

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 BOTTLED BEER LIST HERE



Good Food. Good Drinks. Good People.
1200 W. Hawthorne Lane West Chicago, IL 60185 630.293.6700 hawthornesbackyard.com

FOOD SPECIALS

SORRY, WE DO NOT SPLIT CHECKS.

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DRINKS

\$3.00 (Free Refills Upon Request)
RC, Diet Rite, 7-Up, Mello Yello,
Dr Pepper, Lemonade, Fruit Punch,
Fresh Brewed Unsweetened Iced Tea
Cans of Coke, Diet Coke, Sprite \$1.50
IBC 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
\$23.99 Slab and a Half of Ribs
with a Basket of Fries
\$6.99 Beer Battered Chicken Tenders
Four large tenders with choice of
dipping sauce.

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: \$13.50 Three Pieces: \$15.50

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. \$14.25

SAUCE CHOICES:

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

DRY RUB CHOICES:

Cajun, Lemon Pepper, Cajun Lemon Pepper, Buffalo Ranch

Woodsman 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, salsa, and guacamole on the side. \$12.50

ADD FLAT IRON STEAK \$7 • ADD GRILLED CHICKEN \$4 • ADD BBQ PULLED PORK \$4 • ADD POT ROAST \$5

BLT Dip

Creamy smoked bacon dip served with warm pita bread and buffalo kettle chips. \$10.25

Dutch Oven Potato Skins Gf

Four baked potato halves with melted cheese, bacon, and green onion.
Served with sour cream on the side. \$10.75

Cheese Sticks

Eight fried mozzarella sticks served with marinara. \$10.00

Beer Battered Onion Rings

A basket of beer battered onion rings served hot and delicious. \$9.50

Loaded Tater Tots Gf

Melted cheddar cheese sauce, bacon, and green onions.
Served with sour cream on the side. \$9.50

Sophia's Sliders

Three of our popular sandwiches served as four mini style sandwiches.
Choose one of the following pot roast, pulled pork, or cheeseburger.
Topped with frazzled onions. \$12.75

Bacon Garlic Parmesan Pretzel Fries

Soft baked pretzels tossed in garlic Parmesan butter and topped with bacon and green onion. Served with cheese sauce for dipping. \$11.75

Beer Battered Wisconsin White Cheddar Cheese Curds

Real Wisconsin white cheddar cheese curds fried golden brown.
Served with a side of marinara. \$11.00

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. \$11.50

Backyard Sampler

A sampling of a few favorites here at Hawthorne's. Southwest egg rolls, fire pit wings, dutch oven potato skins, and cheese sticks.
Sorry, no substitutions. \$15.75



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



SOUPS & SALADS

Homemade Hawthorne's Chili Gf

Our award winning recipe chili topped with cheddar and onion upon request.
Bowl \$4.50 Cup \$3.50

Soup of the Day

Bowl \$3.99 Cup \$2.69

Tomato Artichoke Bread Soup

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

Bowl \$3.99 Cup \$2.69 **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. \$7.25

Grilled Chicken Caesar Salad Gf

Fresh cut romaine tossed with Parmesan cheese, croutons and caesar dressing. Topped with our marinated herb grilled chicken breast and garlic bread wedges. \$14.25

Substitute Grilled Salmon \$18.00

Chef Salad Gf

Romaine and iceberg lettuce topped with sliced turkey, sliced ham, eggs, bacon, tomato, cheddar cheese, swiss cheese, croutons, and garlic bread wedges. Choice of dressing on the side. \$13.00

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. \$18.00

Blue Cheese Wedge Salad Gf

Half of a head of iceberg lettuce topped with crumbled blue cheese, egg, bacon, tomato, carrot, green onion, and croutons. Choice of dressing on the side. \$10.50

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. \$14.50

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

Gf = GLUTEN FREE WITHOUT GARLIC BREAD AND CROUTONS

TACOS

3 flour tortillas topped with cabbage, carrots, and Pico de gallo.

Served with your choice of one side.

*GLUTEN FREE TORTILLA OPTION AVAILABLE UPON REQUEST.

