

STANDARD

S E R V I C E

APPETIZERS

HG Honey – Garlic Brussels Sprouts • \$11
our sister’s signature take on everyone’s new favorite veggie

Margherita Flatbread • \$10
fresh mozzarella, parmesan, garlic – blistered tomatoes, basil, extra virgin olive oil & sea salt

Parmesan Kale Dip • \$13
just like your favorite spinach dip (only better), served with tortilla chips

Tex Mex Chicken Nachos • \$14
tortilla chips, grilled chicken, pepper jack, salsa, pico, pickled jalapeños, sour cream & avocado

Chips & Queso • \$10
white queso topped with avocado, sour cream, pico, pickled red onions & cilantro

Cheese Fries • \$10
pepper jack, white queso, bacon, sour cream & green onion

Crab Rangoon Dip • \$13
served with wonton chips

Sesame Chicken Wings • \$15
sesame – chile sauce, green onions & sliced fresnos

Cheese Sticks • \$12
house made & served with red sauce & ranch

SALADS & SOUPS

• Add grilled or crispy chicken \$5, steak \$10, scottish salmon \$12, grilled shrimp \$12

Kale Caesar • \$12
shaved parmesan & toasted sourdough breadcrumbs

Shaved Brussels  • \$12
brussels, kale, smoked almonds, dried cherries & honey – mustard dressing


Wedge  • \$13
tomatoes, bacon, green onion, candied pecans & blue cheese dressing

CHICKEN SALADS

Cobb • \$15
grilled chicken, avocado, egg, bacon, tomatoes, blue cheese, crispy onions & blue cheese dressing

Chicken Ranch • \$15
crispy chicken, tomatoes, carrots, bacon, grilled corn, pickled banana peppers, egg, cheddar, avocado, green onions & ranch

Honey Mustard Chicken  • \$15
crispy chicken, brussels, kale, smoked almonds, dried cherries & honey mustard dressing

Veggie Chopped  • \$13
riced broccoli & cauliflower, roasted beets, cucumber, tomatoes, grapes, goat cheese, crispy brown rice, candied pecans, dried cranberries & tx honey – sherry vinaigrette

Ahi Tuna Sushi Bowl • \$18
avocado, cucumber, sushi rice, seaweed salad, spicy chile mayo, crushed wasabi peas

SOUPS

Cream of Tomato Soup
Cup \$4 | Bowl \$6
our version of the classic

Cream of Mushroom Soup
Cup \$4 | Bowl \$6
our homage to The Grape’s iconic soup

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

SANDWICHES

served with choice of french fries, house salad, cream of tomato soup +1, cream of mushroom soup +1, bison chili +2, fresh fruit + 1, sweet potato waffle fries + 3, kale caesar + 1, wedge + 2

sub gluten free bun + 3

Grilled Chicken

Whole \$16 | Half \$12
white cheddar, spicy cherry peppers, arugula, tomato & pesto mayo on sourdough

Smoked Applewood BLT

Whole \$14 | Half \$11
shredded lettuce, tomato & avocado mayo on sourdough

Loaded Grilled Cheese

Whole \$14 | Half \$11
bacon, griddled tomato, avocado, white cheddar & american on sourdough

The Standard Deluxe Burger • \$15
bacon, sunny side egg, pepper jack, avocado mayo, crispy fried onions, marinated tomato & arugula

sub the impossible burger + 2

CRISPY CHICKEN

The Buffalo • \$13
spicy buffalo sauce & blue cheese slaw

The Honey Mustard • \$13
honey – mustard, dill pickles & brussels kale slaw

The Dirty South • \$13
sabine creek tx honey – butter & dill pickles

The Remedy Burger • \$14
american cheese, creamy mustard, dill pickles, sweet onion, shredded lettuce & tomato

 CONTAINS NUTS

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

TACOS

served with choice of french fries, house salad, cream of tomato soup, fresh fruit + 1, sweet potato waffle fries + 3,
kale caesar + 1, wedge + 2
served on la norteña flour tortillas | corn tortillas available upon request

Fajita Tacos

Steak \$16 | Chicken \$13 | Shrimp \$14
peppers & onions, pepper jack, shredded lettuce, sour
cream, avocado & pico

PASTAS

Carbonara • \$18
bacon, peas, pecorino

Cheese Ravioli Chicken Alfredo • \$21
five cheese ravioli, grilled chicken, spinach & garlic
blistered tomatoes

Chicken Parmesan • \$19
topped with mozzarella and served with spaghetti &
red sauce

TX STAPLES

Chicken Fried Chicken • \$19
mashed potatoes, green beans & chicken gravy

Steak Frites • \$25
topped with chimichurri & served with
pecorino – herbed fries

Steak Enchiladas • \$24
grilled fajita marinated steak served with mushroom &
cheese enchiladas in poblano – sour cream sauce with
crema, pico & cilantro

Roasted Mushroom
& Cheese Enchiladas • \$15
mushroom & cheese enchiladas in poblano – sour cream
sauce with crema, pico & cilantro

STANDARD SERVICE SIGNATURES

Ahi Tuna Sushi Bowl • \$18
avocado, cucumber, sushi rice, seaweed salad, spicy chile
mayo, crushed wasabi peas

Bunless Burger Bowl • \$16
KC kobe beef burger, white cheddar, sunny side egg,
roasted portabello, avocado, dill pickles, tomato,
shredded lettuce & spicy chile mayo

Grilled Salmon • \$26
honey-garlic brussels & crispy wonton salad with orange,
avocado, almond & fresh greens

BOWLS

MEATS
KC Kobe Beef Burger \$15 | Grilled Shrimp \$17
Grilled Chicken \$15 | Grilled Hanger Steak \$19
Scottish Salmon \$21 | Impossible Burger \$17 | Meatless \$12

BOWLS

The Stir Fry
broccoli, mushrooms, snap peas, peppers, onions, carrots &
edamame in stir fry sauce over sesame – brown rice

The Tejas
ranchero beans, brown rice, peppers & onions, cheddar, pico,
sour cream, avocado, shredded lettuce & crispy tortilla strips

The Farmhouse
roasted redskin potatoes in herb butter, orange – chile
glazed baby carrots, goat cheese & english peas

SIDES

French Fries
Small \$3 | Large \$5

Sweet Potato Waffle Fries
Small \$4 | Large \$8

Mashed Potatoes & Gravy
Small \$4 | Large \$6

Herb – Buttered Redskin Potatoes
Small \$4 | Large \$6

Loaded Mashed Potatoes
Small \$5 | Large \$9


Herb - Buttered Green Beans
Small \$5 | Large \$8


House Salad • \$5

1/2 Kale Caesar • \$5

1/2 Wedge • \$5

DESSERTS


The Ricky  • \$11
dark chocolate brownie, vanilla ice cream, peanut
butter & chocolate sauces, chopped peanuts & whipped
cream

The Lucy  • \$11
coconut blondie brownie, strawberry ice cream, caramel,
fresh strawberries, toasted coconut & whipped cream


Pies

Remedy Coconut Cream • \$8
topped with vanilla whip cream and toasted coconut in
traditional crust

Fall Rotator Pies • \$8
Ask your server for our daily selection

Pumpkin Cream 
topped with brown butter - pumpkin seed crumble & dried
cranberries in graham cracker crust

Dutch Apple
topped with crunchy streusel in traditional crust, served with
whipped cream
available warm on request

Bourbon Pecan 
sweet, salty, crunchy & boozy in tradiitonal crust, served
with whipped cream

FINE QUALITY STAPLE GOODS