

Chilled Sweet Pea Soup with cucumber relish.....	\$7.50
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, smoky pulled pork, dijon & green onions.....	\$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 grana padano & pecorino (Add a protein?) ...	\$11.50
Egg & Avocado Salad grilled rustic bread, hardboiled egg, avocado spread, sprouts, herb dressing.....	\$14.00
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

Quarter pound certified Angus freshly ground beef patty, grilled **pink** & served on garlic toasted Costeaux seeded bun
Served on the side: tomato, lettuce leaf, thin slice of red onion, bread & butter pickles & roasted garlic aioli
Make it a double: add \$5 **Add fries:** \$3

Classic Burger (Add cheese: white cheddar, pepper jack, american, blue or swiss \$1)	\$10.00
(Extra additions: crisp thick bacon or avocado \$2.50 each)	
The Bacon Blue Burger grilled onions, blue crumbles; crowned with thick crisp bacon.....	\$14.50
Swiss Mushroom Burger, sautéed button mushrooms, blanket of melted swiss cheese	\$12.50
Avocado Burger topped with grilled onions and creamy hass avocado.....	\$13.50

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

Fries (served with a side of ranch)

Regular: \$4 basket: \$6 **Garlic, Chipotle or Sweet Potato:** \$4.5 basket: \$6.5 **Truffle-Parmesan:** \$5.5 basket: \$8.5

Sesame Crusted Salmon Pita asian slaw, pickled ginger, wasabi aioli, sprouts, won-ton crisps.....	\$19.00
Mediterranean Pita Wraps 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
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	\$32.50

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 \$7.50

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%	
Plow, Sonoma Coast Pils	\$7
Santa Rosa, CA. Light, crisp and clean. A classic European Pils w/ a Cali Vibe.	ABV 5.1%
Cooperage "Coopacabra"	\$7.5
Santa Rosa, Mexican Style Lager brewed with Maize ABV 4.5%	
Henhouse Brewing, Philadelphia Experiment IPA	\$8
Santa Rosa, Medium Bitterness, Pineapple, Mango & Mint tones	6% ABV
Healdsburg Beer Co, Golden Ale	\$8
Healdsburg, CA. Fresh malt flavor with mild citrus hop notes.	ABV 5.4%
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
Moonlight, Death and Taxes	\$8
Santa Rosa. San Francisco style Black Lager, coffee/chocolate notes,	ABV 5.0%

Draft Cider:

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

Wine by the Glass:

5 oz Glass / Btl

Gruner Veltliner, Lenz Moser '19	\$7 / 42
Pinot Gris, Balletto, Russian River '20	\$10 / 40
Rosé, La Crema '20	\$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, Copain, Tous Ensemble '17	\$14.5 / 58
Zinfandel, Dry Creek Vineyards '19	\$13 / 53
Merlot, Chelsea Alexander Valley '19	\$10 / 40
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.	
Mojito Mule	\$10
Vodka, fresh lime juice & Cock and Bull ginger beer	
Espresso Martini	\$11
Chilled espresso, Vodka, coffee liqueur, shaken and served strained up	
Peach Twisted Tea	\$10
A Peachy adult Arnold Palmer	
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 of Mango, Orange, and Pineapple Juices	
Margarita on the Rocks	\$10
Pueblo Viejo Tequila, agave nectar & fresh lime juice, salted rim.	
Spicy Margarita	\$11
Jalapeño infused Arta Anejo and Sriracha Chile salted rim.	
Grapefruit Negroni	\$10
Gin, Fizzy Grapefruit Soda, Campari, with a splash of Lemon	

Bottled Beers:

Cider/Specialties:

Ace Perry Craft Pear Cider.....	\$6
Golden State Cider (16oz).....	\$6
Flavors- Mighty Dry, & Gravesntein	
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, Pale Ale Gluten Free	\$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.....	\$6
Corona	\$6
Modelo	\$5
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