

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

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

TACOS

served with your choice of fries or shaved brussels salad , fresh fruit +1  
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  
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



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
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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

SALADS

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

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kale, warm garlic-chickpea croutons & pecorino  
romano in HG caesar dressing
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crispy shallots in HG ranch
- STEAK & BLUE  // 19  
avocado, egg, bacon, tomatoes, green onions, blue cheese  
dressing

MEAT & BREAD

served with your choice of fries or shaved brussels salad  , fresh fruit +1, kale caesar +1  
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.

BRUNCH MENU

all items may be prepared  
gluten & dairy free

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

Ask your server about our rotating flavors!

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some flavors may contain nuts 

### 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

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

#### SPARKLING

|                                                           |             |
|-----------------------------------------------------------|-------------|
| <b>JP CHENET</b> • Brut Rosé<br>NV, France                | <b>B 38</b> |
| <b>ADAMI 'GARBEL'</b> • Brut Prosecco<br>NV Veneto, Italy | <b>B 46</b> |
| <b>PERRIER-JOUET</b> • Grand Brut<br>NV Champagne, France | <b>B 78</b> |

#### RED

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