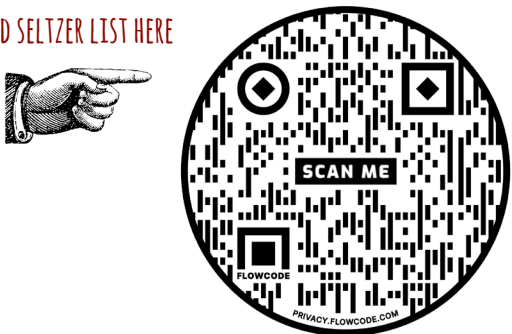


Here at Hawthorne’s Backyard our food is prepared fresh to order. “Good things come to those that wait”, and we would like to think that our food is not just good but great and worth the time it takes to make it just right. Sit back, enjoy yourself, and...

Welcome to our Backyard!



VIEW OUR FULL BEER AND SELTZER LIST HERE



Good Food. Good Drinks. Good People.

1200 W. Hawthorne Lane West Chicago, IL 60185 | 630.293.6700 | hawthornesbackyard.com

FOR PARTIES OF 6 OR MORE DURING BUSY HOURS, WE DO NOT SPLIT CHECKS. WHY? BECAUSE SEPARATE CHECKS = SEPARATE TICKETS = A BACKED-UP KITCHEN AND BAR THAT EVEN A BAG OF PRUNES COULDN'T FIX. THANKS FOR UNDERSTANDING!

FOOD SPECIALS

A 2.5% SURCHARGE APPLIES TO CREDIT CARD PAYMENTS. WE PREFER HONESTY OVER SNEAKINESS—UNLIKE SOME PLACES, WE DON'T BURY THE COST IN THE MENU AND QUIETLY CHARGE EVERYONE MORE. CASH CUSTOMERS, REJOICE—YOU'RE NOT FOOTING THE BILL FOR SOMEONE ELSE'S SWIPE!

DRINKS

- \$3.00 (Free Refills Upon Request)
RC, Diet Rite, 7-Up, Mello Yello,
Dr Pepper, Lemonade, Fruit Punch,
Fresh Brewed Unsweetened Iced Tea
IBC Bottled Root Beer \$2.50
- Strawberry Puréed Lemonade \$3.25
Mango Iced Tea, Blackberry Iced Tea \$3.25
(1 Free Refill Upon Request)
Coffee, Hot Chocolate, Hot Tea \$1.75
Milk, Pineapple, Cranberry, Grapefruit,
Tomato, and Orange Juice \$2.50

THURSDAY
Chicken and Ribs

\$24.99 Slab and a Half of Ribs
with a Basket of Fries

\$13.50 Boneless Wings with Fries

FRIDAY

King James Fish Fry 4-10pm
Golden haddock, beer battered and
fried to perfection. Served with fries,
coleslaw, tartar sauce, cornbread, and
cinnamon butter.

Two Pieces: \$15.50 Three Pieces: \$17.50

BACKYARD STARTERS

Famous Fire Pit Wings Sorry, no splitting of flavors allowed.

Ten of our original breaded chicken wings tossed in your choice of any of our famous sauces. Served with celery and blue cheese or ranch dressing. \$15.25

SAUCE CHOICES:

Mild, Hot, *Shocker, Insane (CAUTION-VERY HOT!)*,
BBQ, Honey Mustard, Honey BBQ, Garlic, Garlic Parmesan, Hot Garlic,
Korean Kick, Habanero Mango, or Jamaican Jerk

DRY RUB CHOICES:

Cajun, Lemon Pepper, Cajun Lemon Pepper, Buffalo Ranch

Woodsmen Nacho’s GF

A huge plate of fresh fried tortilla chips topped with chili, melted cheddar and pepper jack cheese, lettuce, tomatoes, green onions, and jalapeños. Served with sour cream, and guacamole on the side. \$14.50

PROTEIN ADD-ONS: GRILLED CHICKEN BREAST \$6 • FLAT IRON STEAK \$8 • BBQ PULLED PORK \$4 • POT ROAST \$5

BLT Dip

Creamy smoked bacon dip served with warm pita bread and tortilla chips. \$11.75

Dutch Oven Potato Skins GF

Four baked potato halves with melted cheese, bacon, and green onion.
Served with sour cream on the side. \$12.00

Beer Battered Onion Rings

A basket of beer battered onion rings served hot and delicious. \$10.50

Beer Battered Wisconsin White Cheddar Cheese Curds

Real Wisconsin white cheddar cheese curds fried golden brown.
Served with a side of marinara or ranch. \$12.00

Southwest Egg Rolls

Everyone’s favorite with a backyard twist. Filled with chicken, cheese, spinach, black beans, and corn. Served with guacamole ranch on the side. \$13.00

Burnt End Poutine

Fries topped with pot roast gravy, queso fresco, green onions, and burnt ends. \$16.75

Backyard Sampler

A sampling of a few favorites here at Hawthorne’s. Southwest egg rolls, fire pit wings, dutch oven potato skins, and onion rings.
Sorry, no substitutions. \$18.50

TACOS

3 flour tortillas topped with cabbage, carrots, and Pico de gallo.
Served with your choice of one side.

