TONIC 4
 LAGUNITAS HOP WATER 5
 APPLE CIDER SODA 4

COCKTAILS

YOU HURT MY FEELINGS *tequila, lemon, St. George spiced pear liqueur, honey, bitters* 13
 THE SEA OF TREES *gin, fig leaf, dry vermouth, orange bitters, lemon* 14
 UNCUT GEMS *Tito's vodka, furikake, dry vermouth, lemon* 14
 MOONLIGHT *Hornbrook gin, nigori sake, italicus, earl grey, lemon, angostura* 13
 THE LIGHTHOUSE *bourbon, calvados, apple cider, warming spices, lemon* 13
 IT COMES AT NIGHT *red beet infused rye, walnut, vermouth, cardamom* 14
 LADY BIRD *bourbon, orange shrub, lemon, demerara, egg white* 14
 H&L G&T *gin, house made cranberry tonic, dehydrated lime* 13
 H&L OLD FASHIONED 13
 E.H. TAYLOR OLD FASHIONED 17

BEER SELECTION See Server for Draft Beer Selection

CANNED BEERS

TECATE 5
 MOOSE DROOL BROWN ALE *Big Sky Brewing* 6
 MONTUCKY COLD SNACKS 5
 DALE'S PALE ALE 6
 ROTATING DIPA 16 oz 11
 GRAPEFRUIT HIBISCUS HARD KOMBUCHA *Boochcraft* 8
 COSMIC BLUEBERRY CIDER 2 Towns Cider 8
 VICE SOUR *Wild Barrel* 16oz 11

