

LUNCH/DINNER MENU

all items may be prepared
gluten & dairy free

APPETIZERS

- ROASTED CHICKEN WINGS  // 15
tossed in chimichurri, pecorino, fresno chiles
- 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
- CHARRED PORK SKEWERS  // 14
lemongrass marinated pork, lettuce wraps, green
papaya salad, cashew crema, thai basil, cilantro,
mint & lime

SNACKS

- CHIPS & SALSA // 3
warm roasted red salsa
- CHIPS & GUACAMOLE // 4
avocado, cilantro, tomato, red onion, jalapeño, lime
- HUMMUS & VEGGIES // 6
snap peas, baby cucumber, rainbow carrots
& tomato
- COCHINITA NACHOS // 14
mexican pulled pork, pepper jack cheese, salsa,
avocado, cilantro & green onion
- HG CHIPS & QUESO  // 12
spicy vegan queso topped with avocado, green onion,
cilantro
- BISON CHILI FRITO PIE // 12
bison chili, over fritos with shredded cheddar, sour
cream, pickeled jalapeños & green onion

SALADS

grilled TX chicken breast +5 // egg +2.5 // uncured bacon +2.5

- 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
- ARUGULA SALAD  // 11
arugula, walnut – shallot vinaigrette, paula’s goat
cheese
- AVOCADO SALAD // 13
avocado, lemon poppy seed vinaigrette, lacinato
kale, ricotta salata, candied hazelnuts
- BEET & STRAWBERRY SALAD  // 13
golden beets, fresh strawberries, jalapeño – lavender
vinaigrette, mixed greens, blue cheese, walnut crumble
- TUNA POKE // 20
avocado, cucumber, sushi rice, seaweed salad, spicy
chile mayo, crushed wasabi peas

- GRILLED CHICKEN CHOPPED * // 18
crispy uncured-cherry smoked pork belly, pecorino romano,
egg, tomato, pickled sweet peppers, shredded carrots &
crispy shallots in HG ranch
- STEAK & BLUE  // 19
avocado, egg, bacon, tomatoes, green onions, blue cheese
dressing

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

TACOS

served with your choice of fries or shaved brussels salad , fresh fruit +1
cup curried sweet potato soup +1, cup bison chili +2 , corn tortillas available upon request

- FAJITA TACOS
steak // 16 chicken // 13 shrimp // 14
peppers & onions, pepper jack, shredded lettuce, sour cream,
avocado & pico

- PULLED PORK // 13.5
mexican pulled pork, bbq sauce, smoked corn slaw,
dill pickles

MEAT & BREAD

served with your choice of fries or shaved brussels salad , fresh fruit +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 REMEDY BURGER  // 14
american cheese, creamy mustard, dill pickles, sweet onion,
shredded lettuce, tomato
- HONEY – MUSTARD CHICKEN // 14.5
crispy chicken breast, brussels & kale slaw, honey mustard
& dill pickles

- BUFFALO CHICKEN  // 14.5
crispy chicken breast, spicy buffalo sauce, blue cheese
slaw

SUB THE IMPOSSIBLE BURGER ON ANY SANDWICH  +2

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 impossible burger // 17



contains nuts



indulge wisely

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



BOWLS

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

HUNTED

- meatless // 13

the impossible burger  // 15

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 

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 *

SWEETS

PLANT BASED GELATO
mini \$4 | regular \$6

Ask your server about our rotating flavors!

all gelato flavors are made dairy free,  some flavors may contain nuts

BRUNCH MENU

all items may be prepared
gluten & dairy free

APPETIZERS

ROASTED CHICKEN WINGS  // 15
tossed in chimichurri, pecorino, fresno chiles

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

CHARRED PORK SKEWERS  // 14
lemongrass marinated pork, lettuce wraps, green
papaya salad, cashew crema, thai basil, cilantro,
mint & lime

COCHINITA NACHOS // 14
mexican pulled pork, pepper jack cheese, salsa,
avocado, cilantro & green onion

HG CHIPS & QUESO  // 12
spicy vegan queso topped with avocado, green
onion, cilantro

SNACKS

CHIPS & SALSA // 3
warm roasted red salsa

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

HUMMUS & VEGGIES // 6
snap peas, baby cucumber, rainbow carrots
& tomato

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

CRAB TOAST // 15
blue crab, heirloom tomato, shaved fennel, charred herb
salsa & green olive aioli on toasted sourdough

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

SALADS

grilled TX chicken breast +5 // egg +2.5 // uncured bacon +2.5

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romano in HG caesar dressing

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vinaigrette, mixed greens, blue cheese, walnut crumble

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chile mayo, crushed wasabi peas

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egg, tomato, pickled sweet peppers, shredded carrots &
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dressing

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  , 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 REMEDY BURGER  // 14
american cheese, creamy mustard, dill pickles, sweet onion,
shredded lettuce, tomato

