



The HBG Burger \$14.00

Six Ounces of Oak Ridge Angus
Freshly Ground Local Grass-Fed Beef
Grilled to **Pink**
Served on a toasted brioche bun

Included- (but on the side)

Red onion
Bread & butter pickles
Tomato with red lettuce leaf
Roasted garlic aioli

Add Cheese- \$1

White Cheddar, Pepper Jack, American,
Blue, or Swiss

Additions- \$2.50 each

Crisp Thick Bacon
Crushed Avocado
Grilled Onions
Sautéed Mushrooms

Substitute:

Garden Burger – **no extra charge**

Impossible Meat - **\$1.50**

Gluten Free Bun - **\$2.50**

Fries (served with a side of ranch)

Single or Basket

Regular: \$4 / \$6.5

Garlic \$4.5 / \$7

Chipotle \$4.5 / \$7

Sweet Potato \$4.5 / \$7

Truffle-Parmesan \$5.5 / \$8.5

Sweet\$7.00

Crispy Bread Pudding- dulce de leche

Beer Battered Onion Rings

with house made ranch dressing\$8.50

Bacon “Chips”

breaded and crispy fried bacon, chipotle aioli.....\$8.50

Crispy Brussels Sprouts

maple balsamic glaze and crispy bacon bits\$9.50

Japanese Style “Okonomiyaki” Tots

salty-sweet sauce, kewpie mayo, chives, bonito flakes\$9.00

Pozole Verde

pork, hominy, mild chili, tomatillo, cilantro
sliced fresh serrano, shredded cabbage, radish & lime\$10.00

Crispy Breaded Wings

spicy buffalo **or** BBQ sauce: blue **or** ranch dip, celery sticks\$12.50

Caesar Salad

house-made dressing & croutons
shaved parmesan (**Add a protein**)\$12.00

Beet Salad

glazed golden beets, roasted red beets, wild arugula,
red onion, mint, orange-cumin vinaigrette.....\$15.50

Gnocchi Bolognese

freshly made gnocchi, classic Bolognese sauce,
Grated Parmigiano Reggiano, toasted garlic bread.....\$14.50

Roasted Mushroom Flat Bread

Mixed mushrooms, cherry tomatoes and feta cheese\$17.50

Sesame Crusted Salmon **Pita** **or Salad**

Asian slaw,
pickled ginger, wasabi aioli, sprouts, won-ton crisps.....\$19.00

Mediterranean Pita Wrap

hummus, tzatziki, sliced cucumber
tomato, red onion, pepperoncini & kalamata olives

Choice of: thin sliced gyro meat **or**

crispy vegetarian falafel\$18.00

Chicken & Waffle

bourbon maple syrup, sausage gravy and
cayenne spiced pecans\$17.00

BBQ Pulled Pork Sandwich

house smoked, house BBQ sauce,
topped with onion strings & coleslaw\$18.00

Crispy Fried Chicken Sandwich

marinated chicken thigh
pepper jack, chipotle aioli, tomato, lettuce, onion, pickles.....\$17.50

N.Y. Steak & Fries

grilled 8 oz USDA choice New York strip loin,
herb garlic butter and Caesar salad.....\$29.50

Fish ‘N’ Chips (**Served Monday to Friday**)

beer battered local cod,
fries, house tartar sauce.....\$21.00

Draft Beers:

Seismic Brewing Co. Tremor Light Lager	\$7.5
Santa Rosa, Organic local barley malt and hops. ABV 4.2%	
Plow, Sonoma Coast Pils	\$7
Santa Rosa. A classic European Pilsn/ a Cali Vibe. ABV 5.1%	
Henhouse Brewing, "Best Life" Blond Ale	\$7.5
Santa Rosa, chill, refreshing & uncomplicated 4.5% ABV	
Old Caz, Chismosa	\$8
Santa Rosa, Mexican amber lager, ABV 5.8%	
Barrel Brothers Brewing Hazy IPA	\$8.5
Santa Rosa, california/new england style hazy, ABV 7.5%	
Cooperage Keg Slayer	\$9
Santa Rosa, West Coast IPA, Refreshing & Delicuos ABV 7%	
Lagunitas, Little Sumpin' Sumpin'	\$8.5
Petaluma, CA, Hoppy pale wheat ale 7.5% ABV	
Fogbelt, StarDusk Juicy IPA	\$9
Santa Rosa, CA. A rotation of their Hazy series. ABV 7.2%	
Russian River, Pliny the Elder IPA	\$9.5
Santa Rosa, A Roman Empire commander, philosopher, author ABV 8% IBU 100	
Anderson Valley Brewing, Boont Amber Ale	\$7
Boonville, CA. classic amber ale w/caramel maltiness ABV 5.8% IBU 15	

