

LUNCH

HAWKS

PUBLIC HOUSE

MARINATED OLIVES 6

MARCONA ALMONDS + AGED WHITE CHEDDAR 8

CHICHARRONES caramelized onion dip 8

DEVILED EGGS english peas, pickled wild onions, fried black pepper 10

LIBERTY DUCK LIVER MOUSSE stone ground mustard, grilled bread 10

TORN CUCUMBER + GRILLED SHRIMP SALAD wild arugula, house tzatziki 14

LOCAL FARM GREENS strawberries, shallot, torn herbs, french feta, poppy seed vinaigrette 14 + grilled chicken 8

NIÇOISE SALAD poached tomato, tuna, summer beans, pickled corn, marinated olives, twelve minute egg 20

TAGLIATELLE summer squash, basil pistou, saffron crema 20

RIGATONI pork and rosemary ragu, fennel pollen and parmigiano reggiano 22

SPICY LOBSTER PO' BOY maine lobster, spicy remoulade, gem lettuce, soft roll 26

GRILLED STEAK FRITES watercress, parmigiano reggiano, bing cherry steak sauce, french fries 28

PUBLIC HOUSE LUNCH BURGER smash patty, aioli, dill pickles, wild arugula, pecorino perfetto, french fries 17

WARM HOUSEMADE COOKIES 7

TODAY'S FLAVOR GELATO amaretti cookie 4

DUO OF SORBETTO meyer lemon and saeng's strawberry 6

BUTTERMILK BISCUIT STRAWBERRY SHORTCAKE local strawberries, coffee bourbon chantilly 11

HANDCRAFTED NON-ALCOHOLIC DRINKS

THE HAWK FEATHER fresh lemonade, basil and sparkling water 6

CUCUMBER GOSHAWK fresh lime juice, cucumber and house ginger ale 6

STRAWBERRY SHRUB strawberries, distilled vinegar and sparkling water 6

PUBLIC HOUSE GINGER ALE house ginger shrub and sparkling water 6

POMEGRANITE SELTZER pomegranate juice, molasses and sparkling water 6

CHEF DE CUISINE DEREK SAWYER, SOUS CHEF JOSEPH PONCE
CHEFS DE PARTIE JULIAN ALLEN-BARFIELD, DAVID JACOSHENK, FRANCISCO RIVERA

SPARKLING WATER SERVICE AVAILABLE FOR \$1 PER BOTTLE

Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness

Effective Thursday, June 3, 2020, Hawks Public House will begin adding a 3% surcharge to all checks in an effort to provide competitive wages for our Heart of House staff, the talent preparing your meals.

If you have any reservations regarding this voluntary surcharge, please let your server know and we will remove the 3% surcharge from your check.

HAWKS

PUBLIC HOUSE

WINES

BY THE GLASS

		
LUCIEN ALBRECHT ROSÉ, CRÉMANT D'ALSACE NV	13	63
PATIENT COTTAT GRAND CAILLOU, SAUVIGNON BLANC, LOIRE VALLEY 2018	10	39
RAVINES DRY RIESLING, FINGER LAKES, NEW YORK 2017	13	49
FINCA NUEVA VIURA, RIOJA, SPAIN 2018	11	42
GRGICH HILLS ESTATE CHARDONNAY, NAPA VALLEY 2018	17	75
PRIVATE PROPERTY ROSÉ, SANTA LUCIA HIGHLANDS, MONTEREY COUNTY 2020	10	39
PEYRASSOL ROSÉ, "RÉSERVE DES TEMPLIERS," CÔTES DE PROVENCE, FRANCE 2019	12	47
MIURA PINOT NOIR, SANTA LUCIA HIGHLANDS 2018	18	75
GOTA DE ARENA TEMPRANILLO, CASTILLA Y LEÓN, SPAIN 2017	10	39
BASTIONI DEI COLLAZZI SANGIOVESE, CHIANTI CLASSICO, ITALY 2018	12	47
MCCAY CELLARS ZINFANDEL, OLD VINE, "FAITH," LOT 13 VINEYARD, LODI 2015	13	51
W. M. HARRISON "SIMPATICO" RED BLEND, RUTHERFORD, NAPA	18	70
MAYACAMAS CABERNET SAUVIGNON, "YOUNG VINES," NAPA VALLEY 2018	25	99

HAWK-TAILS

HAWKS LEMON DROP

TITO'S VODKA, HOUSE LIMONCELLO, FRESH LEMON JUICE 13

HAWKS MARTINI

TITO'S VODKA, SHAFT'S BLUE CHEESE STUFFED OLIVES 14

HAWKS POMEGRANATE COSMOPOLITAN

FRISCO IMMATURE BRANDY, COINTREAU, FRESH LIME, HOUSE GRENADINE 14

EASTERN THAI CRESTED GIMLET

JUNIPERO GIN, LEMONGRASS, THAI BASIL, KAFFIR LEAF, COCONUT, THAI CHILI 16

PUBLIC HOUSE REVIVER

BURKE GIN, LEMON, CARPANO ANTICA, HERBSAINT, AMARENA CHERRY 12

PUBLIC HOUSE ORIGINAL GIN & TONIC

GRAY WHALE CALIFORNIA GIN, HOUSE TONIC, CUCUMBER 14

STOCKTON GRIFFON

METAXA GIN STYLE BRANDY, OLD OVERHOLT RYE, CARPANO ANTICA, FERNET BRANCA, CHOCOLATE 16

HAWKS SAZERAC

OLD OVERHOLT BIB STRAIGHT RYE, HERBSAINT, PEYCHAUD'S BITTERS, AGAVE 13

PUBLIC HOUSE OLD FASHIONED

OLD TUB BIB BOURBON, HOUSE ICE, ANGOSTURA ORANGE BITTERS 13

CHEF SELECT MANHATTAN

BASIL HAYDEN'S DARK RYE, COCCHI di TORINO, ANGOSTURA, LEMON ZEST 19

DRAFT BEER

KING CONG

EL CHAMPEON LITE LAGER 3.8% 7

ALARO

CASTILLO, CLASSIC IPA 6.8% 8

CROOKED LANE

NO HANDS WEST COAST IPA 6.7% 7

BIG STUMP

ROWAN RED ALE 6.0% 8

BIKE DOG

FRUITY BENDER, KETTLE SOUR 8.4% 8

BOTTLES/CANS

ORIGINAL PATTERN (16OZ)

YAMAGATA RICE LAGER 5.0% 8

SCHÖNRAMER PILS (16.9OZ)

GERMAN PILSNER 6.0% 8

ORIGINAL PATTERN (16OZ)

BIRDS OF A FEATHER IPA 6.8% 8

BREAKSIDE (16OZ)

SALTED CARAMEL STOUT 6.7% 8

CLAUSTHALER

NON-ALCOHOLIC 4