Fish Tacos

Pan fried fresh tilapia with a cilantro guacamole ranch drizzle. \$15.75

Blue Moon Pork Tenderloin Tacos

Pork tenderloin marinated in Blue Moon, honey, and mango sauce with a cilantro guacamole ranch drizzle. \$15.75

Brisket Tacos

Beef brisket marinated in jalapeños, garlic, and onions combined with an elote sauce drizzle gives this taco an amazing taste. \$15.75

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 • CRUMBLD 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 \$13.50

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. \$14.75

The Bags Burger

Topped with cheddar cheese and maple bacon. \$14.75

Black and Blue Burger

Blackened, seasoned burger topped with crumbled blue cheese, sautéed mushrooms, and frazzled onions. \$14.75

El Coyote Burger

Glazed with our habanero mango sauce and topped with pepper jack, onion rings, and jalapeños. \$15.00

Blackened Mac & Cheese Burger

Blackened seasoned burger topped with our homemade mac & cheese. \$14.75

BBQ Brisket Burger

An 8 oz. burger topped with BBQ beef brisket, bacon, cheddar cheese, and frazzled onions equals 13 oz. of meat heaven. \$17.50

Turkey Burger

100% pure ground turkey grilled to perfection and topped with guacamole. \$13.75

LIGHTLIFE Burger

Cooks, smells, and tastes like real meat but is made directly from plants! \$13.75



ADD A FRIED EGG FOR A BUCK!

SANDWICHES

Served with fries and a pickle

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. \$14.50

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. \$15.50

The Reuben GF

Slow roasted corned beef piled high on marble rye with thousand island dressing, swiss cheese, and sauerkraut. \$15.00

Horseshoe Club GF

Triple-decker on white bread with turkey, ham, maple bacon, mayo, lettuce, tomato, and swiss cheese. \$13.50

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. \$16.00

The Monte Carlo

Our twist on the classic Monte Cristo. Ham, bacon, blackened chicken, swiss, and cheddar cheese all baked between two pieces of french toast. Served with red raspberry jam. \$15.25

Flat Iron Steak Sandwich GF

Seasoned 8oz. flat iron steak, served on a brioche bun with lettuce, tomato, onion and a pickle. \$16.50

Blackened Grouper GF

A large filet tossed in our homemade blackened seasoning then grilled to perfection and topped with frazzled onions. Served on a hoagie with lettuce, tomato, and Cajun mayo. \$15.75

The Volleybird GF

Your choice of a chicken sandwich done 1 of 4 ways. Blackened, Buffalo, Herb Marinated, or BBQ. Served on a brioche roll with lettuce, tomato, and onion. \$15.00

Buffalo or Nashville Chicken

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. \$15.00

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 \$24.25 Half Slab \$17.00 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. \$19.50

BBQ Pork Chops GF

3 hand cut pork chops, basted in our wet rub and then smoked to medium temperature perfection. \$18.25

Half Backyard BBQ Chicken GF

Tender, juicy, dry rubbed half a chicken straight from the smoker to your plate. \$17.25

GET IT MEXICAN STYLE WITH TORTILLAS, PICO DE GALLO, GUACAMOLE, AND SOUR CREAM! (NO SIDES WITH MEXICAN STYLE)

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. \$19.75

Backyard BBQ Combo GF

Choose any two of the following items: BBQ Pork Chops, Ribs, Salmon, Beef Brisket, or Half Chicken. \$28.75

Fried Shrimp Basket

Eight battered jumbo shrimp, fried till golden brown and served with cocktail sauce. \$17.00

Pot Roast Platter

We have taken our #1 selling sandwich and made it into a complete meal! Our slow roasted, tender pot roast simmered in it's natural gravy served with smashed potatoes and veggies. \$18.25

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. \$18.00

SIDES

Regular Sides

ALL REGULAR SIDES ARE GLUTEN FREE EXCLUDING COBBLER.

Smashed Potatoes

French Fries

Tater Tots

Baked Beans

Steamed Veggies

Cole Slaw

Apple Cobbler

Potato Salad

Baked Potato (Fri. & Sat. Nights)

Premium Sides (\$1 Extra)

Onion Rings

Sweet Potato Fries GF

Mac n' Cheese

Buffalo Kettle Chips GF

Seasonal Corn on the Cob GF
(Butter or elote)

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. \$6.99

Chocolate Molten Lava Cake

The name says it all. \$6.99

Homemade 7 Layer Carrot Cake

Served warm and enough for two! \$7.99

Brown Bag Apple Pie

Secret homemade recipe of this warm crisp fresh apple pie. \$6.99

S'mores

When we have an outside fire going, kids can gather around and enjoy this favorite campfire treat for free!



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

GF = GLUTEN FREE