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

BUFFALO CHICKEN  // 14.5
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slaw

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BRUNCH MENU

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BRUNCH SPECIALTIES

HG BREAKFAST OF CHAMPIONS // 14
scrambled eggs, bacon, sliced tomatoes & avocado
with olive oil & sea salt, fresh fruit, green salad

STEAK & EGGS // 19
grilled hanger steak, two sunny side eggs, herb
roasted redskins, green salad, sliced tomatoes with
olive oil & sea salt

HUEVOS RANCHEROS // 13
TX chorizo, black beans, cheddar, peppers & onions, pico,
mexican hot sauce, two sunny side eggs, avocado, sour
cream

CLASSIC BREAKFAST served with choice of herb roasted redskins or fresh fruit +1

STANDARD BREAKFAST // 13
two eggs any style & multi-grain toast with choice of bacon or heritage pork breakfast sausage patties

BACON BREAKFAST ON A BUN // 13
bacon, egg, sharp white cheddar,garlic aioli & tomato on brioche

BREAKFAST TACOS  // 13
bacon, scrambled eggs, cheddar, herb roasted redskins, sour cream & pico
corn tortillas available upon request

BOWLS choose a HUNTED protein, then a choose a GATHERED signature base

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 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

HUNTED

meatless // 13
the impossible burger  // 15
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

SIDES

MULTI-GRAIN TOAST // 3
two slices with salted butter and strawberry preserves

FRESH FRUIT // 4
watermelon, pineapple, grapes, berries

HERB ROASTED REDSKINS  // 4
chimichurri-butter, fresh herbs

BACON // 4
two thick cut slices, cooked crispy

TX EGGS // 3
two eggs any style

SWEETS

PLANT BASED GELATO
mini \$4 | regular \$6

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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

TROPHY CLUB OLD FASHIONED 13

grapevine distilled tahwahkaro four grain
bourbon, cinnamon turbo, housemade
chocolate coffee bitters and a vault ice cube

STRAWBERRY SMASH 11

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

LA PECHE MODE 11

peach infused gilbey's gin, st germain,
turbinado, lemon, peach bitters

MAIN SQUEEZE 10

lunazul 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

FROZÉ 10

42 below vodka, rose, strawberries, white
peach, grapefruit, turbinado and lemon

BEER

6 - PACK 10

COORS LIGHT

MILLER LITE

BUD LIGHT

DOS EQUIS

MODELO

MICHELOB ULTRA

SHINER BOCK

COMMUNITY MOSAIC IPA

CIGAR CITY JAI ALAI IPA

AUSTIN EAST CIDER ORIGINAL

FOUNDERS BREAKFAST STOUT

MARTIN HOUSE ROTATOR

BUD LIGHT SELTZER

WINE

WHITE

MOHUA • Sauvignon Blanc Marlborough, New Zealand	B 38
LONG MEADOW RANCH 'FARMSTEAD' • Chardonnay Napa Valley, California	B 42
FORTY OUNCE • Rosé Muscadet, France	B 42
RAPTOR RIDGE RUDOLPHO VINEYARD • Pinot Gris Willamette Valley, Oregon	B 50
STAG'S LEAP • Chardonnay Napa Valley, California	B 50
GARY FERRELL • Chardonnay Russian River Valley, CA	B 67
SIMMONET-FEBVRE • 'Vaillons' Cru Chablis, France	B 80
DUMOL ESTATE • Chardonnay Russian River Valley, CA	B 100

SPARKLING

JP CHENET • Brut Rosé NV, France	B 38
ADAMI 'GARBEL' • Brut Prosecco NV Veneto, Italy	B 46
PERRIER-JOUET • Grand Brut NV Champagne, France	B 78

RED

DRUMHELLER • Cabernet Sauvignon Paterson, WA	B 38
BENTON LANE ESTATE • Pinot Noir Willamette Valley, Oregon	B 42
KULETO 'FROG PRINCE' • Red Blend Napa, California	B 54
BERINGER 'KNIGHT'S VALLEY' • Cabernet Sauvignon Napa, California	B 66
STOLPMAN PARA MARIA • Red Blend Santa Barbara, California	B 50
DIORA 'LA PETIT GRACE' • Pinot Noir Monterey, CA	B 55
RIDGE 'EAST BENCH' • Zinfandel Dry Creek Valley, California	B 69
AUSTIN HOPE • Cabernet Sauvignon Paso Robles, CA	B 80
BROOKMAN • Cabernet Sauvignon Napa Valley, CA	B 85
DOMAINE SERENE 'YAMHILL CUVÉE' • Pinot Noir Willamette Valley, Oregon	B 98
CHATEAU DE BEAUCASTEL • Chateauneuf du Pape Rhône Valley, France	B 90
ORNELLAIA 'SERRE NUOVO' • Super Tuscan Tuscany, Italy	B 100