

## 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 Pumpkin Soup**  
Pepitas, Olive Oil, Green Onion.....**\$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, 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 or Orange Creamsicle**..... **Sm. \$5.00 / Lg. \$7.00**
- Chef John's Voodoo Root Beer Shake** with a House Made Extract of Sassafras, Sarsaparilla, Licorice, Ginger, Gentian and Burdock Roots with Birch Bark, Juniper Berries, Grains of Paradise and Star Anise ..... **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 Juice** ..... **\$4.00**

**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**

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

