

Good Food. Good Drinks. Good People.

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

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!



BACKYARD STARTERS

Famous Fire Pit Wings

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. \$11.99

SAUCE CHOICES:

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

DRY RUB CHOICES:

Woodsman Nacho's

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. \$10.25 GF

ADD STEAK \$5 • ADD SHREDDED CHICKEN \$4 • ADD BBQ PULLED PORK \$4 • ADD POT ROAST \$5

BLT Dip

A creamy smoked bacon dip served with warm pita bread and buffalo kettle chips. \$8.25

Dutch Oven Potato Skins

Four baked potato halves with melted cheese, bacon, and green onion. Served with sour cream on the side. \$8.75 GF

Cheese Sticks

Eight fried mozzarella sticks served with marinara. \$8.50

GF = GLUTEN FREE



Beer Battered Onion Rings

A basket of beer battered onion rings served hot and delicious. \$7.99

Loaded Tator Tots

Melted cheddar cheese sauce, bacon, and green onions. Served with sour cream on the side. \$7.50 GF

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. \$10.99

Crab Avacado Dip ← N[W]---«

A creamy homemade cold lump crab salad with avocado. Served with warm pita bread. \$13.00

Beer Battered Wisconsin White Cheddar Cheese Curds

Real Wisconsin white cheddar cheese curds fried golden brown. Served with a side of marinara. \$9.50

Southwest Egg Rolls

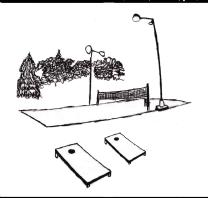
Everyone's favorite with a backyard twist. Filled with chicken, cheese, spinach, black beans, and corn. Served with guacamole ranch on the side. \$9.75

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. \$14.00

Live music on the weekends.
Daily drink and food specials.
Volleyball,wiffle ball, bags leagues, outside fire pit, and a large beer garden...

We have everything you need to have a GREAT time!!!



SOUPS & SALADS

Homemade Hawthorne's Chili G

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, roasted tomatoes, veggies, seasoning, parmesan cheese, and bread 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. \$6.99

Grilled Chicken Caesar Salad (

Fresh cut romaine tossed with parmesan cheese, croutons and our homemade caesar dressing. Topped with our marinated herb grilled chicken breast and garlic bread wedges. \$11.99 Substitute grilled salmon \$15.99

Chef Salad G

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. \$10.50

Blackened Salmon Salad (F

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. \$15.99

Blue Cheese Wedge Salad G

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. \$8.50

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. \$11.75

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

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TACOS

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

Fish Tacos

Pan fried fresh tilapia with a cilantro guacamole ranch drizzle. \$13.99

Blue Moon Pork Tenderloin Tacos ← N[W] -- ≪ Pork tenderloin marinated in Blue Moon, honey, and mango sauce with a cilantro guacamole ranch drizzle

mango sauce with a cilantro guacamole ranch drizzle. \$13.99

Brisket Tacos

Beef brisket marinated in jalapeños, garlic, and onions combined with an elote sauce drizzle gives this taco an amazing taste. \$13.99

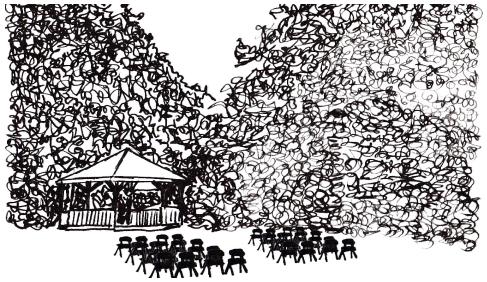
*GLUTEN FREE TORTILLA OPTION AVAILABLE UPON REQUEST.

WE CAN ONLY FIX MISTAKES IF WE KNOW ABOUT THEM.



PLEASE LET A HUMAN KNOW, NOT A WEBSITE.

Hawthorne's Backyard features four acres of fun for any family or group function. We offer sand volleyball, bags, horseshoes, wiffle ball, and a fire pit! Ask to see a manager if you are planning a Work Party, Graduation, Reunion, Birthday, or Wedding and let us do the work for you! We offer tented areas, private bar, and complete food and beverage packages.



