



HAWKS

PROVISIONS +
PUBLIC HOUSE 

SIGNATURE DRINKS

SBAGLIATO DE AMERICANO	15		
GREENBAR GIN, ST. GEORGE BRUTO AMERICANO, BRUT, GRAPEFRUIT			
COFFEE & TONIC	13		
MR. BLACK COFFEE LIQUEUR WITH HOUSE TONIC			
BLOODY MARY	9		
PLATINUM VODKA, HOUSE TOMATO MIXTURE, BRINED SEASONAL VEGETABLES			
MIMOSA KIT	30		
J.P. CHENET, TIKI-GRIA, ORANGE JUICE, SEASONAL CORDIAL			
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		
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

MOTHER'S DAY BRUNCH

May 12, 2019

10:00 am - 2:00 pm

GRILLED COUNTRY TOAST

BURRATA, LOCAL STRAWBERRIES, BLACK PEPPER AGRODOLCE AND ARUGULA, SABA (family style)

CROQUE MADAME SANDWICH

HAM, CARAMELIZED GRUYÈRE, SUNNYSIDE UP EGG AND FARM GREENS, DIJON, CORNICHON PICKLES
or

CILANTRO AND LIME GRILLED ARGENTINIAN SHRIMP

LITTLE GEM LETTUCES, CRISPY BACON AND CALIFORNIA AVOCADO, DEVILED EGGS, CHAMPAGNE VINAIGRETTE
or

GRILLED NEW YORK STEAK AND EGGS

CRISPY POTATOES, SWEET PEPPERS AND CARAMELIZED ONIONS, CALIFORNIA AVOCADO SALSA VERDE

BASIL SHORTCAKE

LOCAL STRAWBERRIES AND RHUBARB, CHANTILLY CREAM

\$40 per guest

BRUNCH SIDES \$6

TOAST WITH BUTTER AND JAM
BREAKFAST POTATOES
CRISPY BACON