



HAWKS

PROVISIONS +
PUBLIC HOUSE



SIGNATURE DRINKS

HAWKS LEMON DROP	13
PLATINUM VODKA, LEMON JUICE, HOUSE LIMONCELLO	
HAWKS MARTINI	12
PLATINUM VODKA, SHAFT'S BLUE CHEESE STUFFED OLIVES	
EASTERN THAI CRESTED GIMLET	16
JUNIPERO GIN, LEMONGRASS, THAI BASIL, KAFFIR LEAF, COCONUT, THAI CHILI	
STOCKTON GRIFFON	15
JAMES E. PEPPER 1776 RYE, CARPANO ANTICA, FERNET BRANCA, CHOCOLATE	
HAWKS SAZERAC	14
JAMES E. PEPPER 1776 RYE, HERBSAINT, PEYCHAUD'S BITTERS, AGAVE	
PUBLIC HOUSE OLD FASHIONED	14
LARCENY BOURBON, HOUSE ICE, ANGOSTURA ORANGE BITTERS	
TAMARIND CROWNED SPARROW	15
BOTANIST ISLAY GIN, COINTREAU, BYRRH, TAMARIND, ROSE, EUCALYPTUS BITTERS	
SOUR FRISCO WARBLER	16
FRISCO BRANDY, GALLIANO, LEMON, ALLSPICE BUTTER SYRUP, BITTERCUBE BITTERS	
APPALACHIAN CANARY	13
JAMES E. PEPPER RYE, LEMON, MINT, POMEGRANATE MOLASSES, CHARCOAL	
BITTERED NORTH AMERICAN BARLEY	22
WESTLAND SINGLE MALT, CARDAMARO, CHINA, AMARO ANGELENO, ANGOSTURA BITTERS	
TARRAGON WITH THE WIND	17
EL TESORO BLANCO, LUXARDO, GINGER ELIZABETH APRICOT PRESERVE, EGG WHITE	

MOTHER'S DAY DINNER

May 12, 2019

4:00 pm - 8:00 pm

LITTLE GEM LETTUCE SALAD

DELTA ASPARAGUS, CALIFORNIA AVOCADO, CRISPY BACON AND CHAMPAGNE VINAIGRETTE

POTATO GNOCCHI

ENGLISH PEAS, GREEN GARLIC AND BLACK PEPPER CREAM

ROASTED ORA KING SALMON

CHICKPEA TABOULEH, CUCUMBER AND PICKLED ONIONS, DILL TZATSIKI

or

SHRIMP SCAMPI AND HOUSE MADE SPAGHETTI

SAVOY SPINACH AND ARUGULA WALNUT PESTO

or

GRILLED NEW YORK STEAK

CREAMED SWISS CHARD, CRISPY POTATOES AND HAWKS STEAK SAUCE

BASIL SHORTCAKE

LOCAL STRAWBERRIES AND RHUBARB, CHANTILLY CREAM

\$50 per guest