



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

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

butter milk aguachile, morita peppers, blood orange, radishes

BURRATA (N) 19

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

STEAK TARTARE* 14

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

SOUP AND 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 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

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, 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, red onion, garlic confit, arugula

CHICKEN & BACON RANCH PIE 23

butter milk dressing, red onion, 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* 55

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.

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

ALBARIÑO TERRAS GAUDA

2024 O'Rosal, Rías Baixas Spain 15/60

CHENIN BLANC HAARMEYER WINE CELLARS

2025 "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

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, Kahlúa, 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 (cucumber, ginger, lime, jalapeño) 13

**drinks can be made vegan upon request.*

NON-ALCOHOLIC BEVERAGES

VELVET HIVE COFFEE (Hot or Iced) 5

HOUSE MADE SHRUB 5

HOUSE MADE GINGER BEER 5

WEST COAST IPA (NA) Ration Ale 6

SAN 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

HARD KOMBUCHA Boochcraft 10