



APPETIZERS

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

Cheese Sticks • \$12.5
served with red sauce

Buffalo Chicken • \$14
hand - breaded tenders fried crispy & tossed
in buffalo sauce with blue cheese

Crab Rangoon Dip • \$13
served with wonton chips

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

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

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, avocado,
sour cream, cilantro, green onions, pickled
jalapeños

Chips & Salsa • \$6
warm roasted red salsa

SALADS

SMALL SALADS
add grilled chicken \$5, grilled shrimp \$7, grilled hanger steak \$12, or grilled salmon \$12

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

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


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

Shaved Brussels Salad • \$12 
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
- Grilled Hanger Steak* • \$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
- 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 buffalo 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

grilled chicken, 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

ENTRÉES

Carbonara • \$19.5

bacon, peas, pecorino

Chicken Fried Chicken • \$18

mashed potatoes, green beans, chicken gravy

Steak Frites* • \$26

topped with chimichurri & served with pecorino – herbed fries

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



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avocado, cucumber, sushi rice, seaweed salad,
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honey mustard

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

BURGERS all - natural american wagyu beef

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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

TOASTS

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

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charred corn, avocado, cotija, cilantro, pickled
red onions, lime, valentina aioli

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pickled jalapeños, crispy fried onions

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white queso, valentina aioli, pico, pickled
jalapeños, avocado, shredded lettuce

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spicy buffalo sauce, blue cheese slaw

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brussels - kale slaw, honey mustard, dill pickles

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honey - butter, dill pickles

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

**SUB THE IMPOSSIBLE BURGER
ON ANY SANDWICH + \$2**

 CONTAINS NUTS

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



BRUNCH SPECIALTIES

- HG Breakfast of Champions • \$15**
scrambled eggs, bacon, sliced tomatoes & avocado with olive oil & sea salt, fresh fruit, green salad
- Shrimp & Grits • \$19**
white cheddar – stone ground grits, charred tomato butter, bacon, fresnos, pickled peppers, greens
- Chorizo Gravy Skillet* • \$14**
herb roasted redskins, tx chorizo gravy, two sunny side eggs, chimichurri, green salad, multi – grain toast
- Chicken Fried Chicken • \$18**
herb roasted redskins, tx chorizo gravy, scrambled eggs, multi - grain toast
- Classic Waffles • \$9 N**
two buttermilk - pecan waffles, salted butter, vermont maple syrup

CLASSIC BREAKFASTS

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

OMELETS

- Chorizo • \$16**
tx chorizo, sautéed peppers & onions & sharp white cheddar, multi-grain toast, green salad
- Mom’s • \$15**
heritage pork breakfast sausage, caramelized onions, american cheese, multi – grain toast, green salad
- Egg White • \$15**
roasted mushrooms, caramelized onion, spinach, herbed havarti, chimichurri, sliced tomatoes with olive oil & sea salt, green salad

CHEF’S FAVORITES

- Huevos Rancheros* • \$14**
tx chorizo, ranchero beans, cheddar, peppers & onions, pico, mexican hot sauce, two sunny side eggs, avocado, sour cream
- Cornfried Bread • \$15**
griddled cornmeal cakes, two sunny side eggs, blueberry – maple sausage, salted butter, vermont maple syrup
- Banana - Butter Pecan Waffles • \$11 N**
two buttermilk – pecan waffles, brûléed bananas, candied pecans, salted butter, bananas foster sauce
- Berries & Cream Waffles • \$11 N**
two buttermilk – pecan waffles, whipped cream, strawberries, blackberries & raspberries, salted butter, vermont maple syrup

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
- 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



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BEER

cucumber infused 42 below vodka,
fresh squeezed lemon juice,
turbinado, topo chico

WINE

42 below vodka, ginger kombucha,
simple, lime

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

Austin Eastciders Seasonal Rotator • \$6

France • \$10 | 38

LARGE FORMAT COCKTAILS

Mega-Mosa • \$55
42 below vodka , st. germaine elderflower
liqueur, sparkling wine, club soda

Mega-Mule • \$55
42 below vodka, ginger kombucha, lime

BRUNCH

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

Mimosa • \$4
sparkling wine, fresh orange juice

Cold Brew Irish Coffee • \$10
jameson, coconut cream, averta & cold brew

Elderberry Spritz • \$6
st. germaine elderflower liqueur, sparkling wine,
house strawberry cordial, club soda

Julio’s Bloody Mary • \$8
42 below vodka, julio’s homemade bloody mary
mix

Peach Bellini • \$5
sparkling wine, house peach cordial

HAPPY HOUR

available Monday - Friday from 3:00pm - 6:00pm

DRAFT PICK VODKA SODAS

Orange & Soda • \$5
orange infused 42 below vodka,
fresh squeezed lemon juice,
turbinado, topo chico

Strawberry & Soda • \$5
strawberry infused 42 below vodka,
fresh squeezed lemon juice, turbinado,
topo chico

Grapefruit & Soda • \$5
grapefruit infused 42 below vodka,
fresh squeezed lemon juice,
turbinado, topo chico

Cucumber & Soda • \$5
cucumber infused 42 below vodka,
fresh squeezed lemon juice,
turbinado, topo chico

FROZENS

Rangers Frozen Margarita • \$7
lunazul tequila, strawberry cordial, lime,
hero tajin

Frozen Claw • \$7
42 below vodka, rotating white claw, simple

Frozen Mule • \$7
42 below vodka, simple, lime, buddha’s brew
ginger kombucha

BEER

16 oz Domestic Drafts • \$3

16 oz Premium Drafts • \$4

