



HAWTHORN
GRILL

HAPPY HOUR COCKTAILS

4PM-6PM, DAILY
BAR & PATIO

CLASSICS

MIKE'S MULE 7

Tito's Handmade Vodka, Fresh Lime Juice
Fever Tree Ginger Beer

I'M ON THE BEACH 7

Myer's Dark Rum, Captain Morgan Spiced Rum, Malibu Rum,
Pineapple Juice, Grenadine, Orange Juice

HAWTHORN SANGRIA 7

House-Batched Red Sangria, Infused with Fruit

SPICE MARKET OLD FASHIONED 8

Knob Creek Bourbon, Spiced Maple Syrup,
Moroccan Bitters

ANGRY CUCUMBER 8

Hanson's Organic Habanero Vodka, Jalapeño, Fresh Lime Juice,
Simple Syrup, Mr. Q. Cumber Soda, Mint Leaves

SIGNATURE COCKTAILS

HAWTHORN CIDER 7

Four Roses Bourbon, Domaine de Canton, Fresh Ginger,
Lemon, Sparkling Cider

BLUE HEAVEN 7

Bacardi Rum, Blue Curacao, Pineapple Juice,
Coconut Water, Whipped Cream

GIN APPLE BOB 7

Apple Infused London Dry Gin, Tonic,
Cinnamon Stick, Star Anise

WORDSMITH NO.2 8

Bombay Gin, Pernod, Luxardo Maraschino, Lime

PUMPKIN SPICED WHITE RUSSIAN 8

Las Vegas Distillery Vodka, Bailey's Pumpkin Spice,
Kahlua Coffee Liqueur, Whipped Cream

\$4 HOUSE WINE

Merlot • Chardonnay • Cabernet Sauvignon

\$3.⁵⁰ DRAFT BEER

Bud Light • Pyramid Hefeweizen • Lagunitas IPA
Modelo • Bad Beat • Peroni

\$3 BOTTLED BEER

Budweiser • Coors Light • Miller Lite • Michelob Ultra
Blue Moon • Sam Adams • Corona • Corona Light • Heineken,
Guinness • Amstel Light • New Castle • Stella Artois
Sierra Nevada • Deschutes Fresh Squeezed IPA Squatters
Double IPA • Angry Orchard Hard Cider Crisp Apple