

## LUNCH/DINNER

all items may be prepared  
gluten & dairy free

### APPETIZERS

#### TUNA TOSTADAS // 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

#### AHI TUNA POKE \* // 20

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

#### GRILLED CHICKEN CHOPPED \* // 18

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

### 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

### MEAT & BREAD

served with your choice of fries or shaved brussels salad **N**, fresh fruit +1, kale caesar +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 + CAESAR WEDGE\* // 21 **W**

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

## LUNCH/DINNER

all items may be prepared  
gluten & dairy free

### BOWLS

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

#### HUNTED

meatless // 13

quinoa "meatballs" <sup>N</sup> // 14

grilled TX chicken breast <sup>W</sup> // 16

grilled scottish salmon\* <sup>W</sup> // 22

grilled TX gulf shrimp <sup>W</sup> // 18

KC kobe beef burger\* <sup>W</sup> // 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 \* <sup>W</sup>

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 <sup>N</sup>

cauliflower mash <sup>W</sup>

summer street corn

honey - garlic brussels sprouts

sweet potato hash <sup>W</sup>

grilled avocado

chile - garlic broccoli <sup>W</sup>

chile - braised black beans

brown rice

quinoa

##### CHOOSE 1 EXTRA

spicy chile mayo \*

HG ranch \*

salsa <sup>W</sup>

garlic aioli \* <sup>W</sup>

chimichurri <sup>W</sup>

smashed avocado <sup>W</sup>

valentina aioli \* <sup>W</sup>

#### FAMILY STYLE SIDES

pistachio - dill snap peas <sup>N</sup> // 8

cauliflower mash <sup>W</sup> // 8

summer street corn // 8

honey - garlic brussels sprouts // 8

sweet potato hash <sup>W</sup> // 7

chile - garlic broccoli <sup>W</sup> // 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, <sup>N</sup> some flavors may contain nuts

## BRUNCH

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

### APPETIZERS

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#### 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

#### 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 & tomatoes

#### 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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## BRUNCH

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

### 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 <sup>N</sup> 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

### BOWLS

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#### 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 \* <sup>W</sup>

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 <sup>N</sup>

cauliflower mash <sup>W</sup>

summer street corn

honey - garlic brussels sprouts

sweet potato hash <sup>W</sup>

grilled avocado

chile - garlic broccoli <sup>W</sup>

chile - braised black beans

brown rice

quinoa

##### CHOOSE 1 EXTRA

spicy chile mayo \*

HG ranch \*

salsa <sup>W</sup>

garlic aioli \* <sup>W</sup>

chimichurri <sup>W</sup>

smashed avocado <sup>W</sup>

valentina aioli \* <sup>W</sup>

### SIGNATURE COCKTAILS

**HG MULE** 11  
42 below vodka, agave, lime,  
buddha's brew ginger kombucha

**HG OLD FASHIONED** 13  
g&w private stock bourbon,  
turbinado, angostura bitters,  
orange oils

**FARMARITA** 11  
cimarron tequila, lime, agave, cold  
pressed carrot, orange & bell pepper

**DOUBLE UNDER** 11  
beet infused lunazul tequila,  
rosemary turbinado, lime

### SMASHES

**BLACKBERRY SMASH** 12  
blackberry gin, mint, ginger  
turbinado, lime

**STRAWBERRY SMASH** 12  
strawberry pink peppercorn  
infused gilbey's gin, mint,  
turbinado, lemon

**CUCUMBER SMASH** 12  
cucumber infused 42 below vodka,  
mint, turbinado, lime

**LIME IN THE COCONUT SMASH** 12  
pineapple lunazul tequila, lime leaf  
turbinado, pressed coconut, lime

### FROZENS

**FROZEN DOUBLE UNDER** 11  
beet infused lunazul tequila,  
rosemary turbinado, lime

**FROZEN MULE** 11  
42 below vodka, turbinado, lime,  
buddha's brew ginger kombucha

### BEER

#### DRAFT // 7

**FIREMAN'S 4 LIGHT**  
Real Ale Brewing Co

**LOVE STREET**  
Karchach Brewing Co

**SALTY LADY**  
Martin House Brewing Co

**TWO HEARTED ALE**  
Bell's Brewery

**GOLDEN OPPORTUNITY**  
Peticolas Brewing Co

**BILLY JENKINS SESSION BOCK**  
Wild Acre Brewing Co

**805 BLONDE ALE**  
Firestone Walker Brewing Co

**MUY IMPORTANTE MEXICAN LAGER**  
Lakewood Brewing Co

#### BOTTLES & CANS

**Miller Lite** ..... 5  
**Michelob Ultra** ..... 5  
**Shiner Bock** ..... 6  
**Dos Equis** ..... 5  
**Modelo** ..... 6  
**Stella Artois** ..... 6  
**Coors Light** ..... 4  
**True Love Sour** ..... 6  
**Avery White Rascal** ..... 6  
**Plutonium-239 Coconut Porter** • 7  
**Space Camper Cosmic IPA** ..... 6  
**Black Cherry White Claw** ..... 6  
**Austin Eastcider Blood Orange** • 6  
**Austin Eastciders Original** ..... 6  
**Dallas Blonde** ..... 6

### NON - SPIRITED

<b>MEXICAN COKE</b>	4	<b>TOPO CHICO</b>	4	<b>BLACK TEA</b>	3
<b>MEXICAN SPRITE</b>	4	<b>GINGER KOMBUCHA</b>	4	<b>COFFEE</b>	3.5
<b>DIET COKE</b>	4	<b>LEMONADE</b>	4		

### WINE

#### WHITE

GLASS | BOTTLE

**MOHUA SAUVIGNON BLANC** 11 | 40  
Marlborough, New Zealand

**CAPOSALDO PINOT GRIGIO** 11 | 40  
Delle Venezie, Italy

**STAGS' LEAP CHARDONNAY** 14 | 52  
Napa Valley, CA

**LONG MEADOW RANCH  
'FARMSTEAD' CHARDONNAY** 13 | 50  
Napa Valley, CA

**LA VIELLE FERME ROSÉ** 11 | 40  
Napa Valley, CA

#### SPARKLING

GLASS | BOTTLE

**BENACETTO PROSECCO** 12 | 46  
Italy

**JP CHENET BRUT ROSÉ** 10 | 38  
France

#### RED

GLASS | BOTTLE

**BENTON LANE PINOT NOIR** 13 | 50  
Willamette Valley, OR

**TINTO NEGRO MALBEC** 11 | 40  
Mendoza, Argentina

**MERF CABERNET** 12 | 44  
Columbia Valley, WA

**DUCKHORN DECOY  
RED BLEND** 15 | 56  
Sonoma, CA

**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 or cucumber

**DRAFT BEER** 3  
ask about our rotating selection

**HOUSE WINE** 6  
red, white, rosé, or bubbles

### BRUNCH COCKTAILS

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** 6  
strawberry infused gin, lemongrass  
honey, grapefruit, lemon, topo chico

**VEGAN ICE ESPRESSO** 6  
van gough espresso vodka,  
mr. black coffee liqueur,  
cold brew, agave, vegan cream

**MIMOSA** 4 | 20  
orange juice, sparkling wine

**ELDERFLOWER MIMOSA** 6 | 24  
orange juice, elderflower liqueur,  
sparkling wine