

NIGHTHAWK

BREWERY & PIZZA

JOIN US FOR HAPPY HOUR!

3PM-6PM MONDAY-FRIDAY

ALL FULL POUR DRAFT BEER

\$5

PREMIUM RAIL DRINKS

\$5

HOUSE WINE

\$5

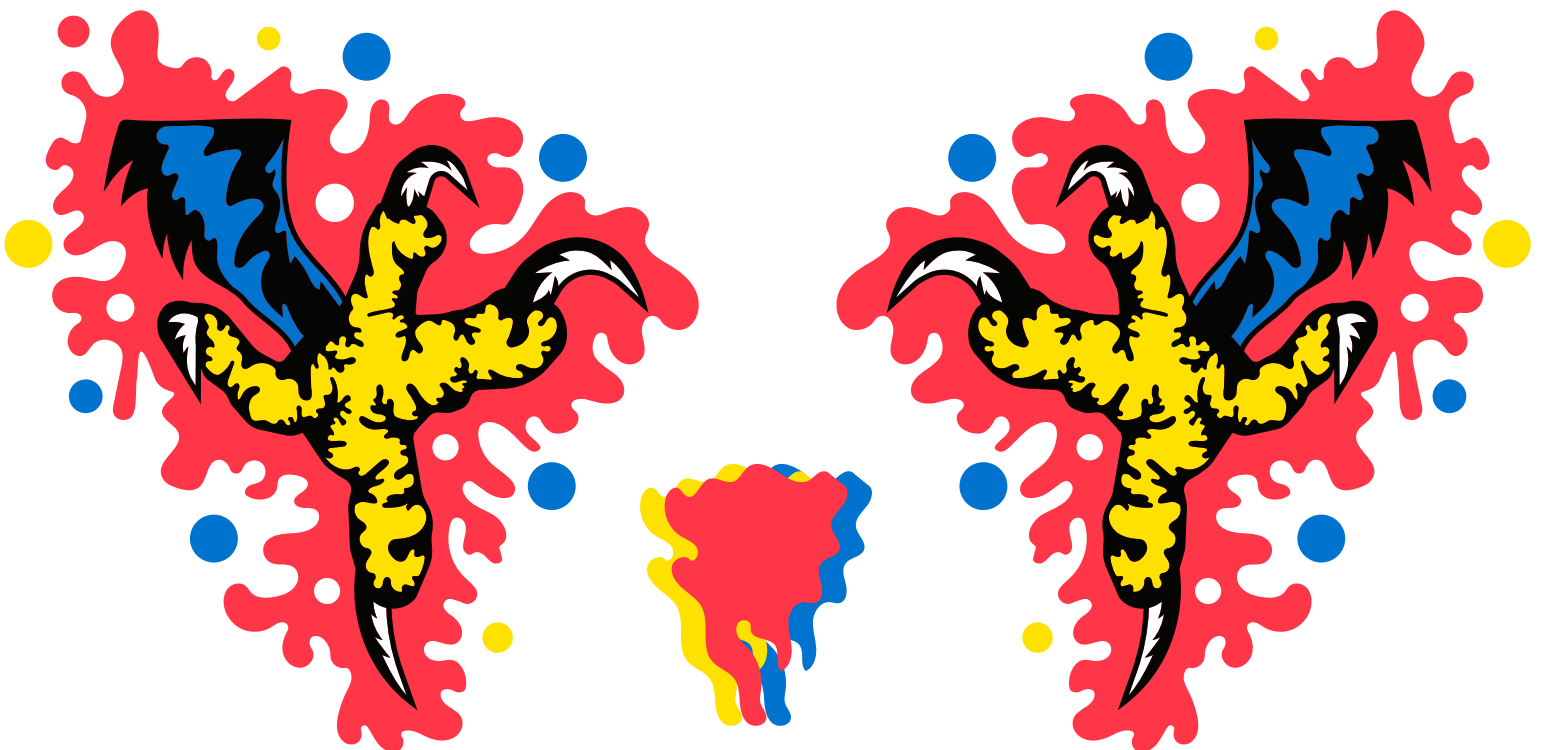
TAVERN CHEESE PIZZAS

\$8

***TAVERN PEPPERONI OR
SAUSAGE PIZZAS***

\$10

ALL STARTERS 50% OFF



SALADS

CAESAR /\$13

TRADITIONAL CAESAR DRESSING, PECORINO, GARLIC BREAD CRUMBS, SMOKED BLACK PEPPER

GREEN GODDESS SALAD /\$12

GREEN GODDESS DRESSING, TOMATO, PEPPERONI BREAD CRUMBS, CUCUMBERS, AND “EVERYTHING” BAGEL SEASONING

FARRO SALAD /\$12

FARRO, PESTO, ARUGULA, TOMATO, CUCUMBER, GARLIC BREAD CRUMBS. VEGAN AND NUT FREE!!!

BURRATA /\$16

PORCHINI OIL, BASIL, SPRING MIX

STARTERS

TATER TOT NACHOS /\$15

NACHO CHEESE, PICKLED PEPPERS, SCALLIONS, AND HICKORY SMOKED PORK SHOULDER

HICKORY SMOKED WINGS /\$14

1 LB. OF CHICKEN WINGS DRY-RUBBED AND HICKORY-SMOKED, TOSSED IN YOUR CHOICE OF HOUSE MADE CAROLINA BBQ OR BUFFALO SAUCE AND SERVED WITH A SIDE OF FANCY RANCH OR “BLANCH.” (RANCH + BLEU CHEESE)

FRENCH ONION DIP /\$7

FRENCH ONION DIP WITH SMOKED ONIONS SERVED WITH POTATO CHIPS - A PERFECT STARTER OR LATE NIGHT SNACK

FANCY FRIES /\$8

FRIES TOSSED IN A GARLIC HERB BLEND AND SERVED WITH TANGY “HAWK SAUCE,” AND BEER CHEESE (MADE IN HOUSE WITH NIGHTHAWK LAGER!)

