

**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**

**Cherry Tomato & Fig 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**

**Fried Padron Peppers**

(Some Hot! Some Not) Chipotle Aioli.. **\$7.00**

**Gazpacho**


Croutons, Olive Oil, Green Onion ..... **\$5.00**

**Bacon Chips** Lightly Breaded Crispy

Bacon & Chipotle Aioli..... **\$6.50**

**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 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**
- Livin' Large** – Sweet Caramelized Onions, Creamy Blue; Crowned with Crispy Bacon Chips..... **\$15.00**

**Baskets of Fries** (enough to share)

- Regular Fries**..... **\$4.00**
- Garlic or Chipotle Salt Fries**..... **\$4.50**
- Truffle-Parmesan Fries**..... **\$6.50**

**Sandwiches**

-  **B.L.T.** Thick Cut Crispy Bacon, Local Ripe Tomatoes, Avocado, Lettuce, Chipotle Aioli, Grilled Pita..... **\$12.50**
- 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, Cured Jalapenos ..... **\$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**
- HBG 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** ..... **\$5.00**
- Coffee** ..... **\$2.50**
- Crystal Geyser Sparkling 12oz.** ..... **\$3.50**
- Cranberry, Orange, Pineapple or Grapefruit Juice** ..... **\$4.00**