



The Burger \$15.00

A Half Pound of Freshly Ground
 Grass-Fed Oak Ridge Angus Beef
 Raised in Knights Valley. Grilled Medium
 Served on a toasted brioche bun

Included- (but served on the side)

- Tomato and red lettuce leaf
- Sliced red onion
- Bread & butter pickles
- Roasted garlic aioli

Add Cheese- \$1

- White Cheddar, Pepper Jack,
- American, Blue, or Swiss

Additions- \$2.50 each

- Crisp Thick Bacon
- Crushed Avocado
- Grilled Onions
- Sautéed Mushrooms

Substitutions:

- Garden Burger – **no extra charge**
- Impossible Meat - **\$1.50**
- Gluten Free Bun - **\$2.50**

French Fries (served with a side of ranch)

Single or Basket

- Regular:** \$4 / \$6.5
- Garlic** \$4.5 / \$7
- Chipotle** \$4.5 / \$7
- Sweet Potato** \$4.5 / \$7
- Truffle-Parmesan** \$5.5 / \$8.5
- Sweet** \$7.00

Belgian Waffle a la mode-
 dulce de leche, candied pecans

Peach Panna ‘Cobbler’-
 caramelized peach compote over vanilla panna cotta

Cold Gazpacho tomatoes, cucumber, bell pepper, onion,
 olive oil, green onion & croutons.....\$7.50

Beer Battered Onion Rings
 with house made ranch dressing.....\$8.50

Bacon “Chips”
 panko crusted thick cut bacon; chipotle aioli.....\$8.50

Crispy Brussels Sprouts
 maple balsamic glaze and crispy bacon bits.....\$9.50

Japanese Style “Okonomiyaki” Tots
 salty-sweet sauce, kewpie mayo, chives, bonito flakes.....\$9.00

Snack Board hummus, olives, coppa, gazpacho shot, nuts
 affinois double cream cheese, za’atar spiced flat bread\$16.00

Elote grilled corn on the cob, chipotle cream, queso cotija
 cilantro, lime & tajin.....\$10.00

Crispy Breaded Wings (one pound)
 spicy buffalo **or** BBQ sauce: blue **or** ranch dip, celery\$12.50

Caesar Salad house-made dressing & croutons, parmesan
 (**Add- diced grilled chicken \$5, grilled salmon \$7**) ...\$12.00

Tuna Poke mango, rice, wakame salad, carrot, edamame
 sesame seeds\$17.00

Falafel Salad hummus, tzatziki, onion, tomato, cucumber,
 pepperoncini & kalamata olives\$18.00

Charred Octopus heirloom tomatoes, chimichurri,
 fresh hand torn croutons.....\$19.00

Sesame Crusted Salmon Pita or Salad asian slaw,
 pickled ginger, wasabi aioli, sprouts, won-ton crisps\$19.00

Korean BBQ Rice Bowl kalbi style beef, miso-chili, peanuts,
 daikon sprouts, pickled onions, house made kimchi.....\$19.50

The HBG BLT thick slices of crisp smoked bacon, tomato,
 avocado, lettuce, chipotle aioli wrapped in a pita.....\$17.00

Grilled Chicken Panino prosciutto, balsamic-onion jam,
 pepper jack, swiss, dijon-mayo dressing, focaccia roll.....\$18.50

Fish ‘N’ Chips (Served Monday to Friday) beer battered
 local cod, fries, house tartar sauce.....\$21.00

New York Steak & Fries grilled 8 oz USDA choice strip loin
 herb garlic butter and caesar salad.....\$29.50

Draft Beers:

Seismic Brewing Co. Tremor Light Lager	\$8
Santa Rosa, Organic local barley malt and hops. ABV 4.2%	
Plow, Sonoma Coast Pils	\$7
Santa Rosa. A classic European Pilsner/ a Cali Vibe. ABV 5.1%	
Henhouse Brewing, "Best Life" Blond Ale	\$7.5
Santa Rosa, chill, refreshing & uncomplicated 4.5% ABV	
Old Caz, Chismosa	\$8
Santa Rosa, Mexican amber lager, ABV 5.8%	
Barrel Brothers Brewing Co. Don't Kill My Vibe	\$8.5
Santa Rosa, West Coast IPA, ABV 7.5%	
Cooperage Keg Slayer	\$9
Santa Rosa, West Coast IPA, Refreshing & Delicious ABV 7%	
Lagunitas, Little Sumpin' Sumpin'	\$8.5
Petaluma, CA, Hoppy pale wheat ale 7.5% ABV	
Fogbelt, StarDusk Juicy IPA	\$9
Santa Rosa, CA. A rotation of their Hazy series. ABV 7.2%	
Russian River, Pliny the Elder IPA	\$9.5
Santa Rosa, A Roman Empire commander, philosopher, author ABV 8% IBU 100	
Anderson Valley Brewing, Boont Amber Ale	\$7
Boonville, CA. classic amber ale w/caramel maltiness ABV 5.8% IBU 15	

