

LUNCH/DINNER

all items may be prepared
gluten & dairy free

APPETIZERS

SMOKY CARROT HUMMUS **N** // 13.5
topped with extra virgin olive oil, smoked almonds
& cilantro, served with fresh veggies // CONTAINS NUTS

AVOCADO TOAST // 10
whole wheat bread, fresh avocado, extra virgin
olive oil, sea salt, everything bagel seasoning &
toasted sunflower seeds

TUNA TOSTADAS // 17
ahi tuna, jalapeño – cilantro pesto, lime,
smashed avocado, shaved radish & fresno
chiles on crispy corn tostadas

HG CHIPS & QUESO **N** // 13
spicy vegan queso topped with avocado
& green onion // CONTAINS NUTS

COCHINITA NACHOS // 16
mexican pulled pork, pepper jack, salsa,
avocado, cilantro & green onion

DEVEILED AVOCADOS // 12
avocados stuffed with chickpea “egg” salad,
crispy shallots, fresh chive

BEET TARTARE // 14
roasted beets, charred herb salsa, capers,
avocado, white miso, whole wheat sourdough

SALADS

add: grilled TX chicken breast +6 // grilled TX gulf shrimp +8 // grilled scottish salmon +12 // grilled hanger steak +12
egg +2.5* // uncured bacon +3

SHAVED BRUSSELS SALAD **N** // 12
brussels, kale, smoked almonds & dried
cherries in sabine creek TX honey-mustard
vinaigrette // CONTAINS NUTS

HG KALE CAESAR * // 12
kale, warm garlic-chickpea croutons & pecorino
romano in HG caesar dressing

HG RANCH WEDGE * // 13
baby iceberg, HG ranch, everything bagel
seasoning, avocado, tomato, green onion, fresh dill

AHI TUNA POKE * // 22
avocado, cucumber, green onion, sushi rice,
sesame-kale, spicy chile mayo & crispy rice

GRILLED CHICKEN CHOPPED * // 18
crispy uncured-cherry smoked pork belly,
pecorino romano, egg, tomato, pickled sweet
peppers, shredded carrots & crispy shallots in
HG ranch

SOUP

BISON CHILI
CUP 6 | BOWL 10
our award winning chili made with spicy
chiles, ground bison, black, pinto & kidney
beans, topped with cheddar & green onion

MEAT & BREAD

served with your choice of fries or shaved brussels salad **N**, fresh fruit +1, kale caesar +1, cup bison chili +2
add: egg +2.5* // uncured bacon +3 // substitute gluten-free bun +3 // avocado +2

THE BACKYARD BURGER * // 15
all-natural kansas city kobe beef, yellow cheddar,
creamy mustard, shaved sweet onions, dill pickles,
shredded lettuce & tomato

QUINOA BURGER **N** // 14
housemade quinoa burger, smoky carrot hummus,
smashed avocado, kalamata tapenade, arugula
& tomato

COCHINITA PIBIL TACOS * // 14
mexican pulled pork, bbq sauce, smoked corn slaw
& dill pickles on flour tortillas

corn tortillas available upon request

CRISPY HONEY - MUSTARD CHICKEN // 15
sabine creek TX honey mustard, brussels slaw
& dill pickles

CRISPY RANCH CHICKEN // 15
sharp white cheddar, HG ranch, shredded
lettuce & tomato

BUNLESS BURGER + CAESAR WEDGE* // 21 **W**

kansas city kobe beef burger topped with chimichurri “butter” griddled onions, uncured bacon & a
sunny side egg, served with romaine wedge salad with grilled avocado, tomato,
HG caesar & green onion



BOWLS

choose a HUNTED protein, then choose a GATHERED signature base or build your own bowl

