

## STARTERS

### CINNAMON BUNS (N) 10

brioche cinnamon buns, brown sugar-pecan filling

### TATOR TOTS (V) 11

harrisa ketchup, chives

### GARDEN LETTUCES (V) (N) 14

fennel, strawberries, pistachio, honey dijon vinaigrette, radishes

### KALE CAESAR\* 16

caesar dressing, sourdough breadcrumbs  
parmigiano reggiano, lemon

add chicken \$6 • avocado \$4

### BURRATA 19

heirloom tomatoes, basil, sherry gastrique, toasted camina sourdough

## BRUNCHES

### FRENCH TOAST 18

caramelized french toast bread pudding, creme anglaise, fresh berries

### HAM AND CHEESE OMELETTE 17

3 egg omelette\*, spinach, gruyere, Smithfield Ham, petite salad

### SALMON LATKE 20

potato latke, smoked salmon, greek yogurt, red onion, capers,  
poached eggs\*

### PORCHETTA HASH 18

roasted porchetta, yukon gold potatoes, poblano peppers,  
salsa verde, sunny eggs\*

### EGGS BENEDICT 20

Smithfield Ham, english muffins and poached eggs\* with hollandaise  
and potatoes

### SALMON BENEDICT 22

sushi grade smoked salmon, english muffins and poached eggs\*  
with hollandaise and potatoes

### BREAKFAST BURRITO 17

housemade chorizo, scrambled eggs, house-made tots,  
cheddar, arbol salsa

### H&L 2 EGG BREAKFAST 17

\* 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.

Sales Tax will be added to the price of all food and beverage items  
served. A 3% 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. An auto gratuity of 18% will be applied to  
parties of 8 or more.

V- Vegan N - Contains Nuts



## LUNCHES

### HOOK BURGER\* 22

6oz Piedmontese Beef patty, heirloom tomato, local lettuce,  
grilled onions, house-made pickles, hook sauce, sesame seed bun ,  
choice of cheese

add bacon \$3 • egg\* \$2 • avocado \$4 • Fresno chili \$2  
substitute Impossible patty \$2

### FRIED CHICKEN SANDWICH\* 20

buttermilk marinated chicken thigh, cabbage slaw, dill pickles and hot  
sauce on a Martin's potato roll

### GRILLED CHICKEN KOFTA (N) 21

chicken skewers, baby beets, pistachio, arugula and garlic yogurt

## SIDES

### APPLEWOOD SMOKED BACON 6

### HOUSEMADE MAPLE SAUSAGE 6

### ROASTED POTATOES 4

### FRESH FRUIT 5

### SLICED AVOCADO 4

### TWO EGGS, ANY WAY 4

### ENGLISH MUFFIN 3

## KIDS ITEMS- ALL \$10

### LIL SCRAMBLE

two scrambled eggs, bacon and toast

### FRENCH TOAST

### GRILLED CHEESE

served with fries

### CHEESEBURGER

pickles, served with fries



## BRUNCH COCKTAILS

**THE BIG MAMMA THANG (1996)** *bourbon, honeyed blood orange, lemon, almond syrup, lillet, soda water, brut* 12

**THAT'S THE WAY RYE GOES (1995)** *rye, luxardo maraschino, brut, brown sugar, angostura & orange bitters* 12

**STRAW...BABY ONE MORE TIME (1999)** *tequila, sweetened condensed milk, strawberry, lime, cinnamon sugar rim* 14

**MO' MEZCAL MO' FLOWERS (1997)** *mezcal, coconut cream, lemon sugar, lavender, salted butterfly pea flower powder* 12

**ALL THAT SHE WANTS IS ANOTHER BASIL (1992)** *vodka, grapefruit, basil, sugar, absinthe, brut* 12

**GINIE IN A BOTTLE (1999)** *gin, blackberry mint cordial, blackberry sour foam* 14

**GIN AND JUICE (1993)** *Hornbrook 10 point gin, pineapple house tonic, lime* 13

**THE BOY IS MINE (1998)** *brandy and montenegro, orange liqueur, lemon* 12

**RHUM UP THE JAM! (1992)** *tomatillo jalapeño lime jam, Hamilton Rum blend* 14

**BIDI BIDI RUM RUM (1994)** *El Dorado 12 Year, Plantation White Rum, pistachio orgeat, lime, mint* 14

**BUBBLE BOARD** AQ  
Build your own morning reviver!

*A bottle of Sparkling Wine served with a carafe of fresh juice and a carafe of a rotating sparkling cocktail*

**HOOK & LADDER**  
MANUFACTURING COMPANY

## RED & WHITE WINES

**WEEKLY WHITE** A.Q.

**CHAMPAGNE** *Mandois* 25/100

**BRUT ROSÉ** *Grand C* 16/68

**ROSÉ** *Chateau de Campuget* 10/42

**ALVARINHO** *Graça da Pedra* 11/45

**CHENIN BLANC** *Mulderbosch* 11/45

**CHARDONNAY** *Fess Parker* 16/64

**SAUVIGNON BLANC** *Daou* 12/52

**ROTATING RED** A.Q.

**PINOT NOIR** *Eden Rift* 15/50

**GSM BLEND** *Barossa Valley Estate* 11/45

**CORVINA** *Cesari* 12/52

**TEMPRANILLO** *Tinto Rey* 12/52

**CABERNET SAUVIGNON** *Twenty Acres* 14/58

## BEER SELECTION *See Server for Draft Beer Selection*

### CANNED BEERS

**TECATE** 5

**MOOSE DROOL BROWN ALE** *Big Sky Brewing* 7

**RAINIER** 16 oz 6

**DALE'S PALE ALE** 7

**HEN HOUSE INCREDIBLE IPA** 7

**ROTATING DIPA** 16 oz 12

**CHERRY LIMEADE KOMBOCHA** *Boochcraft* 10

**COSMIC BLUEBERRY CIDER** *2 Towns Cider* 9

**ROTATING SOUR** 16oz 12

## NON-ALC/LOW ALC BEVERAGES

**SEASONAL SHRUB** 4.5

**MOCKARENA (1995)** *Almave Blanco, NA aperitivo, pineapple, ginger beer, lime* 12

**DRY KISS FROM THE ROSE (1995)** *Lyre Cane spirit, lime, sugar, rose water* 12

**WANNABE (1995)** *Almave Blanco, mango, lime, agave* 12

**WHERE MY GIN-ALT? (1998)** *Ritual (gin alternative), jasmine green tea, grapefruit, lemon, sugar* 12

**HOUSE-MADE GINGER BEER** 4

**HOUSE TONIC** 4

**ATHLETIC RUN WILD IPA** 6

**MEXICAN COKE** 12 oz 5



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