

HAWTHORN GRILL HAPPY HOUR MENU

4PM-6PM, DAILY

CAESAR SALAD 10

grana padano, garlic croutons,
house-made dressing

CRISPY CAULIFLOWER 10 GF, V

black garlic aioli

SPINACH & ARTICHOKE DIP 14

boursin cheese, feta,
baby spinach, pita chips

WHISKEY GLAZED WINGS 15

carrots, celery
yogurt ranch dressing, chives

ITALIAN MEATBALLS 15

marinara sauce, parmesan cheese,
basil, grilled crostini

*THE BURGER 16

butter lettuce, tomato, crispy shallot,
aged cheddar, brioche bun, fries
extra patty 5 | split charge 5

TRUFFLE FRIES 8

grana padano, tomato ketchup

GF=Gluten Free; V=Vegetarian

*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

SIGNATURE COCKTAILS



BOHEMIAN RHAPSODY 9

ketel one grapefruit & rose, cointreau, lime, orange

SPICY PIÑARITA 8

jalapeño infused tequila, cointreau, pineapple, lime

BLOOD ORANGE MULE 9

blood orange vodka, fresh sour, ginger beer

BARREL AGED OLD FASHIONED 12

maker's mark, spiced maple syrup, bitters

PEARFECTION 8

absolut pear, st. germaine, brown sugar syrup

SUMMERLIN'S SANGRIA 9

red or white

Well cocktails starting at \$8

+ \$4 for martinis

WINE

Clos du Bois Merlot 7

Columbia Crest Cabernet 9

Villa Maria Sauvignon Blanc 9

Fleur De Prairie Rosé 7

Canyon Road Chardonnay 7

Wycliff Sparkling 7

\$5 DRAFT BEER

tenaya creek pilsner | lagunitas ipa | modelo
atomic duck ipa | bad beat "I NV" amber

\$6 DOMESTIC BOTTLED BEER

budweiser | coors light | miller lite
michelob ultra | blue moon

\$7 IMPORTED BOTTLED BEER

corona | heineken | guinness | stella

