



HBG Burger \$14.00

Six Ounces of Fresh Ground Local Grass-Fed Oak Ridge Angus Beef grilled **pink** on a toasted brioche bun

Included- (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

Coconut Panna Cotta- pomegranate pearls & caramel.

Coconut-Curry Pumpkin Soup

cilantro, granny smith apple, red pepper.....\$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

maple balsamic glaze and crispy bacon bits.....\$9.50

Japanese Style “Okonomiyaki” Tots

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

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

Grilled & Sliced Polish Sausage

chicago style spicy giardiniera basil crema, garlic bread.....\$15.50

Roasted Mushroom Flat Bread

prosciutto cherry tomato & feta cheese.....\$17.50

Charred Octopus

chimichurri, spanish octopus tentacle, fresh house made blue corn tortillas.....\$19.00

Chili Spiced Carne Asada Salad

southwest black beans, lettuce, queso fresco, tortilla strips & chipotle ranch dressing.....\$18.50

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 & cole slaw.....\$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, herbed garlic butter and Caesar salad.....\$29.50

Fish ‘N’ Chips (**Monday to Friday**)

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

Kid’s Menu (12 and under)

Choice of Either: Mini Corn Dogs, Grilled Cheese Sandwich, or Pasta (with **Marinara** or **Buttered Noodles**) served with fries, carrot sticks & ranch dressing..... **child \$10.00/adult \$15.00**

Burger plain classic HBG burger, fries & ranch dressing (**Add cheese: \$1**)..... **child \$12.00/adult \$18.00**

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

Draft Beers:

Seismic Brewing Co. Pale Lager	\$8
Santa Rosa, Fresh hops. ABV 6.2%	
Old Caz, Chismosa	\$8
Santa Rosa, Mexican amber lager, ABV 5.8%	
Barrel Brothers Brewing Hazy IPA	\$8
Santa Rosa, california/new england style hazy, ABV 7.5%	
Plow, Sonoma Coast Pils	\$7
Santa Rosa. A classic European Pilsw/ a Cali Vibe. ABV 5.1%	
Cooperage Drying Buds	\$8.5
Santa Rosa, West Coast IPA, Refreshing & Delicuos ABV 6.5%	
Henhouse Brewing, "Best Life" Blond Ale	\$7
Santa Rosa, chill, refreshing & uncomplicated 4.5% ABV	
Lagunitas, Little Sumpin' Sumpin'	\$8.5
Petaluma, CA, Hoppy pale wheat ale 7.5% ABV	
Fogbelt, Wet Hop Hazy IPA	\$8
Santa Rosa, CA. A rotation of their Hazy series. ABV 6.5%	
Russian River, Pliny the Elder IPA	\$9
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	\$8.5
Eureka CA, Traditional/Apfelwein. Semi-dry apple cider ABV 7%	

Wine by the Glass:

5oz Glass / Btl

Gruner Veltliner, Lenz Moser '21	\$7 / 32
Chenin Blanc, Dry Creek Vineyards '21	\$9.5 / 38
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, Balletto, Russian River '20	\$15 / 59
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 and served strained up	
The "Pink" Drink	\$11
vodka, fresh lemonade & stirrings pomegranate liqueur	
Margarita on the Rocks	\$12
pueblo viejo tequila, agave nectar & 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	\$6
Ace High Apple Cider ABV 8%	\$7
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
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, IP <i>NA</i>	\$6.5
Omission, Light Golden Ale <i>Gluten Reduced</i> 12oz can	\$6.5
Sierra Nevada, Pale Ale	\$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
Estrella Jalisco	\$6
Modelo	\$6
Clausthaler <i>N.A.</i>	\$5.5
Barrel Brothers Hazy <i>N.A.</i> 16oz can:	\$9

Belgian/Saison/Sour:

Anderson Valley, Blood Orange Gose Sour	\$6
Blue Moon Wheat Beer	\$6
Oskar Blues, Dale's Pale Ale 19oz Can	\$6
North Coast Brewing, Berliner Weisse, Sour Cherry	\$7

Stout/Porter/Brown:

Guinness	\$7
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 Geyser Sparkling 18oz	\$5