HUNTED

meatless // 13

quinoa "meatballs" **N** // 15

grilled TX chicken breast **W** // 17

grilled scottish salmon* **W** // 23

grilled TX gulf shrimp **W** // 19

KC kobe beef burger* **W** // 15

mexican pulled pork // 15

grilled hanger steak* // 24

GATHERED

THE YELLOW CURRY

sweet potato, cauliflower, baby kale & grape tomatoes in yellow coconut curry broth topped with cucumber-cilantro-mint relish, green onion & sliced red chiles

THE TEX MEX

quinoa, black beans, salsa, sautéed red bell pepper & onion, avocado, pineapple pico & tortilla chips

THE STIR FRY

broccoli, mushrooms, snap peas, red bell pepper, carrots, edamame & red onion sautéed in tamari & sesame, topped with toasted sesame seeds

THE STACK * **W**

TX bibb lettuce, tomato, sweet potato hash, avocado & an over-easy egg

THE FRIED "RICE" *

cauliflower fried rice with broccoli, shredded carrots, edamame & green onions sautéed in tamari & sesame with honey-garlic brussels sprouts & a sunny side egg

BUILD YOUR OWN

CHOOSE 2 BASES

pistachio - dill snap peas **N**

cauliflower mash **W**

summer street corn

honey - garlic brussels sprouts

sweet potato hash **W**

grilled avocado

chile - garlic broccoli **W**

chile - braised black beans

brown rice

quinoa

CHOOSE 1 EXTRA

spicy chile mayo *

HG ranch *

salsa **W**

garlic aioli * **W**

chimichurri **W**

smashed avocado **W**

valentina aioli * **W**

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smashed avocado, shaved radish & fresno
chiles on crispy corn tostadas

HG CRANBERRY - PECAN MUFFINS **N** // 12
warm GF muffins served with housemade
strawberry jam // CONTAINS NUTS

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HG caesar & green onion

BRUNCH

Saturday & Sunday
10:00am - 3:00pm

BREAKFAST

HG BREAKFAST PLATE * // 13

two scrambled eggs, sweet potato hash, green salad & multi-grain toast with housemade strawberry jam & choice of uncured bacon or heritage pork breakfast sausage patties

CHICKEN FRIED CHICKEN * // 14

sweet potato hash, two over easy eggs, mushroom gravy & green salad

HUEVOS RANCHEROS * // 13

crispy corn tostadas, chile-braised black beans, salsa, two sunny side eggs, sweet potato hash, avocado, pickled red onions & cilantro

HG STEAK & EGGS * // 18

grilled hanger steak, two sunny side eggs, sweet potato hash, green salad & thick sliced tomatoes with olive oil & sea salt

served with sweet potato hash, shaved brussels salad **N** or fresh fruit +1

BACON BREAKFAST ON A BUN * // 14

bacon, egg, sharp white cheddar, garlic aioli & tomato on brioche

SAUSAGE BREAKFAST TACOS * // 13

heritage pork breakfast sausage, scrambled eggs, pepper jack & cilantro on flour tortillas, salsa on the side

corn tortillas available upon request

SIDES

Heritage Pork Breakfast Sausage // 5 Sweet Potato Hash // 8
Uncured Bacon // 3 Two Eggs* // 5

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BUILD YOUR OWN

CHOOSE 2 BASES

pistachio - dill snap peas **N**
cauliflower mash **W**
summer street corn
honey - garlic brussels sprouts
sweet potato hash **W**
grilled avocado
chile - garlic broccoli **W**
chile - braised black beans
brown rice
quinoa

CHOOSE 1 EXTRA

spicy chile mayo *
HG ranch *
salsa **W**
garlic aioli * **W**
chimichurri **W**
smashed avocado **W**
valentina aioli * **W**

SIGNATURE COCKTAILS

HG MULE 11
42 below vodka, agave, lime,
buddha's brew ginger kombucha

HG OLD FASHIONED 13
g&w private stock bourbon,
turbinado, angostura bitters,
orange oils

FARMARITA 13
cimarron tequila, lime, agave, cold
pressed carrot, orange & bell pepper

