



SMALL PLATES

TATER TOTS 12
avocado ranch, chives

TATER TOT PAVÉ* 12
Tsar Nicoulai caviar, crème fraîche, 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 (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 AND SALADS

BROCCOLI CHEDDAR SOUP 12
topped with white cheddar mousse and charred broccolini

GARDEN LETTUCES (V) 16
asparagus, nantes carrots, radishes, crispy onions, charred spring onion vinaigrette

CRAB & SHRIMP LOUIE SALAD 18
6 minute egg, avocado mousse, iceberg lettuce, remoulade

KALE CAESAR* 18
caesar dressing, sourdough breadcrumbs, parmigiano reggiano, crispy anchovies, lemon
add chicken +7 • avocado +4 • salmon +14

SANDWICHES

SMASH BURGER* 18
bacon-onion jam, garlic aioli, cheddar, sesame brioche bun

FRIED CHICKEN SANDWICH* 20
garlic chili crisp, lemon honey, aioli, kimchi

V- Vegan N - Contain Nuts

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, mortadella, 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, marinated apricots, red onion, garlic confit, arugula

CHICKEN & BACON RANCH PIE 23
buttermilk dressing, red onion, chicken, bacon

ENTREES

SPRING VEGETABLE SPAGHETTI 26
chorizo, spring vegetables, farmer's cheese, arugula

NEW YORK STRIP LOIN* 55
16oz. strip loin pavé, mushroom conserva, broccolini

ROASTED ORA KING SALMON* 38
parmesan consommé, spring vegetable medley, chili oil, crispy speck

HALF MARY'S ROASTED CHICKEN 33
cannellini & baby butter bean cassoulet, lardon, breadcrumbs, gremolata

MUSHROOM STROGANOFF 24
shiitake cream, pappardelle, herb roasted mushrooms

PORK PORTERHOUSE 35
cherry radicchio jam, collard greens, butter braised Tokyo turnips

PAN ROASTED PANISSE (V) 28
mint coconut cream, spiced chickpeas, blue lake beans

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

We can accommodate up to 4 separate checks -or- 4 forms of payment. Please ask your server.

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.

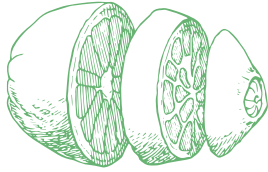
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*Served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HOOK & LADDER
MANUFACTURING COMPANY

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





SPARKLING WINE

LUMASSINA FRIZZANTE PUNTA CRENA

2024 Colline Savonesi, Liguria Italy 16/64

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

SAUVIGNON BLANC QUIVERA FIG TREE VINEYARD

2023 Dry Creek Valley, North Coast CA 17/68

CHENIN BLANC HAARMEYER WINE CELLARS

2025 "St. Rey" Sutter Ranch Vineyard, Clarksburg CA 12/48

CHARDONNAY SPARKMAN "Kindred"

2024 Columbia Valley, WA NJ 15/60

RIESLING KABINETT MARGARETHENHOF

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

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 COULAINE

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 SUAVIGNON DUNN VINEYARDS

2018 Napa Valley CA 200

HOUSE STAPLES

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 MANHATTAN

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

VELVET HIVE ESPRESSO MARTINI

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

VELVET HIVE No.2

vodka, Kahlúa, Camellia cold brew, honey, lavender bitters, lavender aromatic, topped with a honey cold foam (Hot or Iced) 14

SIGNATURE COCKTAILS

RASPBERRY BERET

house made raspberry & rose cordial, sparkling wine 11

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

THAT ONE TIME IN CABO

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

**drinks can be made vegan upon request.*

NON-ALCOHOLIC BEVERAGES

VELVET HIVE COFFEE (Hot or Iced) 6

HOUSE MADE SHRUB 5

HOUSE MADE GINGER BEER 5

OFF BELAY PALE ALE (NA) Touchstone 7

SAN PELLEGRINO 4.5

BEER SELECTION

Ask Server for Our Draft Beer Selection

BOTTLED & CANNED BEERS

PERONI (bottle) 6.5

MOOSE DROOL BROWN ALE Big Sky Brewing 6.5

HARD KOMBUCHA Boochcraft 9

HELLA HOPPY DIPA Altamont Brewing 8.5

COSMIC CIDER Two Towns 9