SMALL PLATES

TATER TOTS *12*
avocado ranch, chives

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

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

SALADS

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

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

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 apples, caramelized onion, fontina, arugula, chili oil

V- Vegan N - Contains Nuts

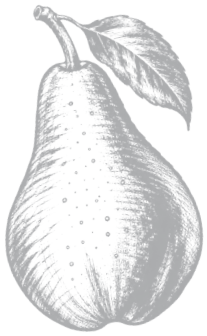
A 3% Kitchen Equity Share is added to all checks.
This charge supports equitable compensation for our back-of-house team

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





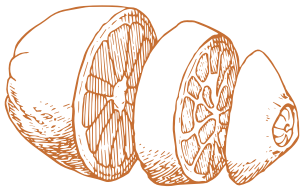
HOUSE STAPLES

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
Sazarac 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, harvest syrup (apple, carrots, pumpkin pie, ginger) 14 add brown sugar cream +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

**drinks can be made vegan upon request.*

HOOK & LADDER
MANUFACTURING COMPANY

SPARKLING WINE

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 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

PINOT NOIR FAILLA
2023 Willamette Valley 18/72

MONASTRELL OLIVARES
2023 "Altos de la Hoya" Jumilla Spain 10/40

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 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*

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*