



HAWKS

PROVISIONS +
PUBLIC HOUSE 

SIGNATURE DRINKS

EASTER CARROT FLIP	4
BURKE GIN, CARROT, GINGER, BEET, CELLULOSE FOAM	
BLOODY MARY	9
PLATINUM VODKA, HOUSE TOMATO MIXTURE, BRINED SEASONAL VEGETABLES	
MIMOSA KIT	30
J.P. CHENET, TIKI-GRIA, ORANGE JUICE, GENMAICHA-WOLFBERRY CORDIAL	
COFFEE & TONIC	13
MR. BLACK COFFEE LIQUEUR WITH HOUSE TONIC	
COFFEE FLOAT	5
ICED COFFEE AND SWEET CREAM GELATO	
VIETNAMESE COFFEE	5
ICED ESPRESSO, SWEETENED CONDENSED MILK	
ICED BLACK TEA	3
“OLD FASHIONED” ICED BLACK TEA	4
ICED TEA WITH ORANGE AND BITTERS	
ARNOLD PALMER	4
ICED TEA W/ LEMON SORBET	
FRESH SQUEEZED ORANGE JUICE	4

COFFEE, COCOA, & TEA

DRIP COFFEE	3	HOT COCOA	4
ESPRESSO	2.5	ICED COFFEE	3
MACCHIATO	3	AFFOGATO	3
CAPPUCCINO	3.5	MOCHA	4.5
HOT TEA	3	LATTE	4
CARAMEL LATTE	4.5	CHAI LATTE	4

EASTER BRUNCH

April 21, 2019

10:00 am - 2:00 pm

BUTTERMILK BISCUITS

SHAVED ROSEMARY HAM AND PEPPER JAM
(family style)

SPAGHETTI CARBONARA

ENGLISH PEAS, FRIED BLACK PEPPER CROUTONS AND PECORINO

or

CARAMELIZED ONION AND BACON QUICHE

ASPARAGUS AND GRUYERE CHEESE, FARM GREENS

or

SALMON GRAVLAX BENEDICT

HOUSEMADE ENGLISH MUFFIN AND DILL HOLLANDAISE, GRILLED ASPARAGUS

or

GRILLED NEW YORK STEAK

CRISPY POTATOES, FRIED EGG AND SALSA NEGRA

NANTES CARROT CAKE,

WILD RIVER KIWI, GOLDEN RAISINS AND CANDIED WALNUTS, HONEY YOGURT

\$40 per guest