Fish Tacos

Pan fried fresh grouper with a cilantro guacamole ranch drizzle. \$18.25

Blue Moon Pork Tenderloin Tacos

Pork tenderloin marinated in Blue Moon, honey, and mango sauce with a cilantro guacamole ranch drizzle. \$18.25

Brisket Tacos

Beef brisket marinated in jalapeños, garlic, and onions combined with an elote sauce drizzle gives this taco an amazing taste. \$18.25

*GLUTEN FREE TORTILLA OPTION AVAILABLE UPON REQUEST.

SOUPS & SALADS

Homemade Hawthorne's Chili GF

Our award winning recipe chili topped with cheddar and onion upon request.

Bowl \$5.00 Cup \$4.00

Soup of the Day

Bowl \$3.99 Cup \$2.75

Tomato Artichoke Bread Soup

Homemade chicken stock, roasted artichokes & tomatoes, veggies, bread, seasoning, and Parmesan cheese make up this masterpiece of a soup.

Bowl \$4.25 Cup \$3.00 TRY IT BAKED WITH PROVOLONE CHEESE FOR ONLY 75¢ MORE!

Soup & Salad

Bowl of soup or chili and a house salad or side caesar salad. \$9.00

Caesar Salad GF

Fresh cut romaine tossed with Parmesan cheese, croutons and caesar dressing.
Served with garlic bread wedges. \$11.00

PROTEIN ADD-ONS:

GRILLED CHICKEN BREAST \$6 • FLAT IRON STEAK \$8 • GRILLED OR BLACKENED SALMON \$10 • BLACKENED GROUPER \$10

FiFi's Salad GF

Romaine and iceberg lettuce, green apples, cranberries, pecans, and queso fresco all tossed in our house dressing. Served with garlic bread wedges. \$11.50

PROTEIN ADD-ONS:

GRILLED CHICKEN BREAST \$6 • FLAT IRON STEAK \$8 • GRILLED OR BLACKENED SALMON \$10 • BLACKENED GROUPER \$10

Blackened Salmon Salad GF

Thin slices of wild caught grilled salmon served on top of fresh cut romaine and iceberg lettuce. Topped with shredded cheddar jack, green pepper, tomato, onion, croutons, and garlic bread wedges. Served with guacamole ranch dressing on the side. \$20.00

Southwestern Cobb Salad MAKE IT A WRAP!

Romaine and iceberg lettuce topped with Cajun fried chicken, avocado, Pico de gallo, green onion, egg, bacon, green pepper, and shredded cheddar jack cheese. Served in a tortilla bowl with guacamole ranch dressing on the side. \$16.75

DRESSINGS

Ranch, House Vinaigrette, Honey Mustard, Caesar, Blue Cheese,
Creamy Garlic, Italian, Thousand Island, and French

GF = GLUTEN FREE WITHOUT GARLIC BREAD AND CROUTONS

WANT TO THANK OUR HARDWORKING
KITCHEN STAFF?



Miller
Lite



Add a Bucket of Miller Lite to your bill for them to enjoy
after their shift.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

GF = GLUTEN FREE

BURGERS

Served with fries and a pickle

All of our hand-patted burgers are a full half pound of 100% pure Angus beef with our own special seasoning and fire grilled to your liking. Served on a gourmet brioche roll with lettuce, tomato, onion and pickle.

ALL BURGERS & SANDWICHES ARE GLUTEN FREE WITHOUT A BUN, FRAZZLED ONION, OR ONION RINGS.

TOPPINGS

CHEDDAR .75 • PROVOLONE .75 • SWISS .75 • AMERICAN .75 • PEPPER JACK .75 • CRUMBLED BLUE .75
GRILLED ONIONS .50 • FRAZZLED ONIONS .50 • SAUTÉED MUSHROOMS .50 • GUACAMOLE .50
MAPLE BACON 1.00 • FRESH AVOCADO 1.00 • CHILI 1.00 • FRIED EGG 1.00

The Original Backyard Burger \$15.00

With cheese add .75. Double it and add another 1/2 pound patty for \$4.75!

The Ringer

Topped with swiss cheese and sautéed mushrooms. \$16.50

The Bags Burger

Topped with cheddar cheese and maple bacon. \$16.50

Black and Blue Burger

Blackened, seasoned burger topped with crumbled blue cheese, sautéed mushrooms, and frazzled onions. \$16.50

El Coyote Burger

Glazed with our habanero mango sauce and topped with pepper jack, onion rings, and jalapeños. \$17.00

Blackened Mac & Cheese Burger

Blackened seasoned burger topped with our homemade mac & cheese. \$16.50

BBQ Brisket Burger

An 8 oz. burger topped with BBQ beef brisket, bacon, cheddar cheese, and frazzled onions equals 13 oz. of meat heaven. \$19.25

Turkey Burger

100% pure ground turkey grilled to perfection and topped with guacamole. \$15.25



BLACK BEAN VEGGIE
PATTIES AVAILABLE!



