

Cold Tomato Gazpacho with croutons, scallions & EVOO	\$7.50
Bacon Chips Lightly Breaded Crispy Bacon & Chipotle Aioli.....	\$8.00
Beer Battered Onion Rings with house made ranch dressing	\$8.50
Japanese Style “Okonomiyaki” Tots with a salty-sweet sauce, kewpie mayo, chives, bonito flakes	\$8.50
Crispy Brussels Sprouts with a maple balsamic glaze and crispy bacon bits.....	\$9.50
Tangy Mac n’ Cheese white cheddar, parmesan, bacon, dijon & green onions (Add smoky pulled pork \$5)...	\$13.50
Crispy Breaded Wings (One pound) spicy buffalo or BBQ, blue or ranch dip sauce, celery sticks.....	\$12.50
Mexican Street Corn grilled corn on the cob, chipotle crema, crumbled cotija, cilantro, chili and lime.....	\$10.00

Salads

Caesar Salad house-made dressing & croutons, shaved grana padano & pecorino (Add a protein?) ...	\$11.50
Sesame Crusted Salmon asian slaw & lettuces, pickled ginger, wasabi aioli, won-ton crisps.....	\$19.00
Mediterranean Salad a marinated mix of cucumber, tomato, red onion, pepperoncini, kalamatas & lettuces, tzatziki, sheep milk feta & red wine vinaigrette	\$13.00
(Add thin sliced spiced lamb & beef gyro meat or crisp vegetarian chickpea falafel balls \$5)	

HBG Burgers

Six ounces, freshly ground, local grass-fed beef, grilled **pink** & served on a garlic toasted Costeaux seeded bun
Served on the side: tomato, lettuce leaf, thin slice of red onion, bread & butter pickles & roasted garlic aioli

Classic Burger (Add cheese: white cheddar, pepper jack, american, blue or swiss \$1)	\$12.50
(Extra additions: crisp thick bacon or avocado \$2.50 each)	
The Bacon Blue Burger grilled onions, blue crumbles; crowned with thick crisp bacon.....	\$16.50
Swiss Mushroom Burger , sautéed button mushrooms, blanket of melted swiss cheese	\$14.50
Avocado Burger topped with grilled onions and creamy hass avocado.....	\$15.50

Substitute: **Garden Burger - \$0.00 Impossible Meat - \$1.50 Gluten Free Bun - \$2.50**

Fries (served with a side of ranch)

Regular: \$3.5 basket: **\$6 Garlic, Chipotle or Sweet Potato:** \$4 basket: **\$6.5 Truffle-Parmesan:** \$5 basket: **\$8.5**

Sesame Crusted Salmon Pita asian slaw, pickled ginger, wasabi aioli, sprouts, won-ton crisps.....	\$19.00
Mediterranean Pita Wrap hummus, tzatziki & a cucumber, tomato, red onion, pepperoncini & kalamata mix	
With a choice of: thin sliced spiced lamb & beef gyro meat or crisp vegetarian chickpea falafel	\$18.00
BBQ Pulled Pork Sandwich house smoked, house bbq sauce, topped with onion rings, side of cole slaw	\$17.50
The HBG BLT thick slices of crisp smoked bacon, tomato, avocado, lettuce, chipotle aioli, wrapped in a pita	\$16.00
Crispy Chicken Sandwich pepper jack, chipotle aioli (tomato, lettuce, red onion, pickles on the side).....	\$16.50
Fish ‘N’ Chips (Monday to Friday) beer battered local cod, fries, house tartar sauce	\$21.00
N.Y. Steak & Fries grilled 8oz usda choice New York, herbed garlic butter and caesar salad	\$29.50

Kid’s Menu (served with fries, carrot sticks & grapes)

Pasta with butter & parmesan, house-made Chicken Strips or a Grilled Cheese Sandwich	\$10.00
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Milk Shakes

Flavors: Vanilla, Chocolate, Orange, Root Beer or Strawberry Swirl

Small **\$5.50** / Large **\$7.5**

Warning: Consuming raw or undercooked meat, seafood, and eggs may increase the risk of food borne related illness.

Draft Beers:

Seismic Brewing Co. Tremor Light Lager	\$6
Santa Rosa, CA, Organic local barley malt and hops. Easy drinking ABV 4.2%	
Bear Republic El Oso	\$6.5
Cloverdale, California amber lager, ABV 4.5%	
Headlands Brewing Hawk Hill Hefeweizen	\$7
Traditional German Hefeweizen. Light, crisp & refreshing ABV 4.7%	
Plow, Sonoma Coast Pils	\$7
Santa Rosa, CA. Light, crisp and clean. A classic European Pils w/ a Cali Vibe. ABV 5.1%	
Cooperage Keg Slayer Double IPA	\$8.5
Santa Rosa, West Coast IPA, Refreshing & Delicious ABV 7%	
Henhouse Brewing, Conspiracy Theory IPA	\$8
Santa Rosa, Fresh Hopped, hazy IPA 6.7% ABV	
Firestone Walker 805 Ale	\$7.5
Paso Robles, CA. Light, refreshing & easy drinking ale. ABV 4.7%	
Fogbelt, Hazy IPA	\$8
Santa Rosa, CA. A rotation of their Hazy series. ABV 7ish %	
Russian River, Pliny the Elder IPA	\$9
Santa Rosa, CA. A Roman Empire commander, philosopher, author ABV 8% IBU 100	
Anderson Valley Brewing, Boont Amber Ale	\$7
Boonville, CA. Classic amber ale with caramel maltiness ABV 5.8% IBU 15	

