

HAWTHORN SOCIAL HOUR

4PM-6PM

CHEF'S SELECTION

THE HAPPY HOUR BURGER* 18

prime beef, cheddar, caramelized onion, butter lettuce

TRUFFLE STEAK FRIES 6

grana padano cheese

CHICKEN WINGS 10

honey mustard glaze

OYSTERS* 9

cocktail sauce, mignonette, lemon

SHRIMP COCKTAIL 12

cocktail sauce & lemon

CRAB TOSTADAS 10

crispy wonton, secret sauce

BLOODY MARY DEVEILED EGGS 8

house made bloody mary essence,
blackened spice, shaved celery

BLISTERED SHISHITO PEPPERS 8

sweet pepper romesco sauce, manchego cheese

NUESKE BACON LOLLIPOP 12

maple hollandaise sauce

WINE

Sauvignon Blanc, Kim Crawford New Zealand	8
Chardonnay, Canyon Road, California	7
Merlot, Ferrari-Carano, Sonoma County, California	8
Pinot Noir, Meiomi, Sonoma County	7
Cabernet Sauvignon, Fitch Mountain, Sonoma County	9
Prosecco, Bisol, Italy MV	8
Côtes de Provence Rosé, Whispering Angel Rosé, France	7

HALF OFF SIGNATURE COCKTAILS

OLD FASHIONED 19

gold bar whiskey "vgk edition", brown sugar syrup, bitters

MANHATTAN 19

jim beam bourbon, carpano antica, bitters



BOHEMIAN RHAPSODY 17

ketel one grapefruit & rose, cointreau, lime, blood orange

BLOOD ORANGE MULE 17

skyy blood orange vodka, blood orange sour, lime, ginger beer

BYRD'S THE WORD 16

hawthorn signature sangria in red or white

SWEET CAROLINE 16

absolut pears vodka, st. germaine, spiced pear purée,
brown sugar syrup, lemon

UNCHAINED MELODY 18

monkey 47 gin, st. germaine, ginger syrup,
lemon juice

Well Cocktails 10

absolut vodka | sauza tequila blanco |
gold bar whiskey | beefeater gin

DRAFT BEER 5

tenaya creek pilsner | lagunitas ipa | modelo
atomic duck ipa | big dog's brown ale

DOMESTIC BOTTLED BEER 6

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

IMPORTED BOTTLED BEER 7

corona | heineken | guinness | stella

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

