HAWKS

PUBLIC HOUSE

EASTER BRUNCH

Sunday, April 5th
10:00 am - 3:00 pm

Warm Pastries For The Table
petit lemon poppy scone,
chocolate and butter croissants

Chilled California Asparagus
deviled egg yolk, pickled onion + wild arugula, fried garlic,
shaved parmesan

Oishii Shrimp Congee
six mintue egg, snap peas + green garlic,
chili crunch

or

Spaghetti Alla Carbonara
crispy guanciale + english peas, poached egg,
pecorino romano

or

Almond Wood Grilled Flat Iron Steak
kennebec potatoes, fried egg, bearnaise sauce

Carrot Cake
cream cheese frosting, golden raisins + candied walnuts,
brown sugar gelato

$85 per guest

Executive Chef Michael Fagnoni
Chef De Cuisine Francisco Rivera, Sous Chef Diego Buenrostro
Chefs De Partie Alizzae Dayrit, Artem Cherdakov, Lonnie Bamba, Kijafa Burgie
Christopher Mello, Jaden Rice

MICHELIN GUIDE

SPARKLING WATER SERVICE AVAILABLE FOR $2 PER BOTTLE

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Brunch Cocktails

Mimosa 14
fresh squeezed orange juice & sparkling wine

Bunny Fu-Fu's Morning Coffee 19
espresso, vanilla vodka, hazelnut liqueur, chocolate liqueur & caramel foam

Hawks Bloody Mary 15
housemade bloody mary mix, vodka, olive & smoked bacon

Down the Rabbit Hole 17
carrot infused tequila, habanero cordial, orange, lime & ube foam

Brunch Refreshments

Bunny Fu-Fu's Morning Coffee N/A 10
espresso, hazelnut, chocolate liqueur & caramel foam

Mandarin Dreams 8
mandarin, vanilla, orange, lemon & sparkling water

Clarified Nojito 8
clarified citrus, mint cordial, seltzer water & mint foam

Coffee
Chocolate Fish Coffee Roasters

Koru Espresso 5
Caldas Decaf 5
Americano 4
Espresso 4
Cappuccino 6
Latte 6