

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

8oz Braveheart beef patty. bacon jam. white cheddar. house pickles. Calabrian burger sauce. heirloom tomato. iceberg lettuce. Camina brioche bun

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.

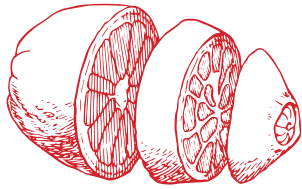
This charge supports equitable compensation for our back-of-house team

We can 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.

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

CLASSIC ESPRESSO MARTINI

vodka, coffee liqueur, simple syrup, Camellia cold brew 14
make it creamy +1

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

THORN AND BERRY SHANDY

raspberry rose cordial, lemon, light beer 10

THAT ONE TIME IN CABO

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

COCO COLADA

Coconut rum, white rum, Coco Lopez coconut cream, pineapple
juice, hibiscus and mango rum float 15

GREAT FRONDS COLLINS

gin, elderflower liqueur, pineapple shrub, seltzer 13

TROPIC FIZZ

spiced rum, white rum, dill, coconut, orange liqueur, egg white,
seltzer 12

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

XAREL-LO Vins El Cep "Les Madones"

2025 Catalonia, Spain 15/60

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

OKTOBERFEST Sierra Nevada 7

HARD KOMBUCHA Boochcraft 9

LIZARD'S MOUTH IMPERIAL IPA Figueroa Mountain 8.5

PACIFIC PINEAPPLE 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