



# HAWKS

PROVISIONS +  
PUBLIC HOUSE



## SIGNATURE DRINKS

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

or

## GRILLED NEW YORK STEAK

CREAMED SWISS CHARD, CRISPY POTATOES AND HAWKS STEAK SAUCE

or

## GARLIC SHRIMP SPAGHETTI

SAVOY SPINACH AND ARUGULA WALNUT PESTO

## BASIL SHORTCAKE

LOCAL STRAWBERRIES AND RHUBARB, CHANTILLY CREAM

**\$50 per guest**