

THE
BAR & GRILLE
AT OLD
HAWTHORNE

Executive Chef
Anthony Schmidt

— WINE BY THE GLASS —

Chardonnay - Eric Chevalier 9 13 36

Pay Nantais, Loire, FR

Chardonnay - Raeburn 10 15 40

Russian River Valley, Sonoma County CA

Vino Moscato 9 13 36

Washington State

Pinot Gris - Iris 9 13 36

Willamette Valley

Riesling - Prost 8 12 32

Germany

Sauvignon Blanc - The Loop 8 12 32

Awatere Valley, Marlborough, NZ

Rosé- OZV 9 13 36

California

Chandon Brut Split 11

Yountville, Napa, CA

Cabernet Sauvignon - Shannon Ridge 7 11 28

Lake County, CA

Cabernet Sauvignon - Slices 10 15 40

Napa Valley, CA

Malbec - La Posta Fazio 9 13 36

Mendoza, Argentina

Merlot - Grayson Cellars 8 12 32

Napa, CA

Pinot Noir - Urgency 9 13 36

Lake County, CA

Old Vine Zinfandel - Artein 8 12 32

Mendocino County

Red Blend - Conundrum 8 12 32

Rutherford, CA

Wild Card Wines 10 15 40

Ask your server about our featured red and white wines

— COCKTAILS —

Pina -Tini 10

Captain Morgan White | Malibu | Pineapple Juice | Cream De Cocunut | Blue Curacao

Grapefruit Kicker 10

Bombay Gin | Loop Sauvignon blanc | Fresh Lime | Simple Syrup | Grapefruit Juice

Effen Blood Orange Mule 10

Effen Blood Orange Vodka | Ginger Beer | Orange

Blueberry Lemon Drop Martini 10

Absolute Citron | Blueberry Lemon Simple Syrup | Splash Lemonade

Limoncello Martini 10

Deep Eddy Lemon Vodka | Caravella Limoncello | Lemon | Sugar Rim

Chocolate Martini 10

*Tito's Vodka | Creme De Cacao | Godiva Chocolate Liqueur
Hershey's Chocolate Syrup*

Effen Cucumber Martini 10

Effen Cucumber Vodka | Dry Vermouth | Cucumber

— APPETIZERS —

Tuna Poke 16

Sticky Rice | Seaweed Salad | Avocado | Jalapenos | Edamame | Cucumber | Spicy Mayo

GF 1/4 Sheet Tray Nachos 14

*Baked Tortilla Chips | Refried Beans | Cheese | Shredded Lettuce
Sour Cream | Pico De Gallo | Olives*

Add Chipotle Chicken 5 | Add Steak 7 | Add Shrimp 8 | Add Avocado 3

1/4 Sheet Tray Loaded Tots or Fries 15

Cheese | Bacon | Scallions | Sour Cream | Brisket | Pico De Gallo | More Cheese

Beet Hummus 14

Tahini | Za' Tar Seasoned Crispy Garbanzos | Seasonal Veggie Crudité | Grilled Pita

Fried Cheese Curds 10

Secret Sauce

Mini Lobster Roll 10

Buttery Hawaiian Roll | Shredded Lettuce | Duke's Mayo Lobster Salad

Pretzel Bites 8

Dijonaise | Beer Cheese

House Smoked Wings & Crudité 10/17

Choice of Buffalo, BBQ, or Sesame Ginger

Side of Ranch or Blue Cheese Dressing

Half Dozen or Full Dozen

Cold Shrimp Spring Rolls 14

Poached Jumbo Shrimp | Veggies | Lettuce | Fresh Herbs | Peanut - Coconut Sauce

— FLATBREADS —

The Tony 13

Fennel Sausage | Broccoli | Red Sauce | Pecorino | Mozzarella

BBQ Brisket 13

*BBQ Sauce | House Smoked Brisket | Corn - Black Bean Salsa | Pickled Red Onion | Cranberry -
Chipotle Carr Valley Cheddar Cheese | Arugula*

The Classic Margarita 12

Fresh Tomatoes | Mozzarella | Red Sauce | Basil

— SOUPS —

Seasonal Soup 8

Ask Your Server

GF Tomato Basil 6

Creamy Garden Tomato Bisque

SALADS

GF Old Hawthorne Caprese 14

Really Good Tomatoes | Burrata Cheese | Extra Virgin Olive Oil
Aceto Balsamico Tradizionale | Basil | Grilled Baguette

