

LUNCH/DINNER

all items may be prepared
gluten & dairy free

APPETIZERS

TUNA TOASTADAS // 16

ahi tuna, jalapeño – cilantro pesto, lime, smashed avocado, shaved radish & fresco chiles on crispy corn tostada

COCHINITA NACHOS // 14

mexican pulled pork, pepper jack, salsa, avocado, cilantro & green onion

HG CHIPS & QUESO **N** // 12

spicy vegan queso topped with avocado & green onion // CONTAINS NUTS

BISON CHILI FRITO PIE // 12

bison chili, over fritos with shredded cheddar, sour cream, pickled jalapeños & green onion

SNACKS

CHIPS & SALSA // 3

warm roasted red salsa

CHIPS & GUACAMOLE // 4

avocado, cilantro, tomato, red onion, jalapeño, lime

HUMMUS & VEGGIES **N** // 6

snap peas, baby cucumber, rainbow carrots & tomatos

SALADS

add: grilled TX chicken breast +5 // grilled TX gulf shrimp +7 // grilled scottish salmon +12
egg +2.5* // uncured bacon +2.5

SHAVED BRUSSELS SALAD **N** // 11

brussels, kale, smoked almonds & dried cherries in sabine creek TX honey-mustard vinaigrette // CONTAINS NUTS

HG KALE CAESAR * // 11

kale, warm garlic-chickpea croutons & pecorino romano in HG caesar dressing

HG RANCH WEDGE * // 12

baby iceberg, HG ranch, everything bagel seasoning, avocado, tomato, green onion, fresh dill

GRILLED CHICKEN CHOPPED * // 18

crispy uncured-cherry smoked pork belly, pecorino romano, egg, tomato, pickled sweet eppers, shredded carrots & crispy shallots in HG ranch

AHI TUNA POKE * // 20

avocado, cucumber, green onion, sushi rice, sesame-kale, spicy chile mayo & crispy rice

SOUPS

BISON CHILI

CUP 6 | BOWL 10

our award winning chili made with spicy chiles, ground bison, black, pinto & kidney beans, topped with cheddar & green onion

CURRIED SWEET POTATO

CUP 4 | BOWL 7

topped with fresh pomegranate seeds, crispy brussels & pumpkin seeds

MEAT & BREAD

served with your choice of fries or shaved brussels salad **N**, fresh fruit +1, kale caesar +1
cup curried sweet potato soup +1, cup bison chili +2
add: egg +2.5* // uncured bacon +2.5 // substitute gluten-free bun +3 // avocado +2

THE BACKYARD BURGER * // 14

all-natural kansas city kobe beef, yellow cheddar, creamy mustard, shaved sweet onions, dill pickles, shredded lettuce & tomato

QUINOA BURGER **N** // 13

housemade quinoa burger, smoky carrot hummus, smashed avocado, kalamata tapenade, arugula & tomato // CONTAINS NUTS

COCHINITA PIBIL TACOS * // 13.5

mexican pulled pork, bbq sauce, smoked corn slaw & dill pickles on flour tortillas

corn tortillas available upon request

CRISPY HONEY - MUSTARD CHICKEN // 14.5

crispy chicken breast, brussels & kale slaw, honey mustard & dill pickles

CRISPY RANCH CHICKEN // 14.5

sharp white cheddar, HG ranch, shredded lettuce & tomato

TURKEY SANDWICH // 14.5

shaved all - natural turkey, white cheddar, giardiniera, pesto mayo, spicy cherry pepper relish & arugula

BUNLESS BURGER BOWL

roasted portobello mushroom, white cheddar, sunny side egg, smashed avocado, dill pickles, shredded lettuce, tomato, spicy chile mayo

kobe beef burger // 16

quinoa burger **N** // 14

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BOWLS

choose a HUNTED protein, then choose a GATHERED signature base or build your own bowl

HUNTED

meatless // 13

quinoa "meatballs" **N** // 14

grilled TX chicken breast // 16

grilled scottish salmon* // 22

grilled TX gulf shrimp // 18

KC kobe beef burger* // 15

mexican pulled pork // 15

grilled hanger steak* // 19

GATHERED

THE YELLOW CURRY

sweet potato, cauliflower, baby kale & grape tomatoes in yellow coconut curry broth topped with cucumber-cilantro-mint relish, green onion & sliced red chiles

THE TEX MEX

quinoa, black beans, salsa, sautéed red bell pepper & onion, avocado, pineapple pico & tortilla chips

THE STIR FRY

broccoli, mushrooms, snap peas, red bell pepper, carrots, edamame & red onion sautéed in tamari & sesame, topped with toasted sesame seeds

