

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 & pork meatballs, San Marzano tomato, Calabrian chile, basil, pecorino***BURRATA (N)** 19*glazed thumbelina carrots, carrot top pistou, toasted pistachios, charred Camina sourdough***STEAK TARTARE*** 14*chipotle dijonnaise, cornichons, farm egg yolk, grilled Camina sourdough.***SOUP & SALADS****POTATO & LEEK SOUP** 12*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 LETTUICES (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*

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

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

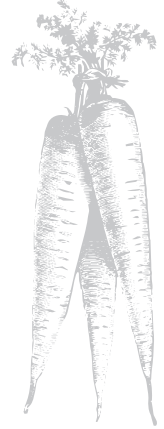
Separate checks can not be accomodated but we will gladly process up to 3 forms of payment.

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.

V- Vegan N - Contains Nuts

* 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.

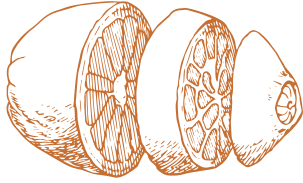
**PIZZA****DONNIE** 22*tomato sauce, basil, cheddar, provolone, mozzarella, parmesan***HOT PIG** 23*tomato sauce, mozzarella, sopresatta, basil, hot chile oil***MORTADELLA PIE (N)** 20*whipped burrata, pistachios, gremolata***SPICY GRANDMA (V)** 20*bell pepper, mushroom, crushed tomato, garlic, calabrian chiles, 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***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***KIDS ITEMS**

Please ask your server.

HOOK & LADDER
MANUFACTURING COMPANY



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



REMIXES

H&L GIN & TONIC

gin, Hook & Ladder raspberry rose tonic 13

H&L PALOMA

blanco tequila, fresh grapefruit cordial, seltzer, salt rim 14

H&L OLD FASHIONED

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

H&L MANHATTAN

staff pick whiskey, sweet vermouth & Angostura, served up with lemon twist or a cherry 14

VELVET HIVE ESPRESSO MARTINI

vodka, Kahula, Camellia cold brew, honey, lavender bitters, lavender aromatic 14

COCKTAILS

RASPBERRY BERET

house made raspberry & rose cordial, sparkling wine 11

RUM "SUCKER PUNCH"

guava infused silver & spiced rum, hops amaro, grapefruit, lime, demerara, grapefruit aromatic 12

PASS THE SPAREGRASS

parmesan gin, house made asparagus roasted garlic cordial, salt & pepper rim 16

MEET ME AT MIDNIGHT

blonde jamaican rum, toasted coconut, Campari, sweet vermouth, coffee liqueur, mole bitters 15

SERENI-TEA

rye, scotch, peach liqueur, jasmine green tea, orgeat, lemon, layer of sweet cream 14 **add peach popping boba \$1**

SMOKING GUN

rye, coffee liqueur, burnt orange bitters, orange blossom water, torched orange aromatic 14

BLACKENED MANHATTAN

bourbon, amaro Averna, toasted black peppercorn tincture, lemon twist 14

OLD CUBAN

mint infused rum, house made mint syrup, lime, Angostura, brut 13

THAT ONE TIME IN CABO

cilantro infused tequila, verde agua fresca 13

SPARKLING WINE

GRAND VIN MOUSSEUX CAVES DE SEYSSEL

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-Laigues France (375ml) 42

WHITE

ROSÉ OF GARNACHA MUGA

2024 Rioja Spain 12/48

ALBARIÑO TERRAS GAUDA

2024 O'Rosal, Rías Baixas Spain 15/60

CHENIN BLANC HAARMAYER WINE CELLARS

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

RIESLING KABINETT MARGARETHENHOF

2023 (Off-Dry) Ayl a.d. Saar, Mosel Germany 16/64

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

CABERNET SAUVIGNON MACULAN

2021 "Palazzotto", Breganze Italy 19/76

CABERNET SAUVIGNON DESPERADA

7 Vintage Solera Style, "Dress Maker" Central Coast CA 150

CABERNET SAUVIGNON DUNN VINEYARDS

2018 Napa Valley CA 200

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

NON-ALCOHOLIC BEVERAGES

VELVET HIVE COFFEE (Hot or Iced) 5

HOUSEMADE SHRUB 5

HOUSEMADE GINGER BEER 5

WEST COAST IPA (NA) Ration Ale 6

SAN PELLIGRINO 4.5

*drinks can be made vegan upon request.