

DINE DOWNTOWN 2026

Friday, January 9th - Sunday, January 18, 2026

\$45 per person including \$1 donation to a local charity

FIRST COURSE

please select one

ARUGULA AND KUMQUAT SALAD (N)

meyer lemon vinaigrette, ricotta salata, toasted Marcona almonds

RED CURRY SOUP (V)

mushrooms, peppers, cilantro

SECOND COURSE

please select one

CHICKEN MOLE

airline breast, persimmon mole, toasted sesame seeds, pickled persimmons

TONKATSU

pork, crispy rice cake, thai salad

CAULIFLOWER TONKATSU (V)

cauliflower, crispy rice cake, thai salad

THIRD COURSE

please select one

BUTTERNUT SQUASH CREME BRÛLÉE

steamed butternut squash custard, candied squash

BASQUE CHEESECAKE

honey roasted persimmons, graham cracker crust

Executive Chef Miguel Rivera

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.**

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THANK YOU FOR JOINING US FOR DINE DOWNTOWN!

We hope you enjoyed your visit with us. Come back soon to enjoy our other upcoming specials and events!

\$8 AT 8

\$8 A COCKTAIL

**CHOOSE BETWEEN AN OLD FASHIONED, DAIQUIRI
OR GIN & TONIC**

AVAILABLE EVERY NIGHT AT 8 P.M.

2025 COCKTAIL ACADEMY

Cocktail Academy is BACK!

Join us for a series of cocktail classes led by our Beverage Director, Chris Tucker. Each class will last approximately two hours and feature a lecture and demonstration, tasting and hands-on drink creation. Enjoy small bites from the kitchen while you practice your skills. Get more info and purchase your ticket by visiting our website at hookandladder916.com

SCHEDULE

Cocktails 101– January 18th
Bourbon & Rye– February 1st- SOLD OUT
Gin & Vodka– February 22nd
Japanese Whisky– March 8th
Tiki vs. Tropical– March 29th

DINE DOWNTOWN 2025

Friday, January 10th - Sunday, January 19, 2025

\$45 per person plus \$1 donation to Alchemist CDC

\$8 AT 8

\$8 A COCKTAIL

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