



SMALL PLATES

TATER TOTS 12
avocado ranch, chives

BABY SUMMER SQUASH (V) (N) 10
walnut, pecan and squash blossom relish

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

SALADS

GARDEN LETTUCES (V) 16
nantes carrots, radishes, crispy onions, charred spring onion vinaigrette
add chicken +7 • avocado +4 • salmon +14

KALE CAESAR* 18
caesar dressing, sourdough breadcrumbs, parmigiano reggiano, 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

KIDS ITEMS

Please ask your server.

PIZZA

DONNIE 22
tomato sauce, basil, cheddar, provolone, mozzarella, parmesan

HOT PIG 23
tomato sauce, mozzarella, mortadella, basil, hot chile oil

SPICY GRANDMA (V) 20
bell pepper, mushroom, crushed tomato, garlic, calabrian chiles, kalamata olive, basil (no cheese)

MORTADELLA PIE (N) 23
whipped burrata, pistachios, mortadella, gremolata

THE PIG & THE GOAT 23
whipped goat cheese, bacon lardon, marinated apricots, red onion, garlic confit, arugula

ENTREES

HARISSA ROASTED CHICKEN 33
Mary's half chicken, warm cous cous salad, blistered tomatoes

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

MUSHROOM STROGANOFF 24
shiitake cream, pappardelle, herb roasted mushrooms

PORK PORTERHOUSE 35
cherry radicchio jam, broccolini, butter braised Tokyo turnips

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

V- Vegan N - Contain Nuts

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.

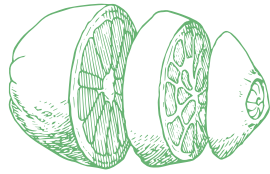
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*Served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HOOK & LADDER
MANUFACTURING COMPANY

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





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

COOL BEANS ESPRESSO MARTINI

vodka, coconut rum, coffee liqueur, fernet menta, demerara, cold brew, fee foam 14

COOL BEANS No.2

Vodka, coconut rum, coffee liqueur, fernet menta, demerara, cold brew, topped with house whip (Hot or Iced) 14

LIMONCELLO SPRITZ

house-made limoncello, sparkling wine, soda, lemon & mint 12

SIGNATURE COCKTAILS

RASPBERRY BERET

house made raspberry & rose cordial, sparkling wine 11

SUMMER SHANDY

cucumber agua fresca, ginger beer, lemon, bitters, light beer, mint 10

MEET ME AT MIDNIGHT

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

GREAT FRONDS COLLINS

gin, elderflower liqueur, pineapple shrub, seltzer 13

THAT ONE TIME IN CABO

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

NON-ALCOHOLIC BEVERAGES

CAMELIA COLD BREW 5 *add cold foam whip +1*

PHONY MEZCAL NEGRONI *St Agrestis 11*

HOUSE MADE SHRUB 5

HOUSE MADE GINGER BEER 5

OFF BELAY PALE ALE (NA) *Touchstone 7*

SHIRLEY TEMPLE / ROY ROGERS 5

SAN PELLEGRINO 5

**drinks can be made vegan upon request.*

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*

SUMMERFEST *Sierra Nevada 7*

HARD KOMBUCHA *Boochcraft 9*

HELLA HOPPY DIPA *Altamont Brewing 8.5*

COSMIC CIDER *Two Towns 9*

HOOK & LADDER
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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

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

PINOT NOIR J. J. LOOSEN CHRISTOPHER

2022 Willamette Valley 14/54

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 SUAVIGNON DUNN VINEYARDS

2018 Napa Valley CA 200