

FOOD

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

Chips & Salsa • \$6
warm roasted red salsa

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, grilled hanger steak \$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

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

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

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

ENTREES

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

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

KIDS MENU

BRUNNEN

APPETIZERS

Smoky Carrot Hummus [®] • \$14

fresh veggies & grilled pita bread

Chicken Wings • \$14.5

tossed in chimichurri, pecorino, fresno chiles

Crab Rangoon Dip • \$13

tossed in chimichurri, pecorino, fresno chiles

Parmesan Kale Dip • \$13

just like your favorite spinach dip (only better)

Cheese Sticks • \$12.5

served with red sauce

Cheese Fries • \$13

pepper jack, white queso, sour cream, bacon, green onion

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

Pulled Pork Nachos • \$16

pepper jack, white queso, salsa, pico, avocado, sour cream, cilantro, green onions, pickled jalapeños

SALADS

SMALL SALADS

Classic Caesar • \$12

baby romaine, parmesan & toasted breadcrumbs

Wedge [®] • \$13

tomatoes, bacon, green onion, candied pecans, blue cheese dressing

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

Shaved Brussels Salad [®] • \$12

brussels, kale, smoked almonds, dried cherries, honey mustard

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

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 ☉ • \$13
low-fat greek yogurt, house granola with pecans, almonds & pumpkin seeds, strawberry preserves, fresh berries

Smoothie Bowl ☉ • \$11
dragonfruit, mango, banana, coconut milk & pineapple juice smoothie, kiwi, toasted coconut, almonds, hemp, chia

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
two buttermilk - pecan waffles, salted butter, vermont maple syrup

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
two buttermilk – pecan waffles, brûléed bananas, candied pecans, salted butter, bananas foster sauce

Berries & Cream Waffles ☉ • \$11
two buttermilk – pecan waffles, whipped cream, strawberries, blackberries & raspberries, salted butter, vermont maple syrup

• 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

Standard Breakfast* • \$14
two eggs any style & multi – grain toast with choice of bacon or blueberry – maple sausage links

Bacon Breakfast On a Bun • \$14
bacon, egg, sharp white cheddar, avocado mayo & tomato on brioche

Breakfast Tacos • \$14
bacon, scrambled eggs, cheddar, herb roasted redskins, sour cream, pico

Steak & Eggs • \$24
grilled hanger steak, two sunny side eggs, herb roasted redskins, green salad, sliced organic rainwater farms tx tomatoes with olive oil & sea salt

CLASSIC BREAKFASTS



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 miller'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

**Salty Dawg • \$10**

42 below vodka, aperol, giffard grapefruit liqueur, ruby red grapefruit juice, lemon, candied citrus – salt rim

Hero Mule • \$10

42 below vodka, ginger kombucha, lime

Cucumber Collins • \$10

42 below vodka, cucumber, lime - mint cordial, club soda

Roca Ranch Water • \$14

roca patron silver tequila, topo chico, lime

MVP Old Fashioned • \$13

hero private select elijah craig bourbon, simple syrup, angostura, orange oils

Old Fashioned • \$10

g & w private stock bourbon, simple syrup, angostura, orange oils

Berry Diablo • \$11

lunazul tequila, cointreau, mixed berry cordial, ginger, lime, soda

Tik Tok Famous • \$11

42 below vodka, pineapple, lemon, pineapple infused honey, champagne

**Frozen Claw • \$11**

42 below vodka, rotating white claw, simple

Frozen Mule • \$11

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

Froze • \$10

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

**Deer & A Beer • \$9**

shot of jagermeister, canned beer of your choice

Green Tea • \$9

tullamore dew, lemon, peach cordial, sprite

Vegas Bomb • \$9

crown royal, rum haven coconut, peach cordial, blumania

Strawberry Lemondrop • \$9

42 below vodka, strawberry, lemon

DRAFT

Bud Light • Modelo • Dos XX • **\$5/7.5**

Craft Rotators • **\$6/8.5**

CAN & BOTTLE

Mich Ultra • **\$5**

Budweiser • **\$5**

Coors Light • **\$5**

Miller Lite • **\$5**

Estrella • **\$5**

Bell's Two Hearted IPA • **\$6**

Community Mosaic IPA • **\$6**

Revolver Blood and Honey • **\$6**

Guinness • **\$6**

Real Ale Gold Top • **\$6**

White Claw Seasonal Rotator • **\$7**

Austin Eastciders Dry Cider • **\$6**

Austin Eastciders Seasonal Rotator • **\$6**

**RED**

Lange Twins Pinot Noir 2018
California • **\$11/42**

Barossa Valley Estate Red Blend 2015
New Zealand • **\$11/42**

Paris Valley Road Cabernet 2016
Paso Robles, California • **\$10/38**

Beringer 'Knight's Valley' Cabernet Sauvignon 2016
Napa, California • **\$17/66**

WHITE

Matua Sauvignon Blanc 2017
Marlborough, New Zealand • **\$10/38**

Raptor Ridge Rudolpho Vineyard Pinot Gris 2017
Willamette Valley, Oregon • **\$13/50**

Long Meadow Ranch 'Farmstead' Chardonnay 2016
Napa Valley, California • **\$11/42**

Stag's Leap Chardonnay 2017
Napa Valley, California • **\$13/50**

Forty Ounce Rosé 2018 Loire, France • **\$12/40oz 56**

SPARKLING

Amore di Amanti Prosecco NV
Veneto, Italy • **\$12/46**

Veuve Ambal Cremant de Bourgogne NV
Burgundy, France • **\$13/50**

JP Chenet Brut Rosé NV France • **\$10/38**



LARGE FORMAT

Mega-Mosa • \$55

42 below vodka, st. germaine elderflower liqueur, sparkling wine, house strawberry cordial, club soda

Mega-Mule • \$55

42 below vodka, ginger kombucha, lime

BRUNCH COCKTAILS

• 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

Salty Dawg • \$5

42 below vodka, aperol, giffard grapefruit liqueur, ruby red grapefruit juice, lemon, candied citrus - salt rim

Margarita • \$5

lunazul tequila, agave, lime juice, cointreau

Hero Mule • \$5

42 below vodka, ginger kombucha, lime

Frozé • \$7

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

Cucumber Collins • \$5

42 below vodka, cucumber, lime - mint cordial, club soda

Frozen Claw • \$7

42 below vodka, rotating white claw, simple

Old Fashioned • \$5

g & w private stock bourbon, simple syrup, angostura, orange oils

Frozen Mule • \$7

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

16 oz Domestic Drafts • \$3

16 oz Premium Drafts • \$4

THE HERO
by HG SPLY CO.