

## SMALL PLATES

**TATER TOTS** 12  
avocado ranch, chives

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

**BURRATA** (N) 18  
whipped Iberico chorizo, sungold cherry tomatoes,  
fried speck, oregano, basil oil, charred Camina sourdough

## SALADS

**GARDEN LETTUCES** (V) 16  
asparagus, 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 • add chicken +7**  
**add 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

**HOOK BURGER\*** 22  
8oz Braveheart beef patty, bacon jam, white cheddar, house  
pickles, Calabrian burger sauce, heirloom tomato, iceberg lettuce,  
Camina brioche bun  
**add bacon +3 • egg\* +2 • avocado +4 sub Impossible patty +2**

## 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.



## PIZZAS

**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 flake

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

**V- Vegan N - Contains Nuts**

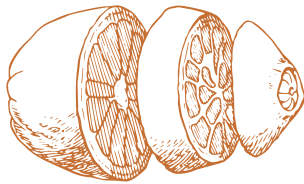
A 3% Kitchen Equity Share is added to all checks.  
This charge supports equitable compensation for our back-of-house team

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.

\* 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



## SPARKLING WINE

Lunch | Summer 2026 >>

**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

**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 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

## 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

## 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

*\*drinks can be made vegan upon request.*

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