



APPETIZERS

Smoky Carrot Hummus 🌱 • \$14
fresh veggies & grilled pita bread

Cheese Sticks • \$12.5
served with red sauce

Chicken Wings • \$14.5
tossed in chimichurri, pecorino, fresno chiles

Cheese Fries • \$13
pepper jack, white queso, sour cream, bacon, green onion

Parmesan Kale Dip • \$13
just like your favorite spinach dip (only better)

Crab Rangoon Dip • \$13
served with wonton chips

Street Corn - Avocado Toast • \$12
charred corn, avocado, cotija, cilantro, pickled red onions, lime, valentina aioli

Pulled Pork Nachos • \$16
pepper jack, white queso, salsa, pico, guacamole, sour cream, cilantro, green onions, pickled jalapeños

Chips & Salsa • \$6
warm roasted red salsa

Chips & Guacamole • \$10
avocado, cilantro, tomato, red onion, jalapeño, lime

SALADS

SMALL SALADS

Classic Caesar • \$12
baby romaine, parmesan & toasted breadcrumbs

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

Shaved Brussels Salad 🌱 • \$12
brussels, kale, smoked almonds, dried cherries, honey mustard

• Add grilled chicken \$5, grilled shrimp \$7, filet mignon \$12, grilled salmon \$12

ENTRÉE SALADS

Tuna Poke* • \$20
avocado, cucumber, sushi rice, seaweed salad, spicy chile mayo, crushed wasabi peas

Crispy Chicken Ranch • \$16.5
tomatoes, shredded carrots, bacon, charred corn, banana peppers, egg, cheddar, avocado, green onions, ranch

Honey Mustard Crispy Chicken 🌱 • \$16.5
brussels, kale, smoked almonds, dried cherries, honey mustard

Grilled Chicken Veggie Chopped 🌱 • \$18
riced broccoli & cauliflower, roasted beets, cucumber, tomatoes, grapes, goat cheese, crispy brown rice, candied pecans, dried cranberries, tx honey-sherry vinaigrette

Steak* • \$23
avocado, egg, bacon, tomatoes, green onions, blue cheese dressing

LIVING HG • BUILD YOUR OWN BOWL

1 Pick 1 Protein

- Grilled Chicken Breast • \$17
- Wagyu Burger* • \$17
- The Impossible Burger • \$18
- Grilled Salmon* • \$22.5
- Filet Mignon* • \$24
- Grilled Shrimp • \$17.5
- Mexican Pulled Pork • \$17

2 Pick 2 Bases

- Honey-Garlic Brussels Sprouts
- Sweet Potato Hash
- Chile-Garlic Broccoli
- Grilled Avocado
- Ranchero Beans
- Brown Rice
- Grilled Asparagus
- Roasted Redskin Potatoes
- Green Beans
- Cauliflower Mash

3 Pick 1 Sauce

- Salsa
- Guacamole
- Spicy Chile Mayo
- Valentina Aioli
- Chimichurri
- Ranch
- Avocado Mayo

MEAT & BREAD

• served with your choice of fries, tots, ranch salad or fresh fruit +1

BURGERS *all - natural american wagyu beef*

- The Remedy* • \$15**
american cheese, creamy mustard, dill pickles, sweet onion, shredded lettuce, tomato

The Deluxe* • \$16
american cheese, crispy bacon, caramelized onion, dill pickles, 1000 island, shredded lettuce

- The Western* • \$16**
sharp white cheddar, bbq sauce, dill pickles, pickled jalapeños, crispy fried onions

The Ranchito* • \$16
white queso, valentina aioli, pico, pickled jalapeños, avocado, shredded lettuce

CRISPY CHICKEN

- The Buffalo • \$15**
spicy bualo sauce, blue cheese slaw

The Californian • \$15
brussels - kale slaw, honey mustard, dill pickles
- The Dirty South • \$15**
honey - butter, dill pickles

Farmhouse Chicken • \$15
green goddess, arugula, tomato, pickled red onion, smashed avocado

SUB THE IMPOSSIBLE BURGER ON ANY SANDWICH + \$2

TACO SHOP

• served with your choice of fries, tots, ranch salad or fresh fruit +1

- FAJITA TACOS**
- peppers & onions, pepper jack, shredded lettuce, sour cream, avocado, pico
- Chicken • \$14**

Shrimp • \$14

Steak* • \$15

- Cochinita Pibil* • \$14**
mexican pulled pork, bbq sauce, smoked corn slaw, dill pickles

ENTREES

- Carbonara • \$19.5**
bacon, peas, pecorino

Chicken Fried Chicken • \$18
mashed potatoes, green beans, chicken gravy
- Steak Frites* • \$26**
8 oz butcher's cut, chimichurri, pecorino - herbed frites

