



Happy Hour

HOUSE CURED GREEN OLIVES, MARCONA ALMONDS AND DRY JACK	9
CRISPY PORK LUMPIA, SWEET CHILI LIME SAUCE, FRISÉE	10
CAESAR SALAD, SOURDOUGH CROUTONS, BOQUERONES AND PARMESAN	10
SMOKED PORK BELLY, CHARRED BROCCOLI, SPICY MISO BROTH AND XO SAUCE	12
DUCK CONFIT TOSTADA, NAPA CABBAGE SLAW, PLACER MANDARINS AND CHILE NEGRO	14
ARTISAN CHEESES, MEYER LEMON MARMALADE, MARCONA ALMONDS AND LAVASH	12
HAWKS BURGER, HOUSE GROUND WAGYU BEEF, BRIOCHE BUN AND FRENCH FRIES	17

Happy Hour

Cocktails

HAWKS MULE	8
PLATINUM VODKA OR LARCENY BOURBON, FRESH LIME JUICE AND GINGER BEER	
HAWKS MARGARITA	8
LUNAZUL BLANCO TEQUILA, FRESH LIME JUICE AND AGAVE NECTAR	
SAZERAC	9
1776 BARREL AGED RYE WHISKEY, HERBSAINT, BITTERS AND BURNT ORANGE	
EL CUBANO	8
1776 BARREL AGED RYE WHISKEY, COHIBA SYRUP, TOBACCO BITTERS, PEPPER	
LONDON CALLING	9
EARL GREY INFUSED VODKA, MANDARIN MARMALADE, LEMON AND VANILLA	
LADY MARMELADE	8
LONDON DRY GIN, GINGER, MANDARIN MARMALADE AND POMEGRANATE	

Wine

SEGURA VIUDAS CAVA, SPAIN NV	6
BALLARD LANE CHARDONNAY, CENTRAL COAST 2013	6
CAMBRIA CHARDONNAY, SANTA MARIA VALLEY 2015	9
CA'MOMI RED BLEND, NAPA VALLEY 2014	6

Beer

HAWKS BRAU, GRANITE BAY, CA	4
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