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**

CORNED 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.



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

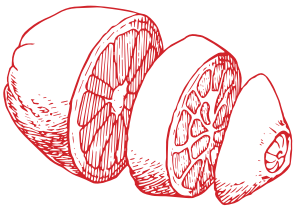
A 3% Kitchen Equity Share is added to all checks.
This charge supports equitable compensation for our back-of-house team

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

IRISH COFFEE
Irish whiskey, demerara, Camelia coffee, fresh whipped cream (served hot or iced) 13

H&L GIN & TONIC
Grey Whale gin, house-made Earl Grey tonic 13

H&L PALOMA
Prolijo blanco tequila, fresh ruby grapefruit soda, salt rim 14

CLASSIC MANHATTAN
Sazerac 100 Rye, sweet vermouth & Angostura, served up with lemon twist or a cherry 14

SUNDAY BEST *30*

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

SEASONAL COCKTAILS

PUMPKIN SPICE SHANDY
pumpkin spice lemon cordial, light draft beer 10

GREETINGS FROM OAXACA
Cantera Negra reposado brown butter fat wash, Vida clásico mezcal, agave, bitters, citrus & corn aromatic 16

HARVEST ESPRESSO MARTINI
Grey whale vodka, coffee liqueur, Camelia cold brew, harvest syrup ((apple, carrots, pumpkin pie, ginger) 14
add brown sugar cream +1

SMILING'S MY FAVORITE
Pisco, kiwi shrub 13
add egg white +1



HOOK & LADDER
MANUFACTURING COMPANY

SPARKLING

BRUT ROSÉ MUMM, *Napa, CA 12/48*

BRUT PROSECCO BORTOLOTTI
NV Valdobbiadene, Italy 14/56

CHAMPAGNE CHAMPAGNE LANSON BRUT
NV Reims, France (bottle only) 80

WHITE / ROSE'

ROSÉ ST. SUPERY
2023 Estate Grown, Napa Valley, CA 11/44

SAUVIGNON BLANC MASON
2024 Napa Valley, CA 14/56

XAREL·LO Vins El Cep "Les Madones"
2025 Catalonia, Spain 15/60

CHENIN BLANC LIEVLAND VINEYARDS "Old Vine"
2025 Paarl, South Africa 13/52

CHARDONNAY HARTFORD COURT
2024 Russian River Valley, CA 18/72

RED

Ask server for additional bottle only selections

COTES DU RHONE RED BLEND CHATEAU MONT-REDON "RESERVE" *2024 Southern Rhone, France 14/56*

PINOT NOIR FAILLA
2023 Willamette Valley 18/72

TEMPRANILLO MARQUÉS DE CÁCERES RIOJA RESERVA
2020 La Rioja, Spain 15/60

CABERNET SAUVIGNON BONNY DOON VINEYARDS
2023 Paso Robles, CA 12/48

BEER SELECTION

See Server for Draft Beer Selection

BOTTLED & CANNED

PERONI *(bottle) 6.5*

PACIFICO *16oz 8*

MOOSE DROOL BROWN ALE *Big Sky Brewing 6.5*

CELEBRATION IPA *Sierra Nevada 7*

HARD KOMBUCHA *Boochcraft 9*

LIZARD'S MOUTH IMPERIAL IPA *Figueroa Mountain 8.5*

CIDER *Two Towns (ask for current selection) 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*

WEST COAST IPA (NA) *Rationale 6*

SAN PELLEGRINO *500ml 5*

SHIRLEY TEMPLE / ROY ROGERS *5*

FOUNTAIN SODAS *ask server for selections 4.5*