

THE HAWKEYE BAR & GRILL

FIRE BAR & LATE NIGHT MENU

CAESAR SALAD

hearts of romaine | focaccia croutons
romano cheese | caesar dressing 12

SHRIMP TOAST

shrimp & scallion mousse
sesame seed | plum sauce 16

SZECHUAN GLAZED BRUSSELS SPROUTS

peanut | scallion | sesame 15

PORK BELLY BAO BUNS

pork belly | bahn mi veg
pickled fresno pepper | hoisin 16

SPRING ROLLS

duck confit | cabbage & carrot
sweet & sour plum sauce 16

MARGHERITA FLATBREAD

mozzarella | tomato sauce | basil 15

SEASONAL COCKTAILS

SPICED SLIDER

spitball cinnamon whiskey | laird's applejack | lemon
apple cider | cinnamon syrup 14

ORCHARD CAMPFIRE

stoli vodka | st.germain elderflower liqueur
lime | simple syrup | torched rosemary 14

ORANGE & CLOVE

beanball bourbon | grand mariner
spiced syrup | lemon | walnut bitter 15

AUTUMN AMBROSIA

sombra joven mezcal | casamigos blanco tequila
fig jam | lime 14

WARM HARVEST SERENADE

appleton rum | sam smith boatyard rum
apple butter | lemon | whipped cream 15

THYME TRAVELER

beefeater gin | amaro nonino
cranberry | cinnamon syrup | lime 14

BENGAL CHAI MARTINI

stoli oranj | mozart white chocolate liqueur
baranjager | amaro nonino | oat milk
house-brewed chai 16

SIGNATURE MOCKTAILS

POMEGRANATE FIZZ

pomegranate juice | fig jam
lemon | simple syrup | club soda 10

APPLE BUTTER BEER

apple butter | apple cider | whipped cream 12

ICED CHAI

house-brewed chai | oat milk 10

BRAMBLIN' MAN

blackberry | pomegranate
root beer herbs | tonic 12

OTESAGA LEMONADE

fresh lemonade with house-made flavors
traditional | vanilla | rhubarb | hibiscus 10

add a spirit to any mocktail 4

tito's vodka | tanqueray gin | mt. gay eclipse rum

Please alert your server of any special requirements or food allergies. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. The 8% New York sales tax and server gratuity are not included in our prices.