KIDS MENU

- Pasta • \$6**
choice of red sauce or butter & parmesan

• All options below served with choice of fries, fruit or salad

Fajita Tacos • Steak \$8 or Chicken \$6
cheddar cheese, lettuce, sour cream & pico on the side on flour tortillas

Grilled Cheese • \$6
american cheese on griddled bread

Cheeseburger • \$8
kansas city kobe beef burger, american cheese, dill pickles & ketchup

Chicken Tenders • \$6
three pieces fried crispy

BRUNCH

• Brunch menu available Saturday & Sunday 10:00am-3:00pm

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served with red sauce

Cheese Fries • \$13
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Pulled Pork Nachos • \$16
pepper jack, white queso, salsa, pico, guacamole, sour cream, cilantro, green onions, pickled jalapeños

TOASTS

Smashed Avocado* • \$11
sunny side egg, marinated tomato, arugula, chimichurri

Street Corn - Avocado Toast • \$12
charred corn, avocado, cotija, cilantro, pickled red onions, lime, valentina aioli

Chips & Salsa • \$6
warm roasted red salsa

Chips & Guacamole • \$10
avocado, cilantro, tomato, red onion, jalapeño, lime

Chips & Queso con Carne • \$13
white queso, beef picadillo, pico, crema, cilantro

SALADS

SMALL SALADS

Classic Caesar • \$12
baby romaine, parmesan & toasted breadcrumbs

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

Shaved Brussels Salad 🌱 • \$12
brussels, kale, smoked almonds, dried cherries, honey mustard

• Add grilled chicken \$5, grilled shrimp \$7, filet mignon \$12, grilled salmon \$12

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riced broccoli & cauliflower, roasted beets, cucumber, tomatoes, grapes, goat cheese, crispy brown rice, candied pecans, dried cranberries, tx honey-sherry vinaigrette

Steak* • \$23
avocado, egg, bacon, tomatoes, green onions, blue cheese dressing

MEAT & BREAD

• served with choice of fries, tots, ranch salad or fresh fruit +1

BURGERS

all - natural american wagyu beef

The Remedy* • \$15
american cheese, creamy mustard, dill pickles, sweet onion, shredded lettuce, tomato

The Deluxe* • \$16
american cheese, crispy bacon, caramelized onion, dill pickles, 1000 island, shredded lettuce

CRISPY CHICKEN

The Californian • \$15
brussels-kale slaw, honey mustard, dill pickles

The Dirty South • \$15
honey butter, dill pickles

TEAM FAVORITE

Farmhouse Chicken • \$15
grilled chicken, green goddess dressing, arugula, tomato, pickled red onion, avocado

SUB THE IMPOSSIBLE BURGER ON ANY SANDWICH + \$2

BRUNCH SPECIALTIES

FRUIT & GRAIN

Yogurt Parfait • \$12
low-fat greek yogurt, house granola with pecans, almonds & pumpkin seeds, strawberry preserves, fresh berries

Drunken Grapefruit • \$6
tx ruby red grapefruit, 42 below vodka, lime – mint cordial shot

Smoothie Bowl • \$10
dragonfruit, mango, banana, coconut milk & pineapple juice smoothie, kiwi, toasted coconut, almonds, hemp, chia

HG Breakfast of Champions • \$14
scrambled eggs, bacon, sliced organic rainwater farms tx tomatoes & avocado with olive oil & sea salt, fresh fruit, green salad

Shrimp & Grits • \$18
white cheddar – stone ground grits, charred tomato butter, bacon, fresnos, pickled peppers, greens

Chorizo Gravy Skillet* • \$13
herb roasted redskins, tx chorizo gravy, two sunny side eggs, chimichurri, green salad, multi – grain toast

Chicken Fried Chicken • \$17
herb roasted redskins, tx chorizo gravy, scrambled eggs, multi - grain toast

Classic Waffles • \$8
two buttermilk - pecan waffles, salted butter, vermont maple syrup

CHEF’S FAVORITES

Huevos Rancheros* • \$13
tx chorizo, ranchero beans, cheddar, peppers & onions, pico, mexican hot sauce, two sunny side eggs, guacamole, sour cream

Cornfried Bread • \$14
griddled cornmeal cakes, two sunny side eggs, blueberry – maple sausage, salted butter, vermont maple syrup

Banana - Butter Pecan Waffles • \$10
two buttermilk – pecan waffles, brûléed bananas, candied pecans, salted butter, bananas foster sauce

Berries & Cream Waffles • \$10
two buttermilk – pecan waffles, whipped cream, strawberries, blackberries & raspberries, salted butter, vermont maple syrup

STEAK & EGGS

two sunny side eggs, herb roasted redskins, green salad, sliced organic rainwater farms tx tomatoes with olive oil & sea salt

Filet Mignon* • \$23
4 oz cut

CLASSIC BREAKFASTS

• served with choice of herb roasted redskins, white cheddar –stone ground grits or fresh fruit +1