MEATBALLS /\$12

BEEF, SWEET ITALIAN SAUSAGE AND BANANA PEPPERS WITH OUR HOUSEMADE TOMATO SAUCH AND FRESH-BAKED SOURDOUGH TOAST

SANDWICHES & STUFF

ALL SANDWICHES COME WITH A SIDE OF FRIES (SUBSTITUTE TOTS +\$2)

OKC ONION BURGER /\$14

TWO SMASH PATTIES, AMERICAN CHEESE, CARAMELIZED ONION, SHREDDED LETTUCE, PICKLED JALAPEÑOS, PICKLES, SMOKED MAYO ON A POTATO ROLL
VEGETARIAN? ASK FOR AN IMPOSSIBLE BURGER!!!

DUNDEE BURGER /\$14

TWO SMASH PATTIES, AMERICAN CHEESE, PICKLES, CRISPY FRIED ONIONS AND “RYAN LOVES OUTBACK” SAUCE (ALSO AVAILABLE AS AN IMPOSSIBLE BURGER)

SMASH BURGER SLIDERS /\$14

SMASH BURGER ON A 4 ‘KINGS HAWAIIAN’ SLIDER ROLLS WITH AMERICAN CHEESE, PICKLES, ONIONS, AND HAWK SAUCE

SMOKED CHICKEN SANDWICH /\$14

SMOKED CHICKEN THIGH WITH ALABAMA WHITE SAUCE, CABBAGE, PICKLES, SHALLOTS AND HOUSE-MADE HONEY MUSTARD SERVED ON A POTATO ROLL

BUFFALO CHICKEN SANDWICH /\$15

HICKORY SMOKED CHICKEN THIGHS SLATHERED IN OUR HOUSE-MADE BUFFALO SAUCE, TOPPED WITH BACON, PICKLES, SHREDDED LETTUCE, AND RANCH DRESSING

MEATBALL SUB /\$15

PRIME BEEF AND ITALIAN SAUSAGE MEATBALLS, MOZZARELLA, AND PROVOLONE ON TOASTED FRENCH BREAD WITH TOMATO SAUCE AND GARLIC PESTO

