

LUNCH/DINNER

all items may be prepared
gluten & dairy free

APPETIZERS

CRAB TOAST // 15

blue crab, heirloom tomato, shaved fennel, charred herb salsa & green olive aioli on toasted sourdough

TUNA TOASTADAS // 16

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

CHARRED PORK SKEWERS **N** // 14

lemongrass marinated pork, lettuce wraps, green papaya salad, cashew crema, thai basil, cilantro, mint & lime

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 // 6
snap peas, baby cucumber, rainbow carrots & tomato

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**

SALADS

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

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

ARUGULA SALAD **N** // 11

arugula, walnut – shallot vinaigrette, paula's goat cheese // **CONTAINS NUTS**

BEET & STRAWBERRY SALAD **N** // 13

golden beets, fresh strawberries, jalapeño – lavender vinaigrette, mixed greens, blue cheese, walnut crumble // **CONTAINS NUTS**

GRILLED CHICKEN CHOPPED * // 18

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

AHI TUNA POKE * // 20

avocado, cucumber, sushi rice, seaweed salad, spicy chile mayo, crushed wasabi peas

STEAK & BLUE **W** // 19

avocado, egg, bacon, tomatoes, green onions, blue cheese dressing

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

TACOS

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, corn tortillas available upon request

FAJITA TACOS

steak // 16 chicken // 13 shrimp // 14

peppers & onions, pepper jack, shredded lettuce, sour cream, avocado & pico

PULLED PORK

mexican pulled pork, bbq sauce, smoked corn slaw, dill pickles

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 REMEDY BURGER **W** // 14

american cheese, creamy mustard, dill pickles, sweet onion, shredded lettuce, tomato

BUFFALO CHICKEN **W** // 14.5

crispy chicken breast, spicy buffalo sauce, blue cheese slaw

HONEY - MUSTARD CHICKEN // 14.5

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

SUB IMPOSSIBLE BURGER ON ANY SANDWICH **W** +2

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 impossible burger **W** // 17



BOWLS

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

HUNTED

meatless // 13

the impossible burger **W** // 15

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 *

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

CRAB TOAST // 15

blue crab, heirloom tomato, shaved fennel, charred herb salsa & green olive aioli on toasted sourdough

TUNA TOASTADAS // 16

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

CHARRED PORK SKEWERS **N** // 14

lemongrass marinated pork, lettuce wraps, green papaya salad, cashew crema, thai basil, cilantro, mint & lime

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 // 6
snap peas, baby cucumber, rainbow carrots & tomato

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**

SALADS

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

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

ARUGULA SALAD **N** // 11

arugula, walnut – shallot vinaigrette, paula's goat cheese // **CONTAINS NUTS**

BEET & STRAWBERRY SALAD **N** // 13

golden beets, fresh strawberries, jalapeño – lavender vinaigrette, mixed greens, blue cheese, walnut crumble // **CONTAINS NUTS**

GRILLED CHICKEN CHOPPED * // 18

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

AHI TUNA POKE * // 20

avocado, cucumber, sushi rice, seaweed salad, spicy chile mayo, crushed wasabi peas

STEAK & BLUE **W** // 19

avocado, egg, bacon, tomatoes, green onions, blue cheese dressing

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

TACOS

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, corn tortillas available upon request

FAJITA TACOS

steak // 16 chicken // 13 shrimp // 14

peppers & onions, pepper jack, shredded lettuce, sour cream, avocado & pico

PULLED PORK

mexican pulled pork, bbq sauce, smoked corn slaw, dill pickles

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 REMEDY BURGER **W** // 14

american cheese, creamy mustard, dill pickles, sweet onion, shredded lettuce, tomato

BUFFALO CHICKEN **W** // 14.5

crispy chicken breast, spicy buffalo sauce, blue cheese slaw

HONEY - MUSTARD CHICKEN // 14.5

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

SUB IMPOSSIBLE BURGER ON ANY SANDWICH **W** +2

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

impossible burger **W** // 17

BREAKFAST SPECIALTIES

HG BREAKFAST OF CHAMIONS // 14
scrambled eggs, bacon, sliced tomatoes & avocado
with olive oil & sea salt, fresh fruit, green salad

STEAK & EGGS * // 19
grilled hanger steak, two sunny side eggs, herb
roasted redskins, green salad, sliced tomatoes with
olive oil & sea salt


HUEVOS RANCHEROS * // 13
TX chorizo, black beans, cheddar, peppers & onions,
pico, mexican hot sauce, two sunny side eggs,
avocado, sour cream

CLASSIC BREAKFAST

served with choice of herb roasted redskins or fresh fruit +1

STANDARD BREAKFAST // 13
bacon, egg, sharp white cheddar, garlic aioli & tomato on brioche