DON'T WANT TO HAVE YOUR PARTY HERE... WE ALSO DO CATERING! LET US COME TO YOU. WE COOK, WE CLEAN, AND YOU ENTOY!

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 ARE GLUTEN FREE WITHOUT A BUN, FRAZZLED ONION, OR ONION RINGS.

TOPPINGS

CHEDDAR .75 PROVOLONE .75 SWISS .75 PEPPER JACK .75 CRUMBLED BLUE .75 CRILLED ONTONS 50 SAUTEED MUSHROOMS .50 GUACAMOLE .50 MAPLE BACON 1.00

CHILI 1.00 FRIED EGG 1.00

AMERICAN .75

GAILLED UNIONS .50 FRAZZLED ONIONS .50

FRESH AVOCADO 1.00

The Original Backyard Burger \$10.75

With cheese add .75. Double it and add another 1/2 pound patty for \$3.25!

The Ringer

Topped with swiss cheese and sauteed mushrooms. \$11.99

The Bags Burger

Topped with cheddar cheese and maple bacon. \$11.99



Black and Blue Burger

Blackened, seasoned burger topped with crumbled blue cheese, sauteed mushrooms, and frazzled onions. \$11.99

El Coyote Burger

Glazed with our habanero mango sauce and topped with pepper jack, onion rings, and jalapeños. \$12.25

Blackened Mac & Cheese Burger ← NEW!---«

Blackened seasoned burger topped with our homemade mac & cheese. \$11.99

BBQ Brisket Burger

An 8 oz. burger topped with BBQ beef brisket, bacon, cheddar cheese, and frazzled onions equals 13 oz. of meat heaven. \$15.50

Turkey Burger

100% pure ground turkey grilled to perfection and topped with guacamole. \$11.25

<u>IIgHTLIFE</u> Burger ← N[W]---«

Cooks, smells, and tastes like real meat but is made directly from plants! \$11.25



SANDWICHES

Served with fries and a pickle

Slow Roasted Pulled Pork (f

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. \$11.99

LIKE OUR PORK SANDWICH? ASK A MANAGER ABOUT DOING A PIG ROAST FOR YOUR NEXT GATHERING!

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. \$12.99

The Reuben (f

Slow roasted corned beef piled high on marble rye with thousand island dressing, swiss cheese, and sauerkraut. \$12.50

Horseshoe Club (f

Triple-decker on white bread with turkey, ham, maple bacon, mayo, lettuce, tomato, and swiss cheese. \$10.99

Pepper Jack Brisket Dip &

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. \$13.99

ADD A FRIED EGG FOR A BUCK!

The Monte Carlo ←N[W]---≪

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. \$12.50

Lean cut prime rib grilled to desired temperature. Served on a hoagie with lettuce, tomato, and onion. \$14.99

Blackened Grouper (f

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. \$11.99

The Volleybird G

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. \$11.99

Buffalo Chicken

A juicy chicken breast breaded and fried golden brown then tossed in our buffalo sauce and served on a brioche roll with lettuce, tomato, onion, and choice of blue cheese or ranch dressing. \$11.99

GF = GLUTEN FREE WITHOUT A BUN AND FRAZZLED ONIONS.

ENTRÉES

Served with choice of soup or dinner salad

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. Served with two sides. Full slab \$21.99 Half slab \$14.99 GF

Backyard Grilled Salmon

Wild caught Atlantic Salmon fillet grilled and either glazed in our signature backyard BBQ sauce or brushed with garlic herb butter. Served with two sides. \$17.00 (f

BBQ Pork Chops

3 hand cut pork chops, basted in our wet rub and then smoked to perfection. Cooked medium and served with two sides. \$15.75 GF

Half Backyard BBQ Chicken

Tender, juicy, dry rubbed half a chicken straight from the smoker to your plate. Served with two sides. \$14.75 GF

BBQ Beef Brisket

Dry rubbed, slow roasted beef brisket, hand sliced then simmered in our signature BBQ sauce and served on Texas toast. Served with two sides. \$16.75 GF (NO BREAD)

Backyard BBQ Combo

Choose any two of the following items: BBQ Pork Chops, Ribs, Salmon, Beef Brisket, or Half Chicken. Served with two sides. \$26.50 G

Fried Shrimp Basket

Eight battered jumbo shrimp, fried till golden brown. Served with cocktail sauce and your choice of two sides. \$14.25

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. \$16.25

Mac and Cheese BBQ Brisket Dinner ← NEW --- ≪

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. \$16.25

Regular Sides ALL REGULAR SIDES ARE GLUTEN FREE EXCLUDING COBBLER.

Smashed Potatoes, French Fries, Tator Tots, Baked Beans, Steamed Veggies, Cole Slaw, Apple Cobbler, Potato Salad, *Baked Potato (Fri. & Sat. Nights only)*

Premium Sides (\$1 Extra)

Onion Rings, Sweet Potato Fries GF, Mac n' Cheese, Buffalo Kettle Chips GF, Seasonal Corn on the Cob served with butter or elote spread.

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KID'S CHOICES

Served with choice of side.
KID AT HEART? 13 & OLDER FEEL FREE TO ORDER FROM THE KID'S MENU FOR A \$2.00 CHARGE.

Emma's Homemade Mac n' Cheese \$4.99

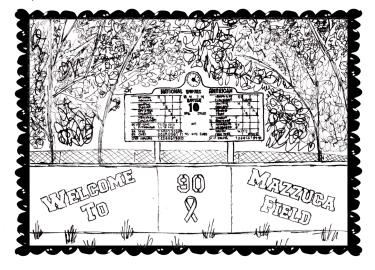
Jr. Backyard Burger \$5.99 (F (NO BUN) American cheese is free upon request

3 Piece Chicken Tenders \$5.99

PB & Jam \$3.99

Grilled Cheese \$4.99

Kids Drinks \$1.50



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 Add ice cream for \$.50

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 Add ice cream for \$.50

S'mores

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

DAILY SPECIALS

MONDAY

CLOSED

We're Sorry!

DAILY FOOD SPECIALS CANNOT BE COMBINED WITH ANY OTHER PROMOTIONS OR OFFERS AND ARE VALID FOR DINF IN ONLY.

TUESDAY

1/2 Price Select Appetizers

\$3 Budweiser & Bud Light Bottles

\$5 Vegas Bombs

\$6 Flavored Mules (Blackberry, Jalepeño, Lemon Basil)

WEDNESDAY \$4.50 Blue Moon

\$8 Domestic Pitchers

\$5 Jack Daniels - Fire / Honey / Apple / Rye

THURSDAY

\$22.99 1 1/2 Slab of Ribs with Fries \$5.00 Beer Battered Chicken Tenders

4 Large beer battered chicken tenders with choice of dipping sauce

\$3 Select Draft Beers \$6 Tito's Draft Drinks

FRIDAY

King James Original Friday Night Fish Fry (after 4pm)

Hawthorne's Backyard carries on the famous King James recipe. Golden Haddock, beer battered and fried to perfection. Served with fries, coleslaw, cornbread and cinnamon butter.

Two Piece: \$11.95 Three Piece: \$13.95

\$4 Well Mixed Drinks* (Additional charge for some mixers)

\$4 Glasses of Wine

\$4 Kona 16oz. Big Wave and Longboard Cans

SATURDAY

\$4.00 Corona / Corona Light / Modelo Bottles

\$6 Tito's Flavored Lemonades (Mango, Peach, Strawberry, Blackberry)

\$5 Skrewball

SUNDAY

\$6 36 oz. Bloody Marys \$14 Miller Family Buckets

\$3.50 Modelo Drafts

EVERY DAY SEASONAL DRINK SPECIALS

\$6 Patio Cooler, \$6 Drunken Gummy Bear, \$6 Lemonade Rosé All Day,

\$12 Fish Bowl, \$15 Budweiser / Bud Light Buckets,

\$17 Corona / Corona Light / Modelo Buckets



Hawthorne's Backyard Provides Strong Support System for West Chicago Causes



WEST CHICAGO – Those hoping to find support for a cause in West Chicago know to look no further than their own backyard – Hawthorne's Backyard,

In just five years in West Chicago, the bar and grill owned by Lou Kopinski has gained a reputation for community service, from serving as a venue for fundraisers to hosting its own benefits for causes

often inspired by customers.
"It seems like whoever brings Lou a cause, he's about it 100 percent," said Diana Gunderson, a West Chicago Park District commissioner who has been involved with events held at Hawthorne's Backyard. For Kopinski, the reason behind his business attitude is simple: It's what he's here to do. "I'm not here to make millions of dollars," he said. "Obviously I have to make money, but I also want to give back." And

give back he does. Many groups host fundraisers at Hawthorne's Backyard, and the restaurant donates a portion of sales during these events to the causes. One such event is the West Chicago Professional Fire Fighters Association's Chili Cook-Off for a Cure to benefit breast cancer awareness and research.

"He's very supportive of any type of fundraiser," said Theresa Buenrostro, who organizes the Chili Cook Off with her husband, West Chicago firefighter Mike Buenrostro. "He's very easy to work with." Some of Hawthorne's own charity events include the Turkey Bowl to support ovarian cancer research in honor of a customer's wife who died from the disease. Another is a bags tournament Hawthorne's hosts for the Avon Breast Cancer Walk and a golf outing that benefits West Chicago Boy Scout Troop 33.

Beyond the multitude of events, Hawthorne's Backyard also adopts a family during the holidays as part of a

West Chicago Police Department program and regularly donates food to an Aurora pantry. The restaurant also provides food to local schools for events.

"If you ask, he gives," said Michelle Fortman, secretary at Turner Elementary School in West Chicago.

Kopinski said he typically gets about 10 emails each day asking about donations, and in the next month and a half, he expects the restaurant will host about 10 fundraisers. he expects the restaurant will host about 10 fundraisers. For West Chicago, it's important to have a business that's invested in the town the way Hawthorne's Backyard is, Mayor Ruben Pineda said. It's clear how

much Kopinski cares about the community, he said. "Every time you turn around, every time you go out there, he's doing something for someone," Pineda said. But Kopinski won't take all the credit. When he first decided to set up shop in West Chicago, Kopinski was familiar with the area but not the

community itself, he said. He soon learned the people here were what made the town the best place for his business to be.

"This town has some great people, especially as far as charity work goes," Kopinski said. "It's a very caring

mySuburbanLife.com

ATTENTION Non-profit groups: You can hold your next event at our restaurant with no worries!

15% of the proceeds will be donated to your organization. It's a fun way to bring local businesses together and have a great time while eating West Chicago's best food in town!

SFF A MANAGER FOR MORE DETAILS!



DRINKS

RC, Diet Rite, 7up, Mello Yello, Lemonade, Fruit Punch, Iced Tea \$3.00 (Free Refills Upon Request)

Strawberry Puréed Lemonade, 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

IBC Root Beer \$2.50

BEER SELECTION

Subject to Change

Draft Beer

Miller Lite, Coors Light, Bud Light
14 BFFRS ON TAP! ASK YOUR SFRVFR FOR TODAYS SFLECTION

Domestic Bottles

Miller Lite MGD MGD 64 High Life

312

Coors Light Coors N/A Bud Light Budweiser

Bud Light Lime Old Style Michelob Ultra

Import/Craft Bottles

ASK ABOUT OUR BEER OF THE MONTH!

Amstel Light
Angry Orchard
Bass
Becks
Corona
Corona Light
Corona Premier
Dos XX Lager

Lake Front New Grist (f Lagunitas Little Sumpin' Hacker Pschorr Heineken Magic Hat #9 Mikes Seasonal Lemonade Pacifico Prairie Path (f

Modelo Red Stripe Rolling Rock Sam Adams Sierra Nevada Pale Stella Artois Virtue Cider White Claw

16 Ounce Tall Boy Cans
PBR, Busch Light, Icehouse, Hamms

DON'T SEE WHAT YOU'RE LOOKING FOR?
CHECK OUT OUR CRAFT/IPA BEER COOLER FOR AN UNLISTED
SELECTION THAT IS CONSTANTLY CHANGING!



TRY A 36 OZ.
BLOODY MARY
MADE WITH
OUR HOMEMADE
MIX!