



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 under-
cooked ingredients. Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase your risk of
foodborne illness.

V- Vegan N - Contain Nuts

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 dijonnaise, 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

FRIED CHICKEN SANDWICH* 20
spicy garlic chili crisp, lemon honey, aioli, kimchi

HOOK BURGER* 23
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

PIZZA

MARGHERITA 21
fresh mozzarella. tomato sauce. basil leaves & oil. Maldon, parmesan

PIG NEWTON 24
bacon lardons. Adriatic fig preserve. caramelized onions. herbed
goat cheese. fontina. radicchio. black pepper

THE HERBIVORE (V) 22
roasted red peppers. cherry tomatoes. mushrooms. kalamata olives.
tomato sauce (no cheese)

SALUMI PIZZA 25
soppressata. Spanish chorizo. pepperoni. fresh mozzarella. tomato
sauce. parsley, red pepper flakes

PIZZA BIANCA 24
prosciutto. marinated peaches. caramelized onion. fontina.
arugula. chili oil

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



KIDS ITEMS

Please ask your server.

HOOK & LADDER
MANUFACTURING COMPANY

SPARKLING WINE

BRUT ROSÉ MUMM, Napa, Ca 12/48

BRUT PROSECCO BORTOLOTTI

NV Valdobbiadene, Italy 14/56

WHITE / ROSÉ'

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

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

OKTOBERFEST Sierra Nevada 7

HARD KOMBUCHA Boochcraft 9

LIZARD’S MOUTH IMPERIAL IPA Figueroa Mountain 8.5

PACIFIC PINEAPPLE CIDER Two Towns 9



HOUSE STAPLES

H&L GIN & TONIC

junipero 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

CLASSIC ESPRESSO MARTINI

vodka, coffee liqueur, simple syrup, Camellia cold brew 14

make it creamy +1

LIMONCELLO SPRITZ

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

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

Rum blend, 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

NON-ALCOHOLIC BEVERAGES

CAMELIA COLD BREW 5.5 add cold foam whip +1

PHONY MEZCAL NEGRONI St Agrestis 11

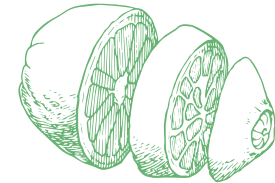
HOUSE MADE SHRUB 5

HOUSE MADE GINGER BEER 5

OFF BELAY PALE ALE (NA) Touchstone 7

SHIRLEY TEMPLE / ROY ROGERS 5

SAN PELLEGRINO 5



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



HOOK & LADDER
MANUFACTURING COMPANY