

LUNCH/DINNER

all items may be prepared
gluten & dairy free

APPETIZERS

TUNA TOSTADAS // 16
ahi tuna, jalapeño – cilantro pesto, lime, smashed
avocado, shaved radish & fresno chiles on crispy
corn tostada

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

BISON CHILI FRITO PIE // 12
bison chili, over fritos with shredded cheddar,
sour cream, pickeled jalapeños & green onion

SNACKS

CHIPS & SALSA // 3
warm roasted red salsa

CHIPS & GUACAMOLE // 4
avocado, cilantro, tomato, red onion,
jalapeño, lime

HUMMUS & VEGGIES **N** // 6
snap peas, baby cucumber,
rainbow carrots & tomatos

SALADS

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

SHAVED BRUSSELS SALAD **N** // 11
brussels, kale, smoked almonds & dried
cherries in sabine creek TX honey-mustard
vinaigrette // CONTAINS NUTS

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

GRILLED CHICKEN CHOPPED * // 18
crispy uncured-cherry smoked pork belly,
pecorino romano, egg, tomato, pickled sweet
eppers, shredded carrots & crispy shallots in
HG ranch

AHI TUNA POKE * // 20
avocado, cucumber, green onion, sushi rice,
sesame-kale, spicy chile mayo & crispy rice

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

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 BACKYARD BURGER * // 14
all-natural kansas city kobe beef, yellow cheddar,
creamy mustard, shaved sweet onions, dill pickles,
shredded lettuce & tomato

QUINOA BURGER **N** // 13
housemade quinoa burger, smoky carrot hummus,
smashed avocado, kalamata tapenade, arugula &
tomato // CONTAINS NUTS

COCHINITA PIBIL TACOS * // 13.5
mexican pulled pork, bbq sauce, smoked corn slaw &
dill pickles on flour tortillas

corn tortillas available upon request

CRISPY HONEY - MUSTARD CHICKEN // 14.5
crispy chicken breast, brussels & kale slaw,
honey mustard & dill pickles

CRISPY RANCH CHICKEN // 14.5
sharp white cheddar, HG ranch, shredded lettuce
& tomato

TURKEY SANDWICH // 14.5
shaved all - natural turkey, white cheddar,
giardiniera, pesto mayo, spicy cherry pepper relish
& arugula

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 quinoa burger **N** // 14

LUNCH/DINNER

all items may be prepared
gluten & dairy free

BOWLS

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

HUNTED

- meatless // 13

quinoa "meatballs" **N** // 14

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 *

FAMILY STYLE SIDES

- pistachio - dill snap peas **N** // 8

cauliflower mash // 8

summer street corn // 8
- honey - garlic brussels sprouts // 8

sweet potato hash // 7

chile - garlic broccoli // 8

french fries // 5
- chile - braised black beans // 5

brown rice // 5

quinoa // 6

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

APPETIZERS

TUNA TOSTADAS // 16
ahi tuna, jalapeño – cilantro pesto, lime, smashed avocado, shaved radish & fresno chiles on crispy corn tostada

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

BISON CHILI FRITO PIE // 12
bison chili, over fritos with shredded cheddar, sour cream, pickeled jalapeños & green onion

HG CRANBERRY - PECAN MUFFINS ^N // 11
warm GF muffins served with housemade strawberry jam // CONTAINS NUTS

SNACKS

CHIPS & SALSA // 3
warm roasted red salsa

CHIPS & GUACAMOLE // 4
avocado, cilantro, tomato, red onion, jalapeño, lime

HUMMUS & VEGGIES ^N // 6
snap peas, baby cucumber, rainbow carrots & tomatos

AVOCADO TOAST // 9
whole wheat bread, fresh avocado, extra virgin olive oil, sea salt, everything bagel seasoning & toasted sunflower seeds

SALADS

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

SHAVED BRUSSELS SALAD ^N // 11
brussels, kale, smoked almonds & dried cherries in sabine creek TX honey-mustard vinaigrette // CONTAINS NUTS

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

GRILLED CHICKEN CHOPPED * // 18
crispy uncured-cherry smoked pork belly, pecorino romano, egg, tomato, pickled sweet eppers, shredded carrots & crispy shallots in HG ranch

AHI TUNA POKE * // 20
avocado, cucumber, green onion, sushi rice, sesame-kale, spicy chile mayo & crispy rice

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

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 BACKYARD BURGER * // 14
all-natural kansas city kobe beef, yellow cheddar, creamy mustard, shaved sweet onions, dill pickles, shredded lettuce & tomato

QUINOA BURGER ^N // 13
housemade quinoa burger, smoky carrot hummus, smashed avocado, kalamata tapenade, arugula & tomato // CONTAINS NUTS

COCHINITA PIBIL TACOS * // 13.5
mexican pulled pork, bbq sauce, smoked corn slaw & dill pickles on flour tortillas

corn tortillas available upon request

CRISPY HONEY - MUSTARD CHICKEN // 14.5
crispy chicken breast, brussels & kale slaw, honey mustard & dill pickles