Draft Cider:

Humboldt Cider Co, Drysdale	\$9
Eureka CA, Traditional/Apfelwein. Semi-dry apple cider ABV 7%	

Wine by the Glass:

5oz Glass / Btl

Gruner Veltliner, Lenz Moser '21	\$7 / 41
Chenin Blanc, Dry Creek Vineyards '21	\$10 / 39
Chardonnay, Raeburn, Sonoma County '21	\$11 / 44
Sauvignon Blanc, Quivira, Sonoma County '21	\$12 / 47
Rosé, Copain, Mendocino County '21	\$15 / 59
Prosecco, Benvolio NV Extra Dry.....	\$9 / 36
Sparkling, Scharffenberger Brut, Mendocino.....	\$14 / 55
Pinot Noir, J Vineyards, Sonoma County '21	\$13 / 51
Zinfandel, Murphy Goode, Sonoma County '20	\$13 / 51
Merlot, Noble Tree, Sonoma County '17	\$12 / 48
Cabernet, "Katherine" Goldschmidt A.V. '21	\$13 / 52

HBG's House Cocktails

HBG Bloody Mary	\$11.5
House made bloody mix, seasoned-salted rim.	
The Mule	\$11
vodka, fresh lime juice & cock and bull ginger beer	
Espresso Martini	\$12
chilled espresso, vodka, coffee liqueur, shaken & served strained up	
The "Pink" Drink	\$11
vodka, fresh lemonade & pama pomegranate liqueur	
Margarita on the Rocks	\$12
pueblo viejo tequila, triplesec & fresh lime juice, salted rim.	
Spicy Margarita	\$12
jalapeño infused tequila and sriracha chile salted rim.	
Cucumber Lemon Drop	\$12
Cucumber Vodka, and lightly sweetened Lemon juice	

Bottled Beers:

Cider/Specialties:

Ace Perry Craft Pear Cider	\$7
Ace High Apple Cider ABV 8%	\$8
Golden State Mighty Dry Cider <i>N.A.</i> (16oz).....	\$9
Stella Artois, Apple Cider	\$6
2Towns, Made Marion Blackberry Cider.....	\$7
Firestone Walker, Cali Squeezed Blood Orange (12oz). \$6.5	
White Claw Hard Seltzer	\$6.5
Rotating Flavor selection	

IPA, Double IPA & American Ales:

Bear Republic Racer 7 Hazy IPA	\$7
Deschutes, Fresh Squeezed IPA	\$7
Deschutes, Fresh Haze IPA.....	\$7
Lagunitas, IP <i>N.A.</i>	\$7
Omission, Light Golden Ale <i>Gluten Reduced</i> 12oz can	\$6.5
Sierra Nevada, Pale Ale	\$6.5

Lager:

Oskar Blues, Mama's Lil Yella Pils 12oz can	\$6.5
Stella Artois Belgian Pilsner.....	\$6.5
Moonlight "Death & Taxes" Black Lager 16oz can	\$9
Sam Adams Boston Lager	\$6.5
Bud Light.....	\$6
Coors Light.....	\$6
Michelob Ultra.....	\$6
Bud	\$6
Pabst Blue Ribbon Tall Boy 24oz can.....	\$8
Corona	\$6
Estrella Jalisco.....	\$6
Modelo	\$6
Clausthaler <i>N.A.</i>	\$6
Barrel Brothers Hazy <i>N.A.</i> 16oz can:	\$9

Belgian/Saison/Sour:

Anderson Valley, Blood Orange Gose Sour	\$6.5
Blue Moon Wheat Beer.....	\$7
Oskar Blues, Dale's Pale Ale 19oz Can	\$6

Stout/Porter/Brown:

Guinness.....	\$8
Deschutes Black Butte Porter	\$7
Founders, Breakfast Stout.....	\$8

Non-Alcoholic Beverages:

Coke, Diet, Zero, Sprite, Rootbeer.....	
Ginger Ale, Mr Pibb.....	\$3.5
Cock n' Bull Ginger Beer.....	\$4
Iced Tea, Lemonade	\$3.5
Arnold Palmer.....	\$3.5
Cranberry, Orange, Pineapple or Grapefruit.....	\$3.5
Coffee, Hot Tea.....	\$3.5
Milk.....	\$3
Lagunitas Sparkling Hop Water 12 oz.....	\$5
Siesmic Sparkling Hydrator Hop Water 12oz.....	\$5.5
Crystal Geysir Sparkling 18oz.....	\$5