

SMALL PLATES

TATER TOTS 12

avocado ranch, chives

BABY SUMMER SQUASH (V) (N) 10

walnut, pecan and squash blossom relish

GRANDMA'S MEATBALLS 15

beef & pork meatballs, San Marzano tomato, Calabrian chile, basil, pecorino

CRISPY FINGERLINGS (N) 12

fried fingerling potatoes, crema agria, salsa macha, cotija

HAMACHI CRUDO* 19

watermelon, burnt pickled strawberries, serrano chilies, cilantro oil, fresh herbs

BURRATA (N) 18

whipped Iberico chorizo. sungold cherry tomatoes, fried speck. oregano, basil oil, charred Camina sourdough

BEEF TARTARE* 19

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* 17

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

PANZANELLA (V) 18

Yueng Farm heirloom tomatoes, basil aioli, toasted Camina bread, pickled shallots, Maldon salt.

SANDWICHES

BRAVEHEART SMASH BURGER* 14

(a la carte) 5oz patty. Calabrian burger sauce. grilled red onions. house pickles. white cheddar. Camina brioche bun **add fries or salad +5 • add tots +7 • extra patty +5 bacon +3 • avocado +4**

FRIED CHICKEN SANDWICH* 20

spicy garlic chili crisp, lemon honey, aioli, kimchi

KIDS ITEMS

Please ask your server.

PIZZA

HOT PIG 23

tomato sauce, mozzarella, sopresatta, basil, hot chile oil

DONNIE 22

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

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 peaches, red onion, garlic confit, arugula

ENTREES

BRICK CHICKEN 33

Mary's grilled half chicken, romesco, marinated grilled Twin Peaks peach salad w/frisee, watercress, fennel, Jimmy Nardello vinaigrette

GRILLED PORTERHOUSE PORK CHOP 35

cherry mostarda, grilled corn salad, corn puree

PAN SEARED ORA KING SALMON* (N) 38

mole, fried potato cake, lime kefir. a salad of radish, onion, frisee tossed in cilantro vinaigrette.

PRAWN AND PESTO PAPPARDELLE 29

basil pesto. sun gold cherry tomatoes. gypsy peppers. confit garlic. parmesan.

PAN ROASTED PANISSE (V) 28

mint coconut cream, spiced chickpeas, blue lake beans

GRILLED NEW YORK STRIP LOIN* 55

12oz. strip loin, shiitake dashi, pickled cucumbers, fried furikake fingerlings

V- Vegan N - Contain Nuts



HOOK & LADDER
MANUFACTURING COMPANY



A 3% Kitchen Equity Share is added to all checks.
This charge supports equitable compensation for our back-of-house team

We can accomodate 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.

*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.

SPARKLING WINE

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

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

CABERNET SAUVIGNON DESPERADA

7 Vintage Solera Style,"Dress Maker" Central Coast CA 150

CABERNET SUAVIGNON DUNN VINEYARDS

2018 Napa Valley CA 200

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



HOUSE STAPLES

H&L GIN & TONIC

gin, Hook & Ladder raspberry rose tonic 13

H&L PALOMA

blanco tequila, fresh ruby grapefruit soda, 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, seltzer, lemon & mint 12

SIGNATURE COCKTAILS

RASPBERRY BERET

house made raspberry & rose cordial, sparkling wine 11

THAT ONE TIME IN CABO

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

PETER PIPER

hibiscus infused white rum, lime, watermelon and red bell pepper syrup, egg whites, pickled watermelon garnish 15

SUNSET SHANDY

watermelon lemonade, peach and peychaud bitters, light beer 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

MANGO No.5

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

NON-ALCOHOLIC BEVERAGES

CAMELIA COLD BREW 5.5 *add cold foam whip +1*

PHONY MEZCAL NEGRONI St Agrestis 11

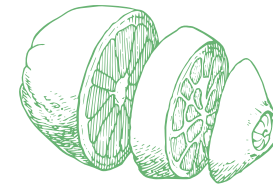
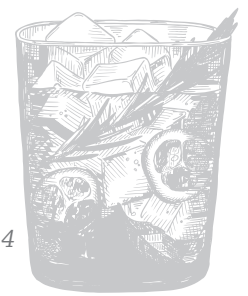
HOUSE MADE SHRUB 5

HOUSE MADE GINGER BEER 5

OFF BELAY PALE ALE (NA) Touchstone 7

SHIRLEY TEMPLE / ROY ROGERS 5

SAN PELLEGRINO 5



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