CRISPY RANCH CHICKEN // 14.5
sharp white cheddar, HG ranch, shredded lettuce & tomato

TURKEY SANDWICH // 14.5
shaved all - natural turkey, white cheddar, giardiniera, pesto mayo, spicy cherry pepper relish & arugula

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 quinoa burger ^N // 14

^N contains nuts

*Be advised: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BREAKFAST

HG BREAKFAST PLATE * // 13
two scrambled eggs, sweet potato hash, green salad & multi-grain toast with housemade strawberry jam & choice of uncured bacon or heritage pork breakfast sausage patties

CHICKEN FRIED CHICKEN * // 14
sweet potato hash, two over easy eggs, mushroom gravy & green salad

HUEVOS RANCHEROS * // 13
crispy corn tostadas, chile-braised black beans, salsa, two sunny side eggs, sweet potato hash, avocado, pickled red onions & cilantro

HG STEAK & EGGS * // 18
grilled hanger steak, two sunny side eggs, sweet potato hash, green salad & thick sliced tomatoes with olive oil & sea salt

served with sweet potato hash, shaved brussels salad **N** or fresh fruit +1

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

SAUSAGE BREAKFAST TACOS * // 13
heritage pork breakfast sausage, scrambled eggs, pepper jack & cilantro on flour tortillas, salsa on the side

corn tortillas available upon request

SIDES

Heritage Pork Breakfast Sausage // 5 Two Eggs* // 5
Uncured Bacon // 3 Sweet Potato Hash // 8

BOWLS

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

HUNTED

meatless // 13	grilled scottish salmon* // 22	mexican pulled pork // 15
quinoa "meatballs" N // 14	grilled TX gulf shrimp // 18	grilled hanger steak* // 19
grilled TX chicken breast // 16	KC kobe beef burger* // 15	

GATHERED

THE YELLOW CURRY
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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 *

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
- HG OLD FASHIONED

11

g&w private stock bourbon,
turbinado, angostura bitters,
orange oils
- 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

SMASHES

- 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

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

BEER

DRAFT // 6

- FIREMAN'S 4 LIGHT

Real Ale Brewing Co
- LOVE STREET

Karbach Brewing Co
- FRIDAY IPA

Martin House Brewing Co
- TWO HEARTED ALE

Bell's Brewery
- GOLDEN OPPORTUNITY

Peticolas Brewing Co
- BILLY JENKINS SESSION BOCK

Wild Acre Brewing Co
- 805 BLONDE ALE

Firestone Walker Brewing Co
- PLEASE & THANK YOU PALE ALE

Lakewood Brewing Co

BOTTLES & CANS

- 4.5
- Miller Lite

4
- Michelob Ultra

5
- Shiner Bock

5
- Dos Equis

5
- Modelo

6
- Stella Artois

4
- Coors Light

6
- True Love Sour

6
- Avery White Rascal

6
- Plutonium-239 Coconut Porter

6
- Space Camper Cosmic IPA

5
- Black Cherry White Claw

6
- Austin Eastcider Blood Orange

6
- Austin Eastciders Original

6
- Dallas Blonde

NON - SPIRITED

- MEXICAN COKE

3.5
- MEXICAN SPRITE

3.5
- DIET COKE

3.5
- TOPO CHICO

3.5
- GINGER KOMBUCHA

4
- LEMONADE

3.5
- BLACK TEA

3
- COFFEE

3.5

WINE

WHITE

GLASS | BOTTLE

MOHUA SAUVIGNON BLANC Marlborough, New Zealand	10 36
CAPOSALDO PINOT GRIGIO Delle Venezie, Italy	10 36
STAGS' LEAP CHARDONNAY Napa Valley, CA	13 48
LONG MEADOW RANCH 'FARMSTEAD' CHARDONNAY Napa Valley, CA	11 40
LA VIELLE FERME ROSÉ Napa Valley, CA	10 36

SPARKLING

GLASS | BOTTLE

RUFFINO PROSECCO DOC Italy	10 36
JP CHENET BRUT ROSÉ France	10 36

RED

GLASS | BOTTLE

BENTON LANE PINOT NOIR Willamette Valley, OR	13 48
TINTO NEGRO MALBEC Mendoza, Argentina	10 36
MERF CABERNET Columbia Valley, WA	11 40
THE PRISONER UNSHACKLED CABERNET CA	16 60

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, banana or cranberry

DRAFT BEER 3 ask about our rotating selection
HOUSE WINE 6 red, white, rosé, or bubbles

BRUNCH COCKTAILS

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 6 strawberry infused gin, lemongrass honey, grapefruit, lemon, topo chico

VEGAN ICE ESPRESSO 6 van gough esspresso vodka, mr. black coffee liqueur, cold brew, agave, vegan cream
MIMOSA 4 20 orange juice, sparkling wine
ELDERFLOWER MIMOSA 6 24 orange juice, elderflower liqueur, sparkling wine