THE STACK * **W**

TX bibb lettuce, tomato, sweet potato hash, avocado & an over-easy egg

THE FRIED "RICE" *

cauliflower fried rice with broccoli, shredded carrots, edamame & green onions sautéed in tamari & sesame with honey-garlic brussels sprouts & a sunny side egg

BUILD YOUR OWN

CHOOSE 2 BASES

pistachio - dill snap peas **N**

cauliflower mash

summer street corn

honey - garlic brussels sprouts

sweet potato hash

grilled avocado

chile - garlic broccoli

chile - braised black beans

brown rice

quinoa

CHOOSE 1 EXTRA

salsa

HG ranch *

garlic aioli *

spicy chile mayo *

chimichurri

smashed avocado

valentina aioli *

FAMILY STYLE SIDES

pistachio - dill snap peas **N** // 8

cauliflower mash // 8

summer street corn // 8

honey - garlic brussels sprouts // 8

sweet potato hash // 7

chile - garlic broccoli // 8

french fries // 5

chile - braised black beans // 5

brown rice // 5

quinoa // 6

SWEETS

PLANT BASED GELATO

mini \$4 | regular \$6

Ask your server about our rotating flavors!

all gelato flavors are made dairy free, **N** some flavors may contain nuts

BRUNCH

Saturday & Sunday
10:00am - 3:00pm

APPETIZERS

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BISON CHILI FRITO PIE // 12

bison chili, over fritos with shredded cheddar, sour cream, pickled jalapeños & green onion

HG CRANBERRY - PECAN MUFFINS **N** // 11

warm GF muffins served with housemade strawberry jam // CONTAINS NUTS

SNACKS

CHIPS & SALSA // 3

warm roasted red salsa

CHIPS & GUACAMOLE // 4

avocado, cilantro, tomato, red onion, jalapeño, lime

HUMMUS & VEGGIES **N** // 6

snap peas, baby cucumber, rainbow carrots & tomatos

AVOCADO TOAST // 9

whole wheat bread, fresh avocado, extra virgin olive oil, sea salt, everything bagel seasoning & toasted sunflower seeds

SALADS

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egg +2.5* // uncured bacon +2.5

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kobe beef burger // 16

quinoa burger **N** // 14

BRUNCH

Saturday & Sunday
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BREAKFAST

HG BREAKFAST PLATE * // 13

two scrambled eggs, sweet potato hash, green salad & multi-grain toast with housemade strawberry jam & choice of uncured bacon or heritage pork breakfast sausage patties

CHICKEN FRIED CHICKEN * // 14

sweet potato hash, two over easy eggs, mushroom gravy & green salad

HUEVOS RANCHEROS * // 13

crispy corn tostadas, chile-braised black beans, salsa, two sunny side eggs, sweet potato hash, avocado, pickled red onions & cilantro

HG STEAK & EGGS * // 18

grilled hanger steak, two sunny side eggs, sweet potato hash, green salad & thick sliced tomatoes with olive oil & sea salt

served with sweet potato hash, shaved brussels salad **N** or fresh fruit +1

BACON BREAKFAST ON A BUN * // 14

bacon, egg, sharp white cheddar, garlic aioli & tomato on brioche

SAUSAGE BREAKFAST TACOS * // 13

heritage pork breakfast sausage, scrambled eggs, pepper jack & cilantro on flour tortillas, salsa on the side

corn tortillas available upon request

SIDES

Heritage Pork Breakfast Sausage // 5 Two Eggs* // 5

Uncured Bacon // 3 Sweet Potato Hash // 8

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THE STIR FRY

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THE STACK * **W**

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BUILD YOUR OWN

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cauliflower mash

summer street corn

honey - garlic brussels sprouts

sweet potato hash

grilled avocado

chile - garlic broccoli

chile - braised black beans

brown rice

quinoa

CHOOSE 1 EXTRA

salsa

HG ranch *

garlic aioli *

spicy chile mayo *

chimichurri

smashed avocado

valentina aioli *

Whole30 Approved®

ENTREÉS

BUNLESS BURGER + CAESAR WEDGE* // 21

kansas city kobe beef burger topped with chimichurri "butter" griddled onions, uncured bacon & a sunny side egg, served with romaine wedge salad with grilled avocado, tomato, HG caesar & green onion

TUSCAN SALAD // 11

add grilled chicken + 5
lacinato kale, radicchio, shaved fennel, black radish, shallot, italian almond crumb & red wine vinaigrette