Draft Cider:

Humboldt Cider Co, Drysdale	\$9
Eureka CA, Traditional/Apfelwein. Semi-dry apple cider ABV 7%	

Wine by the Glass:

5oz Glass / Btl

Gruner Veltliner, Lenz Moser '21	\$7 / 42
Chenin Blanc, Dry Creek Vineyards '21	\$12 / 48
Chardonnay, Raeburn, Sonoma County '22	\$11 / 44
Sauvignon Blanc, Quivira, Sonoma County '22	\$13 / 52
Rosé, Copain, Mendocino County '21	\$15 / 60
Prosecco, Benvolio NV Extra Dry	\$9 / 36
Sparkling, Scharffenberger Brut, Mendocino.....	\$14 / 56
Pinot Noir, J Vineyards, Sonoma County '21	\$13 / 52
Zinfandel, Murphy Goode, Sonoma County '21	\$13 / 52
Merlot, Alexander Valley Vineyards, Sonoma Co.'20 ..	\$12 / 48
Cabernet, "Katherine" Goldschmidt A.V. '21	\$13 / 52

HBG's House Cocktails

HBG Bloody Mary	\$11.5
house made bloody mix, seasoned-salted rim.	
The Mule	\$11
vodka, fresh lime juice & cock and bull ginger beer	
Espresso Martini Add Baileys - \$1	\$12
chilled espresso, vodka, coffee liqueur, shaken & served strained up	
The Pink Drink	\$11
vodka, fresh lemonade & pomegranate liqueur	
Margarita on the Rocks	\$12
pueblo viejo tequila, triplesec & fresh lime juice, salted rim.	
Spicy Margarita	\$12
jalapeño infused tequila and sriracha chile salted rim.	
Cucumber Lemon Drop	\$12
cucumber vodka, and lightly sweetened Lemon juice	

Bottled Beers:

Cider/Kombucha/Specialties:

Ace High Apple Cider ABV 8%	\$8
Stella Artois, Apple Cider	\$6
2Towns, Made Marion Blackberry Cider <i>Naturally GF</i>	\$7
Golden State Cider Jamaica AVB 5.8% 16oz can	\$9
Firestone Walker, Cali Squeezed Blood Orange.....	\$6.5
Kyla, Hard Kombucha, Sunset Trio AVB 6.5% 16oz can	\$8.5
White Claw Hard Seltzer	\$6.5
Rotating Flavor selection	

IPA, Double IPA & American Ales:

Bear Republic Racer 5 IPA	\$7
Deschutes, Fresh Squeezed IPA	\$7
Lagunitas, IP <i>NA</i>	\$7
Omission, Light Golden Ale <i>Gluten Reduced</i>	\$6.5
Sierra Nevada, Pale Ale	\$6.5

Lager:

Oskar Blues, Mama's Lil Yella Pils 12oz can	\$6.5
Moonlight "Death & Taxes" Black Lager 16oz can	\$9
Sam Adams Boston Lager	\$6.5
Bud Light	\$6
Coors Light.....	\$6
Michelob Ultra.....	\$6
Bud	\$6
Pabst Blue Ribbon Tall Boy 24oz can	\$8
Corona	\$6
Modelo	\$6
Clausthaler <i>NA</i>	\$6
Barrel Brothers Dad's Pants <i>NA</i> . 16oz can	\$9

Belgian/Saison/Sour:

Anderson Valley, Blood Orange Gose Sour	\$6.5
Stella Artois Belgian Pilsner.....	\$6.5
Blue Moon Wheat Beer.....	\$7
Oskar Blues, Dale's Pale Ale 19oz can	\$6

Stout/Porter/Brown:

Guinness 14oz can	\$8
Deschutes Black Butte Porter	\$7
Founders, Breakfast Stout.....	\$8

Non-Alcoholic Beverages:

Coke, Zero, Diet, Sprite, Rootbeer, Ginger Ale.....	\$3.5
Dr. Pepper 12oz can	\$3
Cock n' Bull Ginger Beer.....	\$4
Iced Tea, Lemonade & Arnold Palmer	\$3.5
Cranberry, Orange, Pineapple or Grapefruit.....	\$3.5
Coffee, Hot Tea.....	\$3.5
Milk.....	\$3
Perrier, Sparkling Water 12oz	\$5
Lagunitas Sparkling Hop Water 12oz	\$5
Siesmic Sparkling Hydrator Hop Water 12oz	\$5.5