

STARTERS

CINNAMON BUNS (N) 10

brioche cinnamon buns, brown sugar-pecan filling

TATER TOTS 11

avocado ranch, chives

BRUNCHES

H&L TWO EGG BREAKFAST 17

2 eggs* any way, choice of meat, potatoes & english muffin

SALMON LATKE 20

potato latke, smoked salmon, greek yogurt, red onion, capers, poached eggs*

CORNERED BEEF HASH 18

diced corned beef, onions, yukon gold potatoes, Russian dressing, two eggs any style

PORK BELLY HASH 18

roasted pork belly, yukon gold potatoes, poblano peppers, salsa verde, sunny eggs*

FRENCH TOAST 18

Camina pain de mie, egg custard, maple syrup mascarpone, seasonal fruit

HAM & CHEESE OMELETTE 17

3 egg omelette*, spinach, gruyere, Smithfield ham, petite salad

EGGS BENEDICT* 20

Smithfield Ham, english muffins & poached eggs*, hollandaise, potatoes

SALMON BENEDICT 22

smoked salmon, english muffins, poached eggs*, hollandaise, potatoes

BREAKFAST BURRITO 17

house made sausage, scrambled eggs*, house made tots, cheddar, arbol salsa

COUNTRY FRIED PORK 20

country potatoes, sausage gravy, two eggs* any style

CHICKEN & WAFFLES 18

belgian style waffle, crispy chicken, spicy maple syrup, whipped butter

CHILE VERDE BREAKFAST BURRITO 17

braised pork chile verde, scrambled eggs, house made tots, cheddar cheese

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.



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

Brunch | Summer 2026 >>



LUNCHES

GARDEN LETTUCES (V) 16

nantes carrots, radishes, crispy onions, charred spring onion vinaigrette **add chicken +7 • avocado +4 • salmon +14**

KALE CAESAR* 17

caesar dressing, sourdough breadcrumbs, parmigiano reggiano, lemon **add anchovies +2 • chicken +7 • avocado +4 • salmon +14**

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 • sub Impossible patty +2

FRIED CHICKEN SANDWICH* 20

spicy garlic chili crisp, lemon honey, aioli, kimchi

SIDES

APPLEWOOD SMOKED BACON 7

SAUSAGE 7

ROASTED POTATOES 4

FRESH FRUIT 6

SLICED AVOCADO 5

TWO EGGS, ANY WAY 5

ENGLISH MUFFIN 4

KIDS ITEMS

LIL SCRAMBLE 10

two scrambled eggs, bacon & toast

CHEESEBURGER 10

pickles, served with fries

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

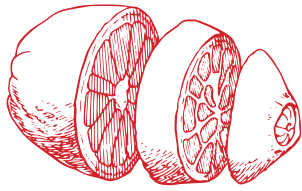
This charge supports equitable compensation for our back-of-house team

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.

HOOK & LADDER
MANUFACTURING COMPANY



HOUSE STAPLES

BLOODY MARY

vodka, house made bloody mix, bacon 14

ICED IRISH COFFEE

Irish whiskey, demerara, cold brew, fresh whipped cream
(served hot or iced) 13

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

H&L GIN & TONIC

gin, Hook & Ladder raspberry rose tonic 13

H&L PALOMA

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

SUNDAY BEST 30

a bottle of sparkling wine and choice of juice ~
orange juice, cranberry, pineapple, grapefruit

SIGNATURE COCKTAILS

MANGO No.5

coconut sesame fat wash tequila, mango horchata, lime, mint 15

PETER PIPER

hibiscus infused white rum, lime, watermelon and red bell
pepper syrup, pickled watermelon garnish 14
with egg white +1

RASPBERRY BERET

house made raspberry & rose cordial, sparkling wine 11

SUNSET SHANDY

watermelon lemonade, peach and peychaud bitters, light beer 10

THAT ONE TIME IN CABO

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

GREAT FRONDS COLLINS

gin, elderflower liqueur, pineapple shrub, seltzer 13

SPARKLING

BRUT ROSÉ MUMM, Napa, CA 12/48

BRUT PROSECCO BORTOLOTTI

NV Valdobbiadene, Italy 14/56

WHITE / ROSE'

ROSÉ ST. SUPERY

2023 Estate Grown, Napa Valley, CA 11/44

SAUVIGNON BLANC KOBAL

2025 Old Vines Selection, Lower Styria, Slovenia 16/64

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

Ask server for additional bottle only selections

PINOT NOIR J. J. LOOSEN CHRISTOPHER

2022 Willamette Valley 14/54

MONASTRELL OLIVARES

2023 "Altos de la Hoya" Jumilla Spain 10/40

CABERNET SAUVIGNON BONNY DOON VINEYARDS

2023 Paso Robles, CA 12/48

CABERNET SAUVIGNON MACULAN

2021 "Palazzotto", Breganze Italy 76

BEER SELECTION

See Server for Draft Beer Selection

BOTTLED & CANNED

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

NON-ALCOHOLIC BEVERAGES

CAMELIA COLD BREW 5.5 add cold foam whip +1

PHONY MEZCAL NEGRONI (NA) 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