

STARTERS

Brunch | Fall 2025 <<

CINNAMON BUNS (N) 10

brioche cinnamon buns, brown sugar-pecan filling

TATER TOTS (V) 11

avocado ranch, chives

GARDEN LETTUCES (V) (N) 16

compressed pears and apples, shaved fennel, pinenuts, sherry vinaigrette

KALE CAESAR* 18

caesar dressing, sourdough breadcrumbs
parmigiano reggiano, lemon

add chicken \$7 • avocado \$4 • salmon \$14

BURRATA 19

heirloom tomatoes, basil, sherry gastrique, toasted camina sourdough

BRUNCHES

FRENCH TOAST 18

caramelized french toast bread pudding, creme anglaise, fresh berries

H&L TWO EGG BREAKFAST 17

2 eggs any way, choice of meat, potatoes and English muffin

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*

PORK BELLY HASH 18

roasted pork belly, 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 sausage, scrambled eggs, house-made tots,
cheddar, arbol salsa

* 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

7oz beef patty, heirloom tomato, local lettuce, grilled onions,
house-made pickles, hook sauce, sesame seed bun , white cheddar
• bacon \$3 • egg* \$2 • avocado \$4 • substitute Impossible patty \$2

FRIED CHICKEN SANDWICH* 20

garlic chili crisp, lemon honey, aioli, kimchi

PULLED PORK SANDWICH 18

braised pork, roasted peppers, pickles, Alabama white sauce

SIDES

APPLEWOOD SMOKED BACON 6

SAUSAGE 6

ROASTED POTATOES 4

FRESH FRUIT 5

SLICED AVOCADO 4

TWO EGGS, ANY WAY 4

ENGLISH MUFFIN 3

KIDS ITEMS

PLEASE ASK YOUR SERVER

HOOK & LADDER
MANUFACTURING COMPANY



REMIXES

BLOODY MARY *black pepper infused vodka, house made bloody mix, pickled vegetables, bacon* 14

ICED IRISH COFFEE *Irish whiskey, demerara, cold, angostura whip cream* 13

PUMPKIN SPICE ESPRESSO MARTINI *vodka, Kahlúa, cold brew, house made pumpkin spice syrup* 14

GIN AND TONIC *gin, Hook and Ladder pomegranate tonic* 13

EH TAYLOR RYE MANHATTAN *rye, bitters, sweet vermouth* 20

MULLED WINE 11

MIX TAPE SIGNATURES

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

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

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

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

SPARKLING

STANDFORD *Brut* 8/32

WHITE

ROSÉ *La Plage* 12/46

NEW ZEALAND SAUVIGNON BLANC

The Crossing 10/35

CHARDONNAY *Donkey & Goat (Anderson Valley)* 16/59

RED

PINOT NOIR *Eden Rift* 15/50

RED BLEND *Caymus* 14/52

CABERNET *The Fableist* 10/33

CABERNET SAUVIGNON *Desparada Dress Maker*
7 Vintage Sol Era Style 150

CABERNET SAUVIGNON *2018 Dunn Vineyards* 200

BEER SELECTION *See Server for Draft Beer Selection*

BOTTLED BEERS

COORS LIGHTS 6

CANNED BEERS

MODELO 5

DALE'S PALE ALE 7

MOOSE DROOL BROWN ALE *Big Sky Brewing* 7

BARRELHOUSE BREW *Big Sur DIPA* \$8

ALVARADO STREET BREW *Octoberfest Märzen (16oz)* \$9

TOUCHSTONE BREWING *Elvis Leg WCIPA (16oz)* \$9

MANGO CIDER *2 Towns Cider* 9

HARD KOMBUCHA *Boochcraft* 10

SOUR *Morgan Territory (16 oz)* 10

NON-ALCOHOLIC BEVERAGES

PUMPKIN SPICE COFFEE (HOT OR ICED) 5

STRAWBERRY SHRUB 5

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

HOUSE-MADE GINGER BEER 5

ATHLETIC RUN WILD IPA 6

BUBBLE BOARD AQ

Build your own morning revival!

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

