

SMALL PLATES

TATER TOTS 12

avocado ranch, chives

CRISPY FINGERLINGS (N) 12

fried fingerling potatoes, crema agria, salsa macha, cotija

GRANDMA'S MEATBALLS 15

beef and pork meatballs, San Marzano tomato, calabrian chile, basil, pecorino

BURRATA 19

trail mix vinaigrette, charred Camina sourdough

STEAK TARTARE* 14

chipotle dijonaise, cornichons, farm egg yolk, grilled Camina sourdough.

SOUP & SALADS

SUNCHOKES SOUP 14

crispy sunchoke, spiced sunflower seeds

KALE CAESAR* 18

caesar dressing, sourdough breadcrumbs, parmigiano reggiano, crispy anchovies, lemon

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

GARDEN LETTUCES (N) (V) 16

pears and apples, shaved fennel, pinenuts, sherry vinaigrette

ARUGULA & KUMQUAT SALAD (N) 14

wild arugula, charred meyer lemon citronette, confit kumquat, marcona almonds, cotija cheese

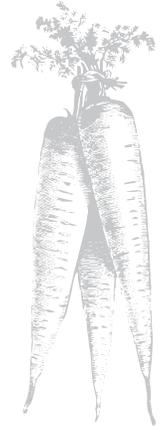
Sales Tax will be added to the price of all food and beverage items served. A 3% Kitchen Equity Share has been added to all checks. Separate checks can not be accommodated but we will gladly process up to 3 forms of payment. An auto gratuity of 18% will be applied to

* Served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood,

V- Vegan N - Contains



Scan and join our Loyalty Program for discounts, birthday rewards and more! 25 points earned at sign-up.



PIZZA

DONNIE 22

tomato sauce, basil, cheddar, provolone, mozzarella, parmesan

HOT PIG 23

tomato sauce, mozzarella, sopresatta, basil, hot chile oil

MORTADELLA PIE (N) 20

whipped burrata, pistachios, gremolata

SPICY GRANDMA (V) 20

bell pepper, mushroom, crushed tomato, garlic, calabrian chiles, grated kalamata olive, basil (no cheese)

THE PIG & THE GOAT 23

whipped goat cheese, bacon lardon, pear, garlic confit, arugula

CHICKEN BACON RANCH PIE 23

buttermilk dressing, chicken, bacon

SANDWICHES

SMASH BURGER* 18

bacon-onion jam, garlic aioli, cheddar, sesame brioche bun

FRIED CHICKEN SANDWICH* 20

garlic chili crisp, lemon honey, aioli, kimchi

HOOK BURGER* 22

beef patty, local lettuce, grilled onions, house-made pickles, hook sauce, sesame seed bun, white cheddar

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

PULLED PORK SANDWICH 18

braised pork, barbeque, pina colada slaw

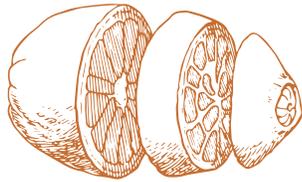
FRENCH DIP 16

prime rib, French roll, horseradish cream, au jus

KIDS ITEMS

PLEASE ASK YOUR SERVER

HOOK & LADDER
MANUFACTURING COMPANY



REMIXES

- GIN & TONIC** gin, Hook & Ladder pomegranate tonic 13
GINGER SNAP ESPRESSO MARTINI vodka, house made ginger spice syrup, Camellia cold brew, Kahula 14
MULLED WINE wine, cinnamon, anise star, cloves, orange, apple, sugar 11
H&L OLD FASHIONED Elijah Craig Barrel Pick Bourbon, demerara, Angostura, orange bitters, branded orange expression 13

COCKTAILS

- ORANGE YA GLAD YOU'RE MY RYE** rye, orange-sage shrub, club soda 11
SHERRING IS CARING blanco tequila, mezcal, Averna, pomegranate, lime sour foam 14
A MUCHO MERRY MANZANA apple infused Cantera Negra blanco, house made green apple cordial, lime, egg white cinnamon sugar salted caramel rim (contains small amount of matcha for color)* 13
ROOT & RISE carrot infused gin, yellow chartreuse, carrot juice, ginger turmeric syrup, cayenne sugar rim 16
RUHM-PUM-PUH-PUM-PUM light rum, Demerara River rum, Amaro Averna,, maple, orange bitters, lemon expression 14
MENTE' BE cognac, Rittenhouse Rye, crème de menthe, chocolate bitters 13
PER-SIMMON SAYS gin, Italicus, Aperol, yellow chartreuse, house made persimmon & rosemary syrup, lemon, egg white foam 16

*drinks can be made vegan upon request.

SPARKLING WINE

- GRAND VIN MOUSSEUX CAVE DE SEYSSEL**
NV "Petit Royal" Savoie France 15/60
CHAMPAGNE PHILIPPE FONTAINE
NV Blanc de Noirs, Balnot-Sur-Laigues France (375ml) 42

WHITE

- ROSÉ OF GRENACHE SANDER & HEM**
2024 Bates Ranch, Santa Cruz Mountains CA 12/48
CHENIN BLANC HAARMAYER WINE CELLARS
2024 "St. Rey" Sutter Ranch Vineyard, Clarksburg CA 12/48
INZOLIA CARUSO & MININI
2024 Sicily Italy 12/48
CHARDONNAY THEVENET & FILS
2024 Macon-Villages, Bourgogne France 14/56

RED

- PINOT NOIR WILLAKENZIE ESTATE**
2022 Willamette Valley Oregon 19/76
MONASTRELL OLIVARES
2023 "Altos de la Hoya" Jumilla Spain 10/40
RHONE RED BLEND PUBLIC RADIO
2022 Grenache, Mouvedre, Syrah, Paso Robles CA 19/76
METEORA THEOPETRA ESTATE
2022 Cabernet Sauvignon, Syrah, Limniona, Thessaly Greece 18/72
CABERNET SAUVIGNON DESPERADA
7 Vintage Solera Style, "Dress Maker" Central Coast CA 150
CABERNET SAUVIGNON DUNN VINEYARDS
2018 Napa Valley CA 200

BEER SELECTION *See Server for Draft Beer Selection*

BOTTLED & CANNED BEERS

- COORS LIGHT** 6
MODELO 5
BELGIAN WHEAT Alagash White 7
GUMMY WORMS New Glory 7
MOOSE DROOL BROWN ALE Big Sky Brewing 7
DELICIOUS DIPA Stone 8
PALE ALE Faction Brewing (16oz) 7
GYPSY ROSE CIDER Nitty's Cider 9
TOUCHSTONE BREWING Elvis Leg WCIPA (16oz) 9
HARD KOMBUCHA Boochcraft 10

NON-ALCOHOLIC BEVERAGES

- DR'S ORDERS** house made apple cordial, lime, egg white, cinnamon sugar slated carmel rim* 11
THE IMMUNITY BOOSTER Lyre's rum alternative, carrot juice, house ginger turmeric cordial, black pepper, cayenne sugar rim 12
GINGER SNAP SPICE COFFEE (HOT OR ICED) 5
HOUSEMADE SHRUB 5
HOUSE-MADE GINGER BEER 5
TOUCHSTONE BREWING OFF BELAY PALE ALE 8