GF Greek Salad 8/13

Feta | Kalamata Olives | Tomato | Cucumber | Pepperoncini | Red Onion | Romaine
Radicchio | Italian Dressing | Greek Spices

GF Harvest Salad 7/14

Beet | Avocado | Citrus | Goat Cheese | Hazelnuts | Baby Kale | Walnut Dressing

Southwest Salad 8/14

Romaine | Radicchio | Avocado | Black Bean & Corn Salsa | Pickled Red Onions
Spiced Pepitas | Crispy Tortilla Strips | Shredded Cheddar-Jack Cheese
Spicy Lime Dressing

Baby Kale Caesar 7/13

Baby Kale | Sourdough Croutons | Crispy Parmesan | Pecorino | Caesar Dressing

House Garden Salad 6/12

Mixed Greens | Cucumbers | Red Onions | Carrots | Pepperoncini | Tomatoes
Choice of Ranch or Italian Dressing

HANDHELDS

With Choice of Side

Old Hawthorne Burger 15

1/2 Pound Certified Angus Beef | Lettuce | Tomato | Onion | Pickle | Brioche Bun
Choice of Swiss, American, Provolone, Cheddar, Brie, Pepper Jack, or Gouda
Add Sunny-Side-Up Egg (+2)

Chicken Club 14

Chicken Breast | Bacon | Swiss | Garlic Aioli | Pretzel Bun

Smash Burger Single 8 Double 15

Lettuce | Tomato | Duke's Mayo | American Cheese

Tempura Shrimp Tacos 18

Mango-Pineapple Slaw | Red Cabbage | Avocado

Chipotle Chicken Tacos 15

Shredded Lettuce | Pico De Gallo | Cheese | Sour Cream | Salsa

ADD-ONS

A La Carte Sides 4

House Cut Fries
Sweet Potato Fries
Fruit Salad
Cottage Cheese
Garden Salad (Ranch or Italian)
Baby Kale Caesar
Grilled Broccolini

Sumac Roasted Baby Carrots
Mashed Potatoes
Baked Potato
Loaded Baked Potato (+2)
Tomato Basil Soup (+2)
Seasonal Soup (+4)

Proteins

Faroe Island Salmon (+8)
Grilled Jumbo Shrimp (+8)
Grilled Steak (+7)
Grilled Chicken Breast (+6)

ENTREES

GF Seared Faroe Island Salmon 29

Red Curry Coconut Broth | Cold Grilled Cucumber Fat Noodle Salad

GF Grilled Pork Tenderloin 23

Creamed Corn | Ham Hock Braised Greens | Chow Chow | Blackberry Mostarda

GF 1/2 Smoked Chicken (Limited Daily Quantity) 21

Rhubarb Glaze | Peas | Baby Carrots | Wilted Spinach

Seared Diver Scallops 36

Farro "Risotto Style" | Peas | Grilled Compressed Melon | Prosciutto Calabrese Chile Beurre Blanc

Grilled Lamb Chops 35

Mediterranean Cous Cous | Barred Owl Merguez Sausage | Peperonata Preserved Meyer Lemon-Harissa Yogurt

Filet Mignon 40

Locally Foraged Mushrooms | Potato Puree | Bordelaise

Lobster Mac & Cheese 24

Gemelli Pasta | Cheese Sauce | Bagna Couda Bread Crumbs

Gremolata - Ricotta Gnocchi 23

Braised Lamb Shoulder | Parmesan Reggiano

SWEET TREATS

Creations by Becca Liptak - Pastry Chef

Chocolate Chip Skillet Cookie 11

*Hot-out-of-the-oven
Served with ice cream*

Pineapple Upside Down Cake 7

Blueberry Crisp 7

Blueberry Crisp | Roasted Corn Ice Cream

GF Ice Cream 5

*Two Scoops
Choice of Vanilla or Chocolate
Make it a Sundae (+3)*

Becca's Creations

*Ask your server to see what our Pastry Chef has prepared for today
(Limited Supply)*

GF Indicates Gluten Free Dish

Please address any allergies and other dietary concerns with your server

ORDER ONLINE VIA
THE OLD HAWTHORNE APP

Tap Tuesday

1/2 Priced Drafts 4-6pm

Wine Wednesday

1/2 Priced Glasses of Wine 4-6pm

Thirsty Thursday

1/2 Priced Bottled Beers 4-6pm

Friday Funday

1/2 Priced Well Liquors 4-6pm

Late Night Saturday

*1/2 Priced Beer, Well Liquors
& Glasses of Wine 8pm-close*

Bottomless Sundays

Bottomless Mimosas & Bloody Marys