MIDWEST MELT /\$14

TWO SMASH PATTIES, AMERICAN CHEESE, AND MIDWEST SAUCE SANDWICHED BETWEEN TWO GRILLED SLICES OF POTATO BREAD

HOT DOG /\$10

100% WAYGU BEEF DOG WITH GIARDINIERA, YELLOW MUSTARD, AND SWEET ONION ON A POTATO ROLL

NIGHTHAWK

BREWERY & PIZZA

PIZZA

CIRCLES

14” TAVERN STYLE THIN CRUST PIZZA

CHEESE /\$16

MOZZARELLA, PROVOLONE AND TOMATO SAUCE

BIANCA /\$18

MOZZARELLA, PROVOLONE, FONTINA, OLIVE OIL AND WHITE SAUCE

SAUSAGE /\$18

MOZZARELLA, PROVOLONE, ITALIAN SAUSAGE AND TOMATO SAUCE

PEPPERONI /\$18

MOZZARELLA, PROVOLONE, PEPPERONI AND TOMATO SAUCE

HOT HONEY /\$19

MOZZARELLA, PROVOLONE, PEPPERONI, PICKLED PEPPERS, MIKE’S HOT HONEY AND TOMATO SAUCE

YOU'RE MY BOY BLUE!! /\$20

MOZZARELLA, PROVOLONE, BLUE CHEESE, BACON, CARAMELIZED ONIONS, OLIVE OIL, AND A GENEROUS PORTION OF ARUGALA TOSSED IN LEMON VINAIGRETTE

MEATS /\$22

MOZZARELLA, PROVOLONE, RICOTTA, GROUND PEPPERONI, ITALIAN SAUSAGE, BACON, CARAMELIZED ONIONS, AND TOMATO SAUCE

LITTLE NECK CLAM /\$22

MOZZARELLA, PROVOLONE, BASIL, ROASTED GARLIC, OREGANO, PECORINO, FONTINA, WHITE SAUCE

SQUARES

THICK CRUST, 8” X 10” DEEP PAN PIZZA

LIMITED SUPPLY EACH DAY. PLEASE EXPECT AT LEAST 30-35 MINUTE COOK TIME

CHEESE /\$18

MOZZARELLA, PROVOLONE, TOMATO SAUCE

PEPPERONI /\$19

MOZZARELLA, PROVOLONE, TOMATO SAUCE, PEPPERONI

HOT HONEY /\$20

MOZZARELLA, PROVOLONE, PEPPERONI, BANANA PEPPERS, MIKE’S HOT HONEY AND TOMATO SAUCE

MEATS /\$23

MOZZARELLA, PROVOLONE, TOMATO SAUCE, GROUND PEPPERONI AND ITALIAN SAUSAGE, BACON, CARAMELIZED ONIONS, RICOTTA

SNACKS

CHEESY GARLIC BREAD /\$9

FRESH BAKED FRENCH BREAD WITH GARLIC BUTTER, PESTO, MOZZARELLA, PROVOLONE, AND TOMATO SAUCE

BEETS AND FETA /\$6

FRESH ROASTED BEETS WITH FETA AND A CARDAMOM VINAIGRETTE

MUSHROOMS & ARTICHOKE /\$6

MARINATED CREMINI MUSHROOMS AND ARTICHOKE HEARTS WITH A PESTO VINAIGRETTE

MARINATED OLIVES /\$6

GREEN OLIVES MARINATED WITH PICKLED MUSTARD AND ORANGE PEEL

DESSERT

ROOT BEER FLOAT /\$6

BREYER’S VANILLA ICE CREAM SWIMMING IN OUR HOUSE MADE DRAFT ROOT BEER

KEY LIME PIE /\$8

KEY LIME PIE FILLING WITH COOKIE CRUMBLE, WHIPPED CREAM, AND PULVERIZED BERRY MEDLEY

OVER THE TOP SUNDAE /\$10

THREE HEAPING SCOOPS OF BREYER’S VANILLA OR CHOCOLATE ICE CREAM TOPPED WITH CARAMEL, CHOCOLATE, OREO CRUMBLES, TOFFEE, AND FEUILLETINE