

LUNCH/DINNER

all items may be prepared
gluten & dairy free

APPETIZERS

SMOKY CARROT HUMMUS **N** // 13.5
topped with extra virgin olive oil, smoked almonds
& cilantro, served with fresh veggies // CONTAINS NUTS

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

HG CHIPS & QUESO **N** // 12
spicy vegan queso topped with avocado
& green onion // CONTAINS NUTS

CHIPS & SALSA // 6
warm roasted red salsa

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

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

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
peppers, 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

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

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



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 *

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 *

BRUNCH

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

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CHIPS & SALSA // 6
warm roasted red salsa

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

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

SALADS

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

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pickles, shredded lettuce, tomato, spicy chile mayo

kobe beef burger // 16

quinoa burger **N** // 14

BRUNCH

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

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
Uncured Bacon // 3

Sweet Potato Hash // 8
Two Eggs* // 5

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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 10

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

FROZÉ 10

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

SMASHES

PUMPKIN SMASH 11

pumpkin infused g&w bourbon, thyme, pumpkin spice syrup, lemon

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, cranberry black tea syrup, lemon

BEER

DRAFT

ask your server for our rotating selection

BOTTLES & CANS

Miller Lite	5
Michelob Ultra	4
Shiner Bock	5
Dos Equis	5
Modelo	5
Fireman's 4	5
Stella Artois	6
Guinness	7

Breckenridge Vanilla Porter	6
Alaskan Amberl	6
Community IPA	6
Stella Cidre	7
White Claw	6
High Noon	7
Jai Alai	6
Boulevard Wheat	6

NON - SPIRITED

MEXICAN COKE	3.5	GINGER KOMBUCHA	4	HOUSE LEMONADE // 3.5
MEXICAN SPRITE	3.5	BLACK TEA	3	classic, backberry, or strawberry
DIET COKE	3.5	COFFEE	3.5	
TOPO CHICO	3.5			

WINE

WHITE

GLASS | BOTTLE

HOUSE WHITE	8 -
MOHUA SAUVIGNON BLANC Marlborough, New Zealand	10 38
ALOIS LAGEDER PINOT GRIGIO Alto Adige, Italy	11 42
STAGS' LEAP CHARDONNAY Napa Valley, CA	13 50
LONG MEADOW RANCH 'FARMSTEAD' CHARDONNAY Napa Valley, CA	13 50
FORTY OUNCE ROSÉ Languedoc, France	12 56

SPARKLING

GLASS | BOTTLE

HOUSE BUBBLES	8 -
BELSTAR PROSECCO DOC Veneto, Italy	10 38

RED

GLASS | BOTTLE

HOUSE RED	8 -
LULUMI PINOT NOIR Pays d' Oc, France	11 42
BENTON LANE PINOT NOIR Willamette Valley, OR	13 50
ALTOCEDRO 'ANO CERO' MALBEC Mendoza, Argentina	10 38
PARIS VALLEY CABERNET Paso Robles, CA	10 38

HAPPY HOUR

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

HG MULE 5
42 below vodka, agave, lime,
buddha's brew ginger kombucha

CUCUMBER SMASH 5
cucumber infused 42 below vodka,
mint, turbinado, lime

DRAFT BEER 3
ask about our rotating selection

HG OLD FASHIONED 5
g&w private stock bourbon, turbinado,
angostura bitters, orange oils

STRAWBERRY SMASH 5
strawberry pink peppercorn infused
gilbey's gin, mint, turbinado, lemon

HOUSE WINE 5
red or white

BRUNCH

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

COCKTAILS

JULIO'S BLOODY MARY 5
42 below vodka, Julio's
housemade bloody mary mix

APEROL SPRITZ 9
aperol, sparkling wine, club soda

COLD BREW IRISH COFFEE 10
jameson, averna, coconut cream,
cold brew

MIMOSAS

GLASS 4 | CARAFE 20

PEACH BELLINI
peach puree, sparkling wine

BLACKBERRY MIMOSA
house made blackberry cordial,
sparkling wine

STRAWBERRY MIMOSA
house made strawberry cordial,
sparkling wine

ELDERFLOWER MIMOSA
st germain, orange juice,
sparkling wine, club soda