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grilled hanger steak* // 19

GATHERED

CHOOSE 2 BASES

cauliflower mash

crispy brussels sprouts

sweet potato hash

plain grilled avocado

chile - garlic broccoli

CHOOSE 1 EXTRA

salsa

garlic aioli *

chimichurri

smashed avocado

valentina aioli *

EATtoLIVetoEAT

SIGNATURE COCKTAILS

HG MULE 10

42 below vodka, agave, lime, buddha's brew ginger kombucha

DOUBLE UNDER 10

beet infused lunazul tequila, cointreau, rosemary turbinado, lime

HG OLD FASHIONED 11

g&w private stock bourbon, turbinado, angostura bitters, orange oils

FROZENS

FROZEN DOUBLE UNDER 10

beet infused lunazul tequila, cointreau, rosemary turbinado, lime

FROZEN MULE 10

42 below vodka, turbinado, lime, buddha's brew ginger kombucha

SMASHES

PUMPKIN SMASH 11

pumpkin infused g&w bourbon, thyme, pumpkin spice syrup, lemon

BANANA SMASH 11

vanilla bean infused cruzan rum, basil, banana syrup, lemon

CUCUMBER SMASH 11

cucumber infused 42 below vodka, mint, turbinado, lime

STRAWBERRY SMASH 11

strawberry pink peppercorn infused gilbey's gin, mint, turbinado, lemon

CRANBERRY SMASH 11

cranberry infused 42 below vodka, mint, cranberry black tea syrup, lemon

BEER

DRAFT // 6

FIREMAN'S 4 LIGHT

Real Ale Brewing Co

YULE SHOOT YOUR EYE OUT

Karbach Brewing Co

FRIDAY IPA

Martin House Brewing Co

TWO HEARTED ALE

Bell's Brewery

GOLDEN OPPORTUNITY

Peticolas Brewing Co

BILLY JENKINS SESSION BOCK

Wild Acre Brewing Co

ALTSTADT HEFEWEIZEN

Altstad1 Brewery

PLEASE & THANK YOU PALE ALE

Lakewood Brewing Co

BOTTLES & CANS

Miller Lite	4.5
Michelob Ultra	4
Shiner Bock	5
Dos Equis	5
Modelo	5
Stella Artois	6
Coors Light	4
True Love Sour	6
Avery White Rascal	6
Plutonium-239 Coconut Porter ..	6
Space Camper Cosmic IPA	6
Black Cherry White Claw	5
Angry Orchard Tallboy	6
Austin Eastciders Original	6
Dallas Blonde	6

NON - SPIRITED

MEXICAN COKE	3.5	GINGER KOMBUCHA	4	HOUSE LEMONADE // 3.5 classic, backberry, or strawberry
MEXICAN SPRITE	3.5	BLACK TEA	3	
DIET COKE	3.5	COFFEE	3.5	
TOPO CHICO	3.5			

WINE

WHITE

GLASS | BOTTLE

MOHUA SAUVIGNON BLANC 10 | 36
Marlborough, New Zealand

CAPOSALDO PINOT GRIGIO 10 | 36
Delle Venezie, Italy

STAGS' LEAP CHARDONNAY 13 | 48
Napa Valley, CA

**LONG MEADOW RANCH
'FARMSTEAD' CHARDONNAY** 11 | 40
Napa Valley, CA

LA VIELLE FERME ROSÉ 10 | 36
Napa Valley, CA

SPARKLING

GLASS | BOTTLE

RUFFINO PROSECCO DOC 10 | 36
Italy

JP CHENET BRUT ROSÉ 10 | 36
France

RED

GLASS | BOTTLE

BENTON LANE PINOT NOIR 13 | 48
Willamette Valley, OR

TINTO NEGRO MALBEC 10 | 36
Mendoza, Argentina

MERF CABERNET 11 | 40
Columbia Valley, WA

**THE PRISONER
UNSHACKLED CABERNET** 16 | 60
CA

HAPPY HOUR available Monday - Friday 3:00pm - 6:00pm

HG MULE 6
42 below vodka, agave, lime,
buddha's brew ginger kombucha

HG OLD FASHIONED 6
g&w private stock bourbon, turbinado,
angostura bitters, orange oils

SMASHES 6
strawberry, cucumber, pumpkin,
banana or cranberry

DRAFT BEER 3
ask about our rotating selection

HOUSE WINE 6
red, white, rosé, or bubbles

BRUNCH COCKTAILS

brunch pricing only available Saturday & Sunday 10:00am - 3:00pm

JULIO'S BLOODY MARY 5
42 below vodka, Julio's housemade
bloody mary mix, HG Tajin Rim

IT'S GLOWING DOWN 8
beet infused tequila, fino, agave,
lime, fluffy oj

REHYDRATE 8
strawberry infused gin, lemongrass
honey, grapefruit, lemon, topo chico

VEGAN ICE ESPRESSO 8
van gough espresso vodka,
mr. black coffee liqueur,
cold brew, agave, vegan cream

MIMOSA 4 | 20
fresh-squeezed orange juice,
sparkling wine

ELDERFLOWER MIMOSA 6 | 26
fresh-squeezed orange juice,
elderflower liqueur, sparkling wine