DOUBLE UNDER 11
beet infused lunazul tequila,
rosemary turbinado, lime

SMASHES

BLACKBERRY SMASH 12
blackberry gin, mint, ginger
turbinado, lime

STRAWBERRY SMASH 12
strawberry pink peppercorn
infused gilbey's gin, mint,
turbinado, lemon

CUCUMBER SMASH 12
cucumber infused 42 below vodka,
mint, turbinado, lime

LIME IN THE COCONUT SMASH 12
pineapple lunazul tequila, lime leaf
turbinado, pressed coconut, lime

FROZENS

FROZEN DOUBLE UNDER 11
beet infused lunazul tequila,
rosemary turbinado, lime

FROZÉ 11
western son vodka, rosé, turbinado,
strawberries, white peach puree,
grapefruit, lemon

FROZEN MULE 11
42 below vodka, turbinado, lime,
buddha's brew ginger kombucha

BEER

DRAFT

ask your server for our rotating selection

BOTTLES & CANS

Miller Lite 5
Michelob Ultra 5
Shiner Bock 6
Dos Equis 5
Modelo 6
Fireman's 4 5
Stella Artois 6
Guinness 7

Breckenridge Vanilla Porter 6
Alaskan Amber 6
Community IPA 6
Stella Cidre 7
Jai Alai 6
Boulevard Wheat 6
White Claw 6
Topo Chico Hard Seltzers 6
Upside Dawn Non - Alcoholic ... 6

NON - SPIRITED

MEXICAN COKE	4	TOPO CHICO	4	BLACK TEA	3
MEXICAN SPRITE	4	GINGER KOMBUCHA	4	COFFEE	3.5
DIET COKE	4	LEMONADE	4		

WINE

WHITE

GLASS | BOTTLE

HOUSE WHITE	8 -
MOHUA SAUVIGNON BLANC Marlborough, New Zealand	11 42
ALOIS LAGEDER PINOT GRIGIO Alto Adige, Italy	11 42
STAGS' LEAP CHARDONNAY Napa Valley, CA	14 54
LONG MEADOW RANCH 'FARMSTEAD' CHARDONNAY Napa Valley, CA	13 50
ZERBINA ROSÉ Veneto, Italy	12 46

SPARKLING

GLASS | BOTTLE

HOUSE BUBBLES	8 -
BELSTAR PROSECCO DOC Veneto, Italy	12 46

RED

GLASS | BOTTLE

HOUSE RED	8 -
LULUMI PINOT NOIR Pays d' Oc, France	11 42
BENTON LANE PINOT NOIR Willamette Valley, OR	13 50
ALTOCEDRO 'ANO CERO' MALBEC Mendoza, Argentina	10 38
BEAULIEU VINEYARD CABERNET Rutherford, CA	10 38

HAPPY HOUR

available Monday - Friday 3:00pm - 6:00pm

HG MULE 5
42 below vodka, agave, lime,
buddha's brew ginger kombucha

CUCUMBER SMASH 5
cucumber infused 42 below vodka,
mint, turbinado, lime

DRAFT BEER 3
ask about our rotating selection

HG OLD FASHIONED 5
g&w private stock bourbon, turbinado,
angostura bitters, orange oils

STRAWBERRY SMASH 5
strawberry pink peppercorn infused
gilbey's gin, mint, turbinado, lemon

HOUSE WINE 6
red or white

BRUNCH COCKTAILS

only available Saturday & Sunday 10:00am - 3:00pm

JULIO'S BLOODY MARY 5
42 below vodka, Julio's housemade
bloody mary mix, HG Tajin Rim

REHYDRATE 6
strawberry infused gin, lemongrass
honey, grapefruit, lemon, topo chico

VEGAN ICE ESPRESSO 6
van gough espresso vodka, mr. black
coffee liqueur, cold brew, agave,
vegan cream

MIMOSA 4 | 20
orange juice, sparkling wine

ELDERFLOWER MIMOSA 6 | 24
orange juice, elderflower liqueur,
sparkling wine