

HBG Salads

Mediterranean Chopped Salad Olives, Oven Roasted Tomato, Artichokes, Pickled Peppers, Cucumber, Onion & Feta.....	\$12.00
Beets Salad Roasted Red & Yellow Beets, Golden Balsamic Vinaigrette, Queso Fresco, Pickled Onion, Arugula	\$12.00
Classic Caesar Salad House Made Dressing & Croutons, Shaved Grana Padano & Pecorino....	\$10.00
Chinese Chicken Salad 5 Spice Peanuts, Soy-Mustard Dressing, Cilantro, Sesame Chips	\$13.00
Spanish Tortilla Eggs, Onions & Potatoes Slow Cooked in Olive Oil; Romesco Sauce on a bed of Baby Arugula.....	\$8.50

Starters and Soup

6 Crispy Breaded Wings Choice of House Made Spicy Buffalo Sauce or Smokey BBQ , Blue Cheese, Celery..	\$10.00
Bacon Chips Lightly Breaded Crispy Bacon with Chipotle Aioli.....	\$6.50
Beer Battered Onion Rings Need We Say More.....	\$6.00
Creamy Mushroom Soup Fried Capers, Truffle Oil, Scallions.....	\$5.00

HBG Burgers

All Natural Freshly Ground Angus Beef Patty, **medium (red in the center)** it's very juicy and served on 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, American, 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, Olive Hummus, Feta, Dill Slices & Tomato.....	\$12.00
Umami Bacon Blue Burger – Caramelized Onions, Blue Crumbles; Crowned with Crispy Bacon Chips.....	\$15.00

Baskets of Fries & Loaded Fries (enough to share)

Regular Fries ... \$4.00	Garlic or Chipotle Salt Fries ... \$4.50	Truffle-Parmesan Fries ... \$6.50
Nacho Fries Spiced Ground Strip Steak, Nacho Cheese, Avocado, Sour Cream, Cilantro, Tomato..... \$10.00		

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, Orange Creamsicle or House Made Root Beer	Sm. \$5.00 / Lg. \$7.00
Crispy Bread Pudding Bites Dense Brioche Bread Pudding & House Made Caramel Dipping sace.....	\$6.00

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 Juice	\$4.00