Draft Cider:

Golden State, Mighty Dry Cider	\$8
Sebastopol. Sonoma County fresh pressed apples Champagne yeast fermented ABV 6.9%	

Wine by the Glass:

5oz Glass / Btl

Gruner Veltliner, Lenz Moser '19.....	\$7 / 42
Verdejo Blend, Honoro Vera Rueda, Spain '20.....	\$6.5 / 30
Rosé, La Crema '21.....	\$10 / 40
Sauvignon Blanc, Matanzas '21.....	\$11 / 44
Chardonnay, Talbott "Kali Hart" '19.....	\$11 / 44
Prosecco Benvolio NV Extra Dry.....	\$9 / 36
Sparkling, J Cuvee.....	\$16 / 64
Pinot Noir, Siduri, Santa Barbara County '20.....	\$14.5 / 58
Zinfandel, Dry Creek Vineyards '19.....	\$13 / 53
Merlot Blend, Pedroncelli Dry Creek Valley '19.....	\$11.5 / 45
Cabernet, Alexander Valley Vineyards '19.....	\$13 / 52

HBG's House Cocktails

A Good Bloody Mary	\$10.5
our award winning bloody mix, seasoned-salted rim.	
Microw Mule	\$10
vodka, fresh lime juice & cock and bull ginger beer	
Espresso Martini	\$11
chilled espresso, vodka, coffee liqueur, shaken and served strained up	
Blackberry Twisted Tea	\$10
an adult arnold palmer with a blackberry twist	
The Pink Drink	\$10
vodka, fresh lemonade & stirrings pomegranate liqueur	
Mega Pint Punch	\$11
a summer punch fit for a pirate! rum with a tropical mix orange and pineapple juices	
Margarita on the Rocks	\$10
pueblo viejo tequila, agave nectar & fresh lime juice, salted rim.	
Spicy Margarita	\$11
jalapeño infused anejo tequila and sriracha chile salted rim.	
HBG Negroni	\$10
gin, campari, carpano antica with a splash of Lemon	

Bottled Beers:

Cider/Specialties:

Ace Perry Craft Pear Cider.....	\$6
Stella Artois, Apple Cider.....	\$6
2Towns, Made Marion Blackberry Cider.....	\$7
White Claw Hard Seltzer.....	\$5
Flavors: lemon, tangerine, mango, grapefruit, blackberry, strawberry	

IPA, Double IPA & American Ales:

Bear Republic Racer 5 IPA.....	\$7
Deschutes, Fresh Squeezed IPA.....	\$7
Deschutes, Fresh Haze IPA.....	\$7
Lagunitas, IPA.....	\$6
Lagunitas, IP/NA.....	\$6
Omission, Light Golden Ale Gluten Reduced 12oz can.....	\$7
Sierra Nevada, Pale Ale.....	\$6
Anchor Steam.....	\$6

Lager:

Oskar Blues, Mama's Lil Yella Pils 12oz can.....	\$6
Stella Artois Belgian Pilsner.....	\$6
Moonlight "Death & Taxes" Black Lager 16oz can.....	\$8
Cuver, SoCo Belgian Brewers, Bohemian Pils.....	\$6.5
Sam Adams Boston Lager.....	\$6
Bud Light.....	\$6
Coors Light.....	\$6
Michelob Ultra.....	\$5
Bud.....	\$6
Pabst Blue Ribbon Tall Boy 24oz can.....	\$6
Corona.....	\$6
Modelo.....	\$6
Barrel Brothers, Dad Pants Pilsner N.A. 16oz can.....	\$8
Clausthaler N.A.	\$5

Belgian/Saison/Farmhouse/Wit/Sour:

Anderson Valley, Blood Orange Gose Sour 12oz.....	\$6
Blue Moon Wheat Beer.....	\$6
Oskar Blues, Dale's Pale Ale 19oz Can.....	\$6
Modern Times, Sour Tropical Fruit Gose 16oz.....	\$9.5
Almanac Sour Apricot Sournova 16oz.....	\$12

Stout/Porter/Brown:

Guinness.....	\$7
Deschutes Black Butte Porter.....	\$7
Founders, Breakfast Stout.....	\$7
Eclipse '14 Imperial Stout Rittenhouse Barrel Aged 22oz.....	\$25
Eclipse '14 Imperial Stout, High West Barrel Aged 22oz.....	\$25

Non-Alcoholic Beverages:

Coke, Diet, Sprite, Rootbeer, Ginger Ale.....	\$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
Crystal Geyser Sparkling 18oz.....	\$5
Aquafina Bottled Water 16oz.....	\$1