

FOOD

APPETIZERS

Smoky Carrot Hummus • \$14 
fresh veggies & grilled pita bread

Cheese Sticks • \$14
served with red sauce & ranch

Chips & Salsa • \$8
warm roasted red salsa

Crab Rangoon Dip • \$14
served with wonton chips

Parmesan Kale Dip • \$14
just like your favorite spinach dip (only better)

Cheese Fries • \$14
pepper jack, white queso, sour cream, bacon, green onion

Pulled Pork Nachos • \$16
mexican pulled pork, white queso, salsa, pico, avocado, sour cream, cilantro, green onions, pickled jalapeños