

APPETIZERS

CRAB TOAST // 15

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

TUNA TOSTADAS // 16

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

HG CHIPS & QUESO **N** // 12

spicy vegan queso topped with avocado & green onion // CONTAINS NUTS

COCHINITA NACHOS // 14

mexican pulled pork, pepper jack, salsa, avocado, cilantro & 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 & tomato

BISON CHILI FRITO PIE // 12

bison chili, over fritos with shredded cheddar, sour cream, pickled jalapeños & green onion

SALADS

add: grilled TX chicken breast +5 // grilled TX gulf shrimp +7 // grilled scottish salmon +12 // +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

AHI TUNA POKE * // 20

avocado, cucumber, green onion, sushi rice, sesame-kale, spicy chile mayo & crispy rice

GRILLED CHICKEN CHOPPED * // 18

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

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

sabine creek TX honey mustard, brussels slaw & 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 MENU

all items may be prepared
gluten & dairy free

BOWLS

choose a HUNTED protein, then a choose a GATHERED signature base or build your own custom 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 * //

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
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

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HG CRANBERRY - PECAN MUFFINS **N** // 11

warm GF muffins served with housemade strawberry jam

AVOCADO TOAST // 9

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

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 & tomato

BISON CHILI FRITO PIE // 12

bison chili over fritos with shredded cheddar, sour cream, pickled jalapeños & green onion

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kobe beef burger // 16

quinoa burger **N** // 14

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 SWEET POTATO HASH // 8
UNCURED BACON // 3 TWO EGGS* // 5

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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* //

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

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

CUCUMBER SMASH 11
cucumber infused 42 below vodka, mint,
turbinado, lime

OLD FASHIONED 11
g&w private stock bourbon, turbinado,
angostura bitters, orange oils

STRAWBERRY SMASH 11
strawberry pink peppercorn infused
gilbey's gin, mint, tubinado, lemon

LA PECHE MODE 11
peach infused gilbey's gin, st germain,
turbinado, lemon, peach bitters

MAIN SQUEEZE 10
cimarron tequila, dry curacao, raspberry
cordial, lime, club soda

SIGNATURE 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

DRAFT BEER

FIREMAN'S 4 LIGHT // LAGER 6
Real Ale Brewing Co

LOVE STREET // KOLSCH 6
Karbach Brewing Co

FRIDAY IPA // IPA 6
Martin House Brewing Co

TWO HEARTED ALE // IPA 6
Bell's Brewery

GOLDEN OPPORTUNITY // KOLSCH 6
Peticolas Brewing Co

BILLY JENKINS // BOCK 6
Wild Acre Brewing Co

MARTIN HOUSE PILS // PILSNER 6
Martin House Brewing Co

MUY IMPORTANTE // MEXICAN LAGER 6
Lakewood Brewing Co

BOTTLES & CANS

Miller Lite	4.5	True Love Sour	6
Michelob Ultra	4	Avery White Rascal	6
Shiner Bock	5	Plutonium-239 Coconut Porter	6
Dos Equis	5	Space Camper Cosmic IPA	6
Modelo	5	Black Cherry White Claw	5
Lone Star	5	Angry Orchard Tallboy Austin	6
Stella Artois	6	Eastciders Original	6
Coors Light	4	Dallas Blonde	6

HAPPY HOUR available Monday - Friday 3:00pm - 6:00pm

HG MULE 6
42 below vodka, agave, lime, buddha's
brew ginger kombucha

CUCUMBER SMASH 6
cucumber infused 42 below vodka, mint,
turbinado, lime

DRAFT BEER 3
ask about our rotating selection

HG OLD FASHIONED 6
g&w private stock bourbon, turbinado,
angostura bitters, orange oils

STRAWBERRY SMASH 6
strawberry pink peppercorn infused gilbey's gin,
mint, turbinado, lemon

HOUSE WINE 6
red, white, rosé, or bubbles

WINE

WHITE

MOHUA SAUVIGNON BLANC G 10 B 38
Marlborough, New Zealand

CAPOSALDO PINOT GRIGIO G 10 B 38
Delle Venezie, Italy

STAGS' LEAP CHARDONNAY G 13 B 50
Napa Valley, CA

**LONG MEADOW RANCH
'FARMSTEAD' CHARDONNAY** G 10 B 38
Napa Valley, CA

LA VIEILLE FERME ROSÉ G 10 B 38
France

SPARKLING

RUFFINO PROSECCO DOC G 10 B 38
Italy

JP CHENET BRUT 'ROSÉ G 10 B 38
France

RED

BENTON LANE PINOT NOIR G 13 B 50
Willamette, OR

TINTO NEGRO MALBEC G 10 B 38
Mendoza, Argentina

MERF CABERNET G 11 B 42
Columbia Valley, WA

**KULETO 'FROG'S PRINCE'
RED BLEND** G 13 B 50
Napa Valley, CA

**THE PRISONER
UNSHACKLED CABERNET** G 16 B 60
CA

NON - SPIRITED

MEXICAN COKE 3.5 **GINGER KOMBUCHA** 4
MEXICAN SPRITE 3.5 **BLACK TEA** 3
DIET COKE 3.5 **COFFEE** 3.5
TOPO CHICO 3.5

HOUSE LEMONADE

CLASSIC 3.5 **RASPBERRY** 3.5
BLACKBERRY 3.5 **STRAWBERRY** 3.5

BRUNCH

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

COCKTAILS

JULIO'S BLOODY MARY 5
42 below vodka, julio;s homemade bloody mary mix

APEROL SPRITZ 9
aperol, sparkling wine, club soda

GRAPEFRUIT RICKEY 10
42 below vodka, st germain, ruby red grapefruit,
turbinado, lime, soda

MIMOSAS

PEACH BELLINI 4 / 20
peach puree, sparkling wine

BLACKBERRY MIMOSA 4 / 20
house made blackberry cordial, sparkling wine

STRAWBERRY MIMOSA 4 / 20
house made strawberry cordial, sparkling wine

ELDERFLOWER MIMOSA 6 / 20
st germain, orange juice, sparkling wine, club soda

WINE

WHITE

HOUSE WHITE B 20

MOHUA SAUVIGNON BLANC B 36

Marlborough, New Zealand

CAPOSALDO PINOT GRIGIO B 36

Delle Venezie, Italy

STAGS' LEAP CHARDONNAY B 48

Napa Valley, CA

**LONG MEADOW RANCH
'FARMSTEAD' CHARDONNAY** B 36

Napa Valley, CA

LA VIEILLE FERME ROSÉ B 36

France

SPARKLING

HOUSE SPARKLING B 20

RUFFINO PROSECCO DOC B 36

Italy

JP CHENET BRUT ROSÉ B 36

France

RED

HOUSE RED B 20

BENTON LANE PINOT NOIR B 48

Willamette, OR

TINTO NEGRO MALBEC B 36

Mendoza, Argentina

MERF CABERNET B 40

Columbia Valley, WA

**KULETO 'FROG'S PRINCE'
RED BLEND** B 48

Napa Valley, CA

**THE PRISONER UNSHACKLED
CABERNET** B 58

CA

BEER

Miller Lite 4.5

Michelob Ultra 4

Shiner Bock 5

Dos Equis 5

Modelo 5

Lone Star 5

Stella Artois 6

Coors Light 4

True Love Sour 6

Avery White Rascal 6

Dallas Blonde 6

Plutonium-239 Coconut Porter 6

Space Camper Cosmic IPA 6

Black Cherry White Claw 5

Angry Orchard Tallboy Austin 6

Eastciders Original 6