

HAWTHORN COCKTAIL LIST

CLASSICS

16

Spice Market Old Fashioned

Knob Creek Bourbon, Spiced Maple Syrup, Moroccan Bitters

Barrel Aged Manhattan

Bourbon, Antica Carpano Sweet Vermouth
Old Fashioned Bitters, Filthy Cherry

Salted Caramel Martini

Stoli Salted Caramel Vodka, Butterscotch Schnapps,
Whipped Cream, Sea Salt, Crushed Peanut Butter Brittle

Pumpkin Spice Fever

Absolut Vanilla Vodka, Baileys Pumpkin Spice,
Whipped Cream, Nutmeg, Cinnamon

Falling Apples Sangria

Sauvignon Blanc, Peach Schnapps, Fresh Apples,
Cinnamon Sticks

Unusual Negroni

Hendrick's Gin, Antica Carpano Sweet Vermouth,
Campari, Aperol

SIGNATURE COCKTAILS

16

Blue Grass Smash

Maker's Mark Kentucky Bourbon, Raw Honey Syrup,
Fresh Lemon & Orange Juice, Fresh Rosemary

Angry Cucumber

Hanson's Organic Habanero Vodka, Fresh Lime Juice,
Simple Syrup, Mr. Q Cumber Soda, Mint Leaves

Raspberry Royale

Chambord, Raspberry Puree, Champagne

Spicy Mango

Mezcal, St-Germain Elderflower Liqueur, Champagne,
Smoked Ancho Chili Pepper, Fresh Lemon Juice, Mango Puree

Tranquility Fix

Knob Creek Rye Whiskey, Chamomile Honey Syrup,
Lemon Juice, Scrappy's Celery Bitters

Winter Wonderland

Absolut Ginger & Apple, Amaretto, Apple Cider,
Pumpkin Spice, Maple Syrup, Fresh Lemon Juice

BEER

ON TAP

Bud Light 6
Pyramid Heff 7
Lagunitas IPA 7
Brooklyn Lager 7
Bad Beat Amber Ale 7
Bad Beat German Style Pilsner 7

CRAFT

Sierra Nevada 6
Fat Tire 6
Stone Pale Ale 7
Dogfish Head Namaste 7
Seattle Semi Sweet Cider 8
Chimay Trappist Ale, Tripel 13

BOTTLED SELECTION

DOMESTIC

Non Alcoholic O'Doul's 5
Budweiser 6
Coors Light 6
Miller Lite 6
Michelob Ultra 6
Blue Moon 6
Sam Adams Boston Lager 6
Sam Adams Seasonal Selection 6

IMPORT

Corona 6
Corona Light 6
Heineken 6
Amstel Light 6
Guinness 6
New Castle 6
Stella Artois 6

HAWTHORN BAR MENU

Ⓜ ***CLASSIC SHRIMP COCKTAIL**

Charred tomato cocktail sauce,
fresh horseradish

18

Ⓜ ***DAILY OYSTERS SELECTION**

Mezcal mignonette,
half or full dozen

MK

Ⓜ Ⓜ **MOJITO FRIES**

Hand cut, garlic, cilantro,
citrus, roasted poblano aioli

9

Ⓜ **SPINACH & ARTICHOKE DIP**

Boursin, feta, pita chips

13

SRIRACHA WINGS

Shaved vegetables, sesame,
Thai vinaigrette

12

***HAWTHORN BURGER**

Aged cheddar, butter pickle, lettuce,
tomato, secret sauce, brioche bun

15

SHORT RIB FLATBREAD

Grilled onion, avocado,
roasted garlic, gruyere

14

Ⓜ **FROM THE GARDEN FLATBREAD**

Broccolini, roasted mushrooms,
tomato, pesto, goat cheese

12

Ⓜ Gluten Free; Ⓜ Vegetarian; Ⓜ Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions