

HBG Salads

Mediterranean Chopped Salad

Olives, Tomatoes, Onions, Artichokes, Pickled Peppers, Cucumber, Feta....**\$12.00**

Raw Ahi Tuna

Cucumber, Bean Sprouts, Pea Shoots, Sesame-Miso Dressing.....**\$14.00**

Beets & Figs Salad

Golden Balsamic Vinaigrette, Queso Fresco, Arugula.....**\$12.00**

Caesar Salad

House Made Dressing & Croutons, Shaved Grana Padano & Pecorino..... **\$10.00**

Chinese Chicken Salad

5 Spice Peanuts, Soy-Mustard Vin, Cilantro, Sesame Chips**\$13.00**

Starters and Soup

6 Crispy Breaded Wings

Choice of House Made **Spicy Buffalo Sauce** or **Smokey BBQ**, Blue Cheese, Celery..**\$10.00**

Creamy Pumpkin Soup

Pepitas, Olive Oil, Green Onion**\$5.00**

Bacon Chips Lightly Breaded Crispy

Bacon & Ranch Dressing.....**\$6.50**

Fried Green Tomatoes

With Chipotle Aioli.....**\$7.00**

HBG Burgers

All Natural Freshly Ground Angus Beef Patty, **medium (red in the center)** so it's very juicy and served on a garlic toasted Costeaux seeded bun. **Grilled Chicken Breast substitution - no cost**



Classic – Ripe Tomato, Leaf Lettuce, Thin Sliced of Red Onion, Sonoma Brinery Bread & Butter Pickles and Roasted Garlic Aioli

With Your Choice of Cheese: Fiscalini White Cheddar, Pepper Jack, Blue or Swiss..... **\$12.00**

The Bacon Burger – Add Thick Applewood Smoked Bacon Strips to the Classic Cheese Burger..... **\$13.50**

Swiss Mushroom Burger – Sautéed Button Mushrooms under a Blanket of Melted Swiss Cheese..... **\$13.00**

Avocado Burger – Topped with Grilled Onions and Creamy Hass Avocado..... **\$13.00**

Falafel Burger – Vegetarian Patty of Spiced Chick Peas, Harissa Yogurt, Tapenade, Feta, Dill Slice & Tomato..... **\$12.00**

Umami Bacon Blue Burger – Caramelized Onions, Blue Crumbles; Crowned with Crispy Bacon Chips..... **\$15.00**

Baskets of Fries & Onion Rings (enough to share)

Regular Fries..... **\$4.00**

Garlic or Chipotle Salt Fries..... **\$4.50**

Truffle-Parmesan Fries..... **\$6.50**

Beer Onion Rings **Need We Say More**..... **\$6.00**

Grilled Sesame Crusted Salmon Pita Asian Slaw, Pickled Ginger, Wasabi Aioli, Daikon Sprouts **\$16.00**

Cubano Roasted Pork, House Cured & Smoked Ham, Swiss, Mustard, Pickles, Chipotle Aioli & a Black Bean Salad **\$12.50**



Crisp Spicy Chicken Sandwich Pickle Brined Breast, Creamy Avocado, Pepper Jack, Pepperoncini **\$14.00**

BBQ Pulled Pork Sandwich Smoked in House, Cole Slaw, Crispy Onions, Smoked BBQ Sauce; Potato Salad **\$13.50**

Chicken & Waffle (Sat. to Mon.) with Bourbon Maple Syrup, Sausage Gravy and Cayenne Spiced Pecans **\$13.00**

Fish 'N' Chips (Tues. to Fri.) Beer Battered Cod, Fries, House Made Tartar Sauce..... **\$17.00**

Tangy Mac n' Cheese Fiscalini Cheddar, Parmesan, Bacon, Dijon Mustard, Green Onions..... **\$12.00**

N.Y. Steak Frites Grilled 8oz USDA Choice N.Y. Strip Steak, French Fries, Caesar Salad **\$23.00**

Milk Shakes

Vanilla, Chocolate, Our Root Beer or Orange Creamsicle **Sm. \$5.00 / Lg. \$7.00**

Beverages:

Coke, Diet, Sprite, Rootbeer, Mr. Pibb, Ginger Ale **\$3.00**

Iced Tea, Lemonade, Hot Tea **\$3.00**

Revive Kombucha (cola flavor) 12oz **\$5.00**

Coffee **\$2.50**

Crystal Geyser Sparkling 12oz **\$3.50**

Cranberry, Orange, Pineapple or Grapefruit Juic

