

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.

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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.*

V- Vegan N - Contain Nuts

SMALL PLATES

TATER TOTS 12
avocado ranch, chives

ROASTED BRUSSELS 12
bacon lardons, hot honey chili crunch

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

CRISPY FINGERLINGS *(N)* 12
fried fingerling potatoes, crema agria, salsa macha, cotija

HAMACHI CRUDO* 19
nước chấm, apple relish, cilantro, scallion, radish

DUCK LIVER TOAST *(N)* 18
pickled persimmons and shiitake mushrooms, pickled mustard seeds, toasted pistachio

WAGYU CARPACCIO* *(N)* 19
tonnato, pickled beet, toasted walnuts, parsley, Maldon, crostini

SALADS

WINTER SALAD 18
spinach, maple chili vinaigrette, roasted delicata squash, candied pepitas, goat cheese, pomegranate

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

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, persimmons, 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 apples, caramelized onion, fontina, arugula, chili oil

ENTREES

FETTUCCINE A LA BURRATA *(N)* 28
spicy Calabrian tomato sauce, toasted pistachios, fried breadcrumbs, basil, parmesan cheese

BRICK CHICKEN *(N)* 33
Mary's grilled half chicken, romesco, roasted pink lady apples w/frisee, watercress, fennel salad, Jimmy Nardello vinaigrette

GRILLED PORTERHOUSE PORK CHOP 35
apple chutney, fried brussels sprouts, sweet potato puree

SEARED CALIFORNIA SEABASS* *(N)* 38
green curry, braised leeks, mushrooms, root vegtables, spicy nut/coconut mix, herbs

LAMB RAGU 29
cilantro kefir, mint oil, harissa, pappardelle

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

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

Ask Server for Our Draft Beer Selection

BOTTLED & CANNED BEERS

BIRRA DOLOMITI ITALIAN PILSNER *(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*

HOUSE STAPLES

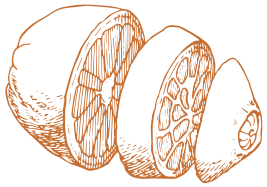
H&L GIN & TONIC
Grey Whale gin, house-made Earl Grey tonic 13

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

MONTE CARLO
Rye whiskey, angostura, benedictine, lemon 14

SEASONAL COCKTAILS



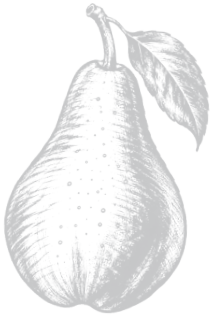
PUMPKIN SPICE SHANDY
pumpkin spice lemon cordial, light draft beer 10

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 sugarcream +1

DIRTY DASH
St. George Baller bourbon, ginger, grapefruit, lime, seltzer, Peychaud bitters 14

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



NON-ALCOHOLIC BEVERAGES

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

PHONY MEZCAL NEGRONI (NA) *St Agrestis 11*

HOUSE MADE SHRUB *Kiwi Sage Honey 5*

HOUSE MADE GINGER BEER *5*

WEST COAST IPA (NA) *Rationale 6*

SAN PELLEGRINO *500ml 5*

SHIRLEY TEMPLE / ROY ROGERS *5*

FOUNTAIN SODAS *ask server for selections 4.5*

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

HOOK & LADDER
MANUFACTURING COMPANY