

Split Pea Soup with ham & creme fraiche	\$7.50
Jalapeño Croquettes jalapeño, chorizo & cheese filled fritters	\$8.00
Beer Battered Onion Rings with house made ranch dressing	\$8.50
Crispy Brussels Sprouts with a maple balsamic glaze and crispy bacon bits.....	\$9.50
Japanese Style “Okonomiyaki” Tots with a salty-sweet sauce, kewpie mayo, chives, bonito flakes	\$8.50
Gnocchi Bolognese fresh gnocchi, classic bolognese sauce, parmesan reggiano cheese, garlic bread	\$13.50
Crispy Breaded Wings (One Pound) spicy buffalo or BBQ; blue or ranch dip sauce, celery sticks.....	\$12.50

Salads

Caesar Salad house-made dressing & croutons, shaved Parmesan (Add a protein) ...	\$11.50
Chinese Chicken Salad crispy chicken, napa cabbage, 5 spice peanuts, cilantro & soy-mustard vinaigrette ...	\$16.00
Beet Salad roasted red beets, arugula, queso fresco, hazelnut dukkah & orange	\$14.50

HBG Burgers

Six ounces, freshly ground, local grass-fed beef, grilled pink & served on a garlic toasted Costeaux Brioche 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 wild mushrooms, blanket of melted swiss cheese	\$14.50
Avocado Burger topped with grilled onions and crushed 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

Roasted Asparagus Flat Bread prosciutto, feta cheese & arugula pesto	\$17.00
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 With a choice of: thin sliced spiced lamb & beef gyro meat or crisp vegetarian chickpea falafel	\$18.00
Reuben Corned Beef, House Smoked Pastrami, Sauerkraut, Swiss, Mustard, 1000 Island Dressing, Rye; Pickles	\$17.50
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 8 oz 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, **Mini Corn Dogs**, or a **Grilled Cheese Sandwich**

\$10.00

Crispy Bread Pudding with Salted Caramel Creme Anglaise.....	\$7.00
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Draft Beers:

Seismic Brewing Co. Tremor Light Lager	\$6.5
Santa Rosa, CA, Organic local barley malt and hops. 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 Moment of Truth	\$8.5
Santa Rosa, West Coast IPA, Refreshing & Delicious ABV 7%	
Henhouse Brewing, Conspiracy Theory IPA	\$8
Santa Rosa, Fresh Hopped IPA 6.7% ABV	
Lagunitas, Little Sumpin' Sumpin'	\$8.5
Petaluma, CA, Hoppy pale wheat ale 7.5% ABV	
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

Gruener Veltliner, Lenz Moser '19	\$7 / 32
Verdejo Blend, Honoro Vera Rueda, Spain '20	\$6.5 / 28
Sauvignon Blanc, La Crema, Sonoma County '21.....	\$12 / 48
Chardonnay, Raeburn, Sonoma County '21.....	\$11 / 44
Rosé, Copain, Mendocino County '21	\$12 / 48
Prosecco, Benvolio NV Extra Dry.....	\$9 / 36
Sparkling, J Cuvee.....	\$15.5 / 62
Pinot Noir, Merrriam, Russian River Valley '20	\$13 / 52
Zinfandel, Lake Sonoma Winery '19	\$13 / 52
Merlot Blend, Pedroncelli Dry Creek Valley '19	\$12 / 48
Cabernet, "Katherine" Goldschmidt A.V. '21.....	\$13 / 52

HBG's House Cocktails

HBG Bloody Mary	\$10.5
House made bloody mix, seasoned-salted rim.	
The Mule	\$10
vodka, fresh lime juice & cock and bull ginger beer	
Espresso Martini	\$10
chilled espresso, vodka, coffee liqueur, shaken and served strained up	
The Pink Drink	\$10
vodka, fresh lemonade & stirrings pomegranate liqueur	
Margarita on the Rocks	\$10
pueblo viejo tequila, agave nectar & fresh lime juice, salted rim.	
Spicy Margarita	\$11
jalapeño infused tequila and sriracha chile salted rim.	
Blood Orange Negroni	\$11
gin, campari, carpano antica with a splash of Blood orange Juice	
Cucumber Lemon Drop	\$11
Cucumber Vodka, and lightly sweetened Lemon juice	
Spiced Pear Hot Toddy	\$10
Brandy, Spiced Pear Liqueur, Honey, Lemon juice	

Bottled Beers:

Cider/Specialties:

Ace Perry Craft Pear Cider	\$6
Ace High Apple Cider ABV 8%	\$7
Stella Artois, Apple Cider	\$6
2Towns, Made Marion Blackberry Cider.....	\$7
White Claw Hard Seltzer	\$6
Rotating Flavor selection	

IPA, Double IPA & American Ales:

Bear Republic Racer 5 IPA	\$7
Deschutes, Fresh Squeezed IPA	\$7
Deschutes, Fresh Haze IPA.....	\$7
Lagunitas, IPA.....	\$6.5
Lagunitas, IP/NA.....	\$6.5
Omission, Light Golden Ale Gluten Reduced 12oz can	\$6.5
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.....	\$9
Sam Adams Boston Lager	\$6
Bud Light	\$6
Coors Light.....	\$6
Michelob Ultra.....	\$5.5
Bud	\$6
Pabst Blue Ribbon Tall Boy 24oz can.....	\$6
Corona	\$6
Modelo	\$6
Barrel Brothers, Cryo Currency N.A. 16oz can	\$8.5
Clausthaler N.A.	\$5.5

Belgian/Saison/Farmhouse/Wit/Sour:

Anderson Valley, Blood Orange Gose Sour 12oz.....	\$6
Anderson Valley, Framboise Rose 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

Stout/Porter/Brown:

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

Non-Alcoholic Beverages:

Coke, Diet, 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
Crystal Geysler Sparkling 18oz.....	\$5