

FROM THE KITCHEN

SMALL PLATES

TATER TOTS 12
avocado ranch, chives

GRANDMA'S MEATBALLS 15
beef & pork meatballs, San Marzano tomato,
Calabrian chile, basil, pecorino

BURRATA (N) 19
glazed thumbelina carrots, snap peas, carrot top pistou, toasted
pistachios, charred Camina sourdough

SOUP & SALADS

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

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

PIZZAS

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

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

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

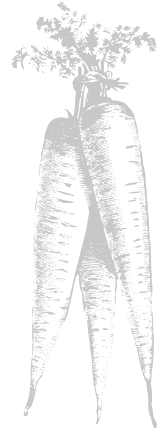
Weekly Pizza Special - ask your server.

KIDS ITEMS

Please ask your server.



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



FROM THE DELI CASE

COLD SANDWICHES

HOOK DELI SANDO* (N) 10
soppressata, mortadella, provolone, red onions, lettuce, pepperoncini

VEGGIE SANDO* (N) 10
pesto aioli, roasted peppers, onions, mushrooms, fresh mozzarella

Weekly Sandwich Special - ask your server.

BOWLS

SEASONAL SQUASH & QUINOA BOWL (V) 10
quinoa, summer squash, radishes, fennel,
sun-dried tomato vinaigrette

CAJUN CHICKEN BOWL 12
blackened chicken, cilantro lime dressing, wild rice, sweet potato

SALMON TERIYAKI 16
white rice, daikon radish, carrots, cabbage, green onions

PASTA SALADS

MEDITERRANEAN PASTA SALAD
red onions, olives, bell peppers, cucumbers, sun-dried
tomatoes, feta, greek dressing - 8 oz for \$4; 16 oz for \$7

CREAMY PESTO PASTA SALAD (N)
creamy pesto, kale, broccolini, pine nuts, parmesan
8 oz for \$4; 16 oz for \$7

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

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

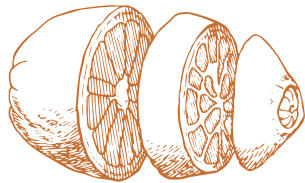
We can accommodate up to 4 separate checks -or- 4 forms of payment. Please ask your server.

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.

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.

HOOK & LADDER
MANUFACTURING COMPANY



Lunch | Spring 2026 >>

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-Laignes 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 HAARMAYER 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 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) 6.5

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

NON-ALCOHOLIC BEVERAGES

VELVET HIVE COFFEE (Hot or Iced) 6

HOUSEMADE SHRUB 5

HOUSEMADE GINGER BEER 5

OFF BELAY PALE ALE (NA) (16oz) Touchstone 7

SAN PELLIGRINO 5

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, Kahula, 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 13

**drinks can be made vegan upon request.*

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