

Crispy Breaded Wings (6) Choice of House Made **Spicy Buffalo Sauce** or **Smokey BBQ**, Blue Cheese, Celery **\$10.00**

Mediterranean Chopped Salad Olives, Tomatoes, Onions, Artichokes, Pickled Peppers, Cucumber, Feta **\$12.00**

Ahi Tuna Diced Raw Tuna, Cucumber, Bean Sprouts, Pea Shoots, Sesame-Miso Dressing **\$14.00**

Soda Rock Farms **Cherry Tomato & Fig Salad** Golden Balsamic Vinaigrette, Queso Fresco, Arugula **\$12.00**

Caesar Salad Chopped Romaine, House Made Dressing & Croutons, Shaved Grana Padano & Pecorino..... **\$10.00**

Padron Peppers Fried Padron Peppers (Some are Hot! Some are Not) Chipotle Aioli **\$7.00**

Chinese Chicken Salad Cabbage & Mixed Greens, 5 Spice Peanuts, Soy-Mustard Vin, Cilantro, Sesame Chips **\$13.00**

Gazpacho Croutons, Olive Oil, Green Onion **Cup \$5.00**

HBG Burgers **\$10.50**

All Natural Angus Beef Patty, ground fresh daily and cooked so it's very juicy, **red in the center (medium)** unless you want otherwise, served on a Garlic Butter Toasted Bun **Grilled Chicken Breast** or **Garden Burger no extra charge**

On the Side - Tomato, Leaf Lettuce, Red Onion, Sonoma Brinery Bread & Butter Pickles and Roasted Garlic Aioli

Dress it up with Additions: \$1.50 each – Fiscalini White Cheddar / Pepper Jack / Blue Cheese / Swiss Cheese
Creamy Avocado / Bacon / Sautéed Red Onions / Mushrooms

Basket of Fries - Enough to share..... **\$4.00**

Garlic Fries..... **\$4.50** Chipotle Salt Fries..... **\$4.50** Truffle-Parm Fries..... **\$6.50**

Add a Sauce: Chipotle Aioli / Blue Cheese / Roasted Garlic Aioli / House Made Ranch **\$1.00 ea.**

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**

H.B.G. B.L.T. Thick Cut Crispy Bacon "Chips", Local Tomatoes, Avocado, Lettuce, Chipotle Aioli, Grilled Pita..... **\$12.50**

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

House Made **Falafel** Harissa Yogurt, Cucumber, Pickled Red Onions, Tapenade, Feta, Lettuce on Toasted Pita **\$12.00**

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

BBQ Pulled Pork Sandwich Smoked in House, Cole Slaw, Crispy Onions, Smoked BBQ Sauce; Potato Salad..... **\$13.00**

Reuben Corned Beef, House Smoked Pastrami, Sauerkraut, Swiss, Grain Mustard, 1000 Island Dressing, Rye; Pickles **\$13.50**

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, Side 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**