BACON BREAKFAST ON A BUN * // 14
bacon, egg, sharp white cheddar, garlic aioli & tomato on brioche

BREAKFAST TACOS  // 13
bacon, scrambled eggs, cheddar, herb roasted redskins, sour cream & pico
corn tortillas available upon request

BOWLS

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

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 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

HUNTED

meatless // 13
the impossible burger  // 15
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

SIDES

MULTI-GRAIN TOAST // 3
two slices with salted butter and strawberry preserves

FRESH FRUIT // 4
watermelon, pineapple, grapes, berries

HERB ROASTED REDSKINS  // 4
chimichurri-butter, fresh herbs

BACON // 4
two thick cut slices, cooked crispy


TX EGGS // 3
two eggs any style

SWEETS

PLANT BASED GELATO

mini \$4 | regular \$6

Ask your server about our rotating flavors!

all gelato flavors are made dairy free
some flavors may contain nuts 

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

BUILD YOUR OWN BOWLS

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

HUNTED

meatless // 13

grilled TX chicken breast // 16

grilled TX gulf shrimp // 18

KC kobe beef burger* // 15

grilled scottish salmon* // 22

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

TROPHY CLUB OLD FASHIONED 13

grapevine distilled tahwahkaro four grain bourbon, cinnamon turbo, housmade chocolate coffee bitters & a vault ice cube

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

FROZÉ 10

western son vodka, rosé, turbinado, strawberries, white peach puree, grapefruit, lemon

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

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

BEER

DRAFT

HAZY LITTLE THING IPA 6

Sierra Nevada Brewing Co

MICHELOB ULTRA 6

Michelob Brewing

LOVE STREET 6

Karbach Brewing Co

GOLDEN OPPORTUNITY 6

Peticolas Brewing Co

ROYAL BLOOD IPA 6

3 Nations Brewing Co

OAK CLIFF HEFEWEIZEN 6

Oak Cliff Brewing Co

COMMUNITY ROTATOR mkt

SEASONAL ROTATOR mkt

BOTTLES & CANS

Miller Lite 5

Michelob Ultra 5

Shiner Bock 5

Dos Equis 5

Modelo 5

Coors Light 5

Bud Light 5

Mosaic IPA 6

Jai Alai IPA 6

Austin Eastciders Original 6

Founders Breakfast Stout 8

Firestone Luponc Distortion 6

Real Ale Rotator 6

White Claw 5

NON - SPIRITED

MEXICAN COKE 3.5

MEXICAN SPRITE 3.5

DIET COKE 3.5

TOPO CHICO 3.5

GINGER KOMBUCHA 4

BLACK TEA 3

COFFEE 3.5

HOUSE LEMONADE // 3.5

classic, backberry, or strawberry

WINE

WHITE

GLASS | BOTTLE

MOHUA SAUVIGNON BLANC Marlborough, New Zealand	10 38
LONG MEADOW RANCH 'FARMSTEAD' CHARDONNAY Napa Valley, CA	11 42
STAGS' LEAP CHARDONNAY Napa Valley, CA	13 50
J VINEYARDS PINOT GRIS Napa Valley, CA	13 50
COPAIN LES VOISINS ROSÉ Anderson Valley, CA	11 42
GARY FERRELL CHARDONNAY Russian River Valley, CA	- 67
SIMMONET-FEBVRE 'VAILLONS' CRU Chablis, France	- 80
DUMOL ESTATE CHARDONNAY Russian River Valley, CA	- 100

SPARKLING

GLASS | BOTTLE

JP CHENET BRUT ROSÉ France	10 38
ADAMI 'GARBEL' BRUT PROSECCO Veneto, Italy	12 46
PERRIER-JOUET GRAND BRUT Champagne, France	- 78

RED

GLASS | BOTTLE

BENTON LANE PINOT NOIR Willamette Valley, OR	11 42
DRUMHELLER CABERNET Paterson, WA	10 38
JOEL GOTT PALISADES RED BLEND Napa Valley, CA	14 54
BERINGER 'KNIGHT'S VALLEY' CABERNET Napa Valley, CA	17 66
STOLPMAN PARA MARIA RED BLEND Santa Barbara, CA	- 50
RIDGE 'EAST BENCH' ZINFANDEL Dry Creek Valley, CA	- 69
AUSTIN HOPE CABERNET Paso Robles, CA	- 80
EMILY MINER FAMILY CABERNET Napa Valley, CA	- 80
BROOKMAN CABERNET Napa Valley, CA	- 85
CHATEAU DE BEAUCASTEL CHATEAUNEUF DU PAPE Rhône Valley, France	- 90
ORNELLAIA 'SERRE NUOVO' SUPER TUSCAN Tuscany, Italy	- 100

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
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