

HBG Salads


- Greek Chopped Salad** Olives, Cherry Tomatoes, Artichokes, Pickled Peppers, Cucumber, Onion & Feta.....**\$13.00**
- Southwestern Steak Salad** Chimichurri, Red Pepper, Corn, Black Beans, Mixed Greens, Chipotle Ranch**\$15.50**
- Classic Caesar Salad** House Made Dressing & Croutons, Shaved Grana Padano & Pecorino.....**\$11.00**
- Chinese Chicken Salad** 5 Spice Peanuts, Soy-Mustard Dressing, Cilantro, Sesame Chips**\$14.50**
- Spanish Tortilla** Eggs, Onions & Potatoes Slow Cooked in Olive Oil; Romesco Sauce on a bed of Baby Arugula.....**\$10.00**

Starters and Soup

- 6 Crispy Breaded Wings**
Spicy Buffalo or BBQ, Blue Cheese, Celery.....**\$11.00**
- Padrón Peppers**
Some are hot, some are not!.....**\$7.00**
- Beer Battered Onion Rings**
Need We Say More.....**\$7.00**
- Corn Chowder**
with Green Onion and Bacon.....**\$6.00**
- Bacon Chips** Lightly Breaded Crispy Bacon with Chipotle Aioli.....**\$7.00**

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 or Garden Burger 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..... **\$12.50**
- The Bacon Burger** Add Thick Applewood Smoked Bacon Strips to the Classic Cheese Burger..... **\$14.50**
- Swiss Mushroom Burger** Sautéed Button Mushrooms under a Blanket of Melted Swiss Cheese..... **\$14.00**
- Avocado Burger** Topped with Grilled Onions and Creamy Hass Avocado..... **\$14.00**
- Umami Bacon Blue Burger** Caramelized Onions, Blue Crumbles; Crowned with Crispy Bacon Chips..... **\$15.50**
- BBQ Burger** Our Smokey BBQ Sauce, Pepper Jack Cheese, Beer Battered Onion Rings..... **\$14.50**

Baskets of Fries (enough to share)

- Regular Fries**... **\$5.00** **Garlic or Chipotle Salt Fries**...**\$5.50** **Truffle-Parmesan Fries**...**\$7.50**

and now for Something Completely Different.....

- Grilled Sesame Crusted Salmon Pita** Asian Slaw, Pickled Ginger, Wasabi Aioli, Daikon Sprouts..... **\$17.00**
- Cubano** Ham House Cured & Smoked, Roasted Pork, Swiss, Mustard, Chipotle Aioli, Dill Pickles **\$13.50**
- H.B.G. B.L.T.** Bacon, Local Tomatoes, Avocado, Lettuce, Chipotle Aioli, Grilled Pita..... **\$13.00**
-  **Crisp Spicy Chicken Sandwich** Pickle Brined Breast, Creamy Avocado, Pepper Jack, Pepperoncini **\$15.00**
- BBQ Pulled Pork Sandwich** Smoked in House, Cole Slaw, Crispy Onions, Smoked BBQ Sauce; Potato Salad..... **\$14.50**
- Falafel** Vegetarian Fritters of Spiced Chick Peas, Harissa Yogurt, Olive Hummus, Feta, Pickled Onion, Cucumber & Tomato..... **\$13.00**
- Tangy Mac n' Cheese** Fiscalini Cheddar, Parmesan, Bacon, Dijon Mustard, Green Onions..... **\$13.00**
- N.Y. Steak Frites** Grilled 8oz USDA Choice N.Y. Strip Steak, French Fries, Caesar Salad **\$24.00**
- Fish 'N' Chips** (Tuesday through Friday) Beer Battered Cod, Fries, House Made Tartar Sauce **\$17.50**
- Chicken & Waffle** (Saturday through Monday) with Bourbon Maple Syrup, Sausage Gravy and Cayenne Spiced Pecans . **\$14.50**

Sweets & Shakes

- Warm Crunchy Bread Pudding Bites** Custard Brioche Bread Pudding & Caramel Dipping Sauce **\$6.00**
- Vanilla, Chocolate, Orange, House Made Root Beer, or Strawberry Swirl**.... Sm. **\$5.00** / Lg. **\$7.00**

For everyone to enjoy their time at HBG, please supervise your children when they leave your table

Share Plate: No Charge, Split Plates: \$2

Water is Only Served by Request

You are welcome to enjoy a bottle of local wine corkage free with your meal

Warning: Consuming raw or undercooked meat, seafood, and eggs may increase the risk of food borne related illness.