



SMALL PLATES

TATER TOTS 12

avocado ranch, chives

GRILLED FAVA BEANS 10

herbed breadcrumbs, garlic oil, pecorino romano

CRISPY FINGERLINGS (N) 12

fried fingerling potatoes, crema agria, salsa macha, cotija

HAMACHI CRUDO* 16

buttermilk aguachile, morita peppers, blood orange, radishes

BURRATA 19

glazed thumbelina carrots, carrot top pistou, toasted pistachios, Camina sourdough

STEAK TARTARE* 14

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

SOUP AND SALADS

VICHYSOISE 12

chilled potato & leek soup, potato strings, chili oil, chive

KALE CAESAR* 18

*Caesar dressing, sourdough breadcrumbs, parmigiano reggiano, crispy anchovies, lemon
add chicken +7 • avocado +4 • salmon +14*

GARDEN LETTUCES (V) 16

asparagus, nantes carrots, radishes, crispy onions, charred spring onion vinaigrette

ARUGULA & KUMQUAT SALAD (N) 14

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

SANDWICHES

SMASH BURGER* 18

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

FRIED CHICKEN SANDWICH* 20

garlic chili crisp, lemon honey, aioli, kimchi

PIZZA

DONNIE 22

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

HOT PIG 23

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

MORTADELLA PIE (N) 23

whipped burrata, pistachios, gremolata

SPICY GRANDMA (V) 20

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

THE PIG & THE GOAT 23

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

CHICKEN BACON RANCH PIE 23

buttermilk dressing, chicken, bacon

ENTREES

SPRING VEGETABLE SPAGHETTI 26

chorizo, spring vegetables, farmer's cheese, arugula

MUSHROOM STROGANOFF 24

shiitake cream, pappardelle, herb roasted mushrooms

ROW 7 KOGINUT SQUASH & WILD RICE (V) 28

herb roasted koginut squash, wild rice, vegetable jus

ROASTED ORA KING SALMON* 38

parmesan consommé, spring vegetable medley, chili oil, crispy speck

NEW YORK STRIP LOIN* 49

16oz. strip loin pavé, mushroom conserva, broccolini

HALF MARY'S ROASTED CHICKEN 33

cannellini & baby butter bean cassoulet, lardon, breadcrumbs, gremolata

PORK PORTERHOUSE 35

green garlic soubise, spring onion & carrot escabeche, chermoula

KIDS ITEMS

Please ask your server.

A 3% Kitchen Equity Share is added to all checks.

This charge supports equitable compensation for our back-of-house team

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.

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

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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.

HOOK & LADDER
MANUFACTURING COMPANY

V - Vegan N - Contain Nuts

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





SPARKLING WINE

GRAND VIN MOUSSEUX CAVES DE SEYSSSEL

NV "Petit Royal" Savoie France 15/60

BRUT ROSÉ ALMACITA

NV Rosé of Pinot Noir, Valle de Uco Argentina 13/52

CHAMPAGNE PHILIPPE FONTAINE

NV Blanc de Noirs, Balnot-Sur-Laignes France (375ml) 42

WHITE

ROSÉ OF GRENACHE SANDER & HEM

2024 Bates Ranch, Santa Cruz Mountains CA 12/48

ALBARIÑO TERRAS GAUDA

2024 O'Rosal, Rías Baixas Spain 15/60

CHENIN BLANC HAARMEYER WINE CELLARS

2024 "St. Rey" Sutter Ranch Vineyard, Clarksburg CA 12/48

INZOLIA CARUSO & MININI

2024 "Zoli" Sicily Italy 12/48

CHARDONNAY THEVENET & FILS

2024 Mâcon-Pierreclos, Bourgogne France 14/56

RED

GAMAY NOIR DM. LES FINES GRAVES

2023 Moulin-à-Vent, Beaujolais France 17/68

MONASTRELL OLIVARES

2023 "Altos de la Hoya" Jumilla Spain 10/40

CABERNET FRANC CHATEAU DE COULAINÉ

2024 Chinon, Loire Valley France 16/64

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 SUAVIGNON DUNN VINEYARDS

2018 Napa Valley CA 200

REMIXES

GIN & TONIC

gin, Hook & Ladder raspberry rose tonic 13

GINGER SNAP ESPRESSO MARTINI

vodka, house made ginger spice syrup, Camellia cold brew, Kahlúa 14

H&L OLD FASHIONED

Elijah Craig Barrel Pick Bourbon, demerara, Angostura, orange bitters, branded orange expression 13

COCKTAILS

RASPBERRY BERET

house made raspberry & rose cordial, sparkling wine 11

STRAWBERRY FEELS

house made strawberry & basil cordial, sparkling wine 11

THAT ONE TIME IN CABO

cilantro infused tequila, verde agua fresca (cucumber, ginger, lime, jalapeño) 13

MENTE' BE

cognac, Rittenhouse Rye, crème de menthe, chocolate bitters 13

*drinks can be made vegan upon request.

NON-ALCOHOLIC BEVERAGES

GINGER SNAP SPICE COFFEE (Hot or Iced) 5

HOUSE MADE SHRUB 5

HOUSE MADE GINGER BEER 5

OFF BELAY PALE ALE (NA) Touchstone Brewing 8

PELLEGRINO 4.5

BEER SELECTION

Ask Server for Draft Beer Selection

BOTTLED & CANNED BEERS

PERONI (bottle) 6

MOOSE DROOL BROWN ALE Big Sky Brewing 7

PALE ALE Faction Brewing (16oz) 7

GYPSY ROSE CIDER Nitty's Cider 9

STILL I RISE WCIPA

Touchstone Brewing (16oz) 9

HARD KOMBUCHA Boochcraft 10