SANDWICHES

Served with fries and a pickle

Burnt End Grilled Cheese GF

Garlic-toasted cheddar & pepper jack grilled cheese stacked with crispy burnt ends and finished with a sweet BBQ drizzle. \$18.50

Slow Roasted Pulled Pork GF

Tender pork pulled from our very own pig roasts - then simmered in our signature BBQ sauce. Served on a brioche roll and topped with frazzled onions. \$15.75

Momma's Pot Roast

Our mom's 50 year old recipe of slow roasted tender pot roast, simmered in gravy, then baked on a hoagie with provolone cheese. \$16.75

The Reuben GF

Slow roasted corned beef piled high on marble rye with thousand island dressing, swiss cheese, and sauerkraut. \$18.00

Horseshoe Club GF

Triple-decker on white bread with turkey, ham, maple bacon, mayo, lettuce, tomato, and swiss cheese. \$15.00

Pepper Jack Brisket Dip GF

Hand sliced garlic, onion, and jalapeño dry rubbed brisket, topped with pepper jack cheese, and then baked on a hoagie. Served with au jus on the side. \$18.50

Flat Iron Steak Sandwich GF

Seasoned 8oz. flat iron steak, served on a brioche bun with lettuce, tomato, onion and a pickle. \$18.50

Blackened Grouper GF

A large filet tossed in our homemade blackened seasoning then grilled to perfection and topped with frazzled onions. Served on a brioche bun with lettuce, tomato, and Cajun mayo. \$19.00

The Volleybird GF

Your choice of a grilled chicken sandwich done 1 of 4 ways. Blackened, Buffalo, Herb Marinated, or BBQ. Served on a brioche roll with lettuce, tomato, and onion. \$16.50

Buffalo or Nashville Chicken Sandwich

Breaded chicken breast either done buffalo style with your choice of ranch or blue cheese or Nashville style with slaw and pickle slices. Served on a brioche bun with lettuce, tomato, onion, and a pickle. \$16.50



ADD A FRIED EGG FOR A BUCK!

ENTRÉES

Served with choice of soup or dinner salad & two sides*

Mouth Watering Ribs

Tender baby back dry rubbed ribs, slow roasted and then smothered in our signature backyard BBQ sauce. We promise you these are some of the best fall off the bone ribs you have ever tasted. Full Slab \$29.00 Half Slab \$18.00 GF

Backyard Grilled Salmon GF

Wild caught Atlantic Salmon fillet grilled and either glazed in our signature backyard BBQ sauce or brushed with garlic herb butter. \$24.50

BBQ Pork Chops GF

3 hand cut pork chops, basted in our wet rub and then smoked to medium temperature perfection. \$23.50

BBQ Chicken Thighs GF

Tender, juicy, dry rubbed chicken thighs from the smoker to your plate. \$21.50

BBQ Beef Brisket GF (NO BREAD)

Dry rubbed, slow roasted beef brisket, hand sliced then simmered in our signature BBQ sauce and served on Texas toast. \$24.50

Backyard BBQ Combo GF

Choose any two of the following items: Ribs, Salmon, BBQ Pork Chops, Beef Brisket, Burnt Ends, or Chicken Thighs. \$32.50

Fried Shrimp Basket

Eight battered jumbo shrimp, fried golden brown and served with cocktail sauce. \$20.50

Mac and Cheese BBQ Brisket Dinner

This meal is BIG! Mac & cheese and BBQ brisket mixed together with a bread crumb topping and sprinkling of green onions. Served with garlic bread. No sides. \$22.00

- **Regular Sides:**
- Smashed Potatoes GF
- French Fries GF
- Tater Tots GF
- Baked Beans GF
- Steamed Veggies GF
- Cole Slaw GF
- Baked Potato GF (Fri. & Sat. Nights after 4pm)

Premium Sides (\$1 Extra):

- Sweet Potato Fries
- Onion Rings
- Mac n' Cheese
- Seasonal Corn on the Cob (Butter or Elote) GF



WE CAN ONLY FIX MISTAKES IF WE KNOW ABOUT THEM. PLEASE LET A HUMAN KNOW, NOT A WEBSITE.

DESSERTS

We saved the best for last

Autumn's Cookie Monster

Six inches of warm homemade chocolate chip cookie madness. Topped with ice cream, caramel, hot fudge, and whipped cream. \$7.99

Chocolate Molten Lava Cake

The name says it all. \$7.99

Homemade 7 Layer Carrot Cake

Served warm and enough for two! \$10.99

Homemade Apple Pie

Warm and crisp fresh apple pie. \$7.99



ADD A SCOOP OF ICE CREAM TO ANY DESSERT FOR 50¢

THERE IS A 2.5% SURCHARGE FOR CREDIT CARD PAYMENTS. UNLIKE OTHER RESTAURANTS, WE TRY TO BE TRANSPARENT AND NOT JUST PAD THE CHARGES INTO OUR MENU RIPPING OFF THE PEOPLE PAYING WITH CASH.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

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