OMELETS

Chorizo • \$15
tx chorizo, sautéed peppers & onions & sharp white cheddar, multi-grain toast, green salad

Mom’s • \$14
heritage pork breakfast sausage, caramelized onions, american cheese, multi – grain toast, green salad

Egg White • \$14
roasted mushrooms, caramelized onion, spinach, herbed havarti, chimichurri, sliced organic rainwater farms tx tomatoes with olive oil & sea salt, green salad

Standard Breakfast* • \$13
two eggs any style & multi – grain toast with choice of bacon or blueberry – maple sausage links

Breakfast On a Bun • \$13
scrambled eggs, sharp white cheddar, avocado mayo, arugula, tomato & choice of bacon or heritage pork breakfast sausage

Breakfast Tacos • \$13
bacon, scrambled eggs, cheddar, herb roasted redskins, sour cream, pico

SIDES

Multi – Grain Toast • \$3
two slices from empire baking co., dallas with salted butter, strawberry preserves

Herb Roasted Redskins • \$4
chimichurri - butter, fresh herbs

Fresh Fruit • \$4
watermelon, pineapple, grapes, berries

TX Ruby Red Grapefruit • \$3
chilled & halved

White Cheddar - Stone Ground Grits • \$4
charred tomato butter, chives

Bacon • \$4
two thick cut slices, cooked crispy

TX Blueberry – Maple Sausage • \$4
two links from miiller’s smokehouse, llano, tx

TX Eggs • \$3
two eggs any style

Buttermilk – Pecan Waffle • \$4
salted butter, vermont maple syrup

TX Chorizo Gravy • \$3
fresh cream & beef chorizo from syracuse sausage, ponder, tx

WINE (BOTTLE)

RED

House Red • \$20

Pinot Noir • \$26

WHITE

House White • \$20

Sauvignon Blanc • \$26

Rosé • \$26

SPARKLING

House Sparkling • \$20

50%
OFF
WINE

BEER

INDIVIDUAL / 6 PACK

Miller Lite • \$3 / \$10

Dos Equis • \$3 / \$10

Michelob Ultra • \$3 / \$10

Community IPA • \$3 / \$10

White Claw Rotator • \$3 / \$10

High Noon Rotator • \$4 / \$16

SPARKLING PACKAGES

SPARKLING PACKAGE • \$25

Sparkling Wine, Choice Juice, Strawberries,
4 HG Logo Cups

BALLER PACKAGE • \$200

Ace of Spades, Choice of 2 Juices,
Strawberries

**All proceeds from this package goes back
into our Everybody Eats initiative – feeding
our community **

Juice Choices: Orange, Grapefruit, Pineapple

SPIRITS TO GO

All Bottles are 375 mL bottles

Vodka • \$20

Gin • \$20

Rum • \$20

Tequila • \$20

Whiskey • \$20

AT HOME COCKTAIL PACKAGES

All packages make 6 servings

These kits come with everything you need to make your favorite signature cocktails at home.
All kits come with spirit, mixer, cups, garnishes. (You may substitute the spirit of your choice)

HG SIGNATURE FROZEN MOSCOW MULE PACKAGE FOR 2 • \$16

Includes two bottles of 50 ml Vodka

HG SIGNATURE FROZEN DOUBLE UNDER PACKAGE FOR 2 • \$16

Includes two bottles of 50 ml Tequila

MOSCOW MULE PACKAGE • \$35

without spirit \$15

Vodka, lime juice, agave, ginger kombucha, lime
wheels

CUCUMBER SMASH PACKAGE • \$35

without spirit \$15

Vodka, cucumber juice, lime juice, turbinado, mint,
lime wheels

STRAWBERRY SMASH PACKAGE • \$35

without spirit \$15

Gin, strawberry-lemon juice, turbinado, mint, lemon
wheels

DOUBLE UNDER PACKAGE • \$35

without spirit \$15

Tequila, beet juice, lime juice, rosemary turbinado,
lime wheels, salt

MARGARITA PACKAGE • \$35

without spirit \$15

Tequila, lime juice, agave, lime wedges, salt

BLOODY MARY/MICHELADA PACKAGE • \$35

without spirit or beer \$15

Vodka, 6-pack of your choice, Julio's bloody mary
mix, lime wedges, olives, salt

MARTINI PACKAGE • \$35

Vodka or Gin, dry vermouth, olives or lemon peels

RANCH WATER PACKAGE • \$30

without spirit \$10

Tequila, lime juice, topo chico (4), lime wedges

SODA PACKAGE • \$30

without spirit \$10

Vodka, club soda (6), lime or lemon wedges

TONIC PACKAGE • \$30

without spirit \$10

Gin, tonic (4), lime wedges

PALOMA PACKAGE • \$30

without spirit \$10

Tequila, squirt (4), lime wedges, salt

SOFT DRINK PACKAGE • \$30

without spirit \$10

Whiskey, pick 6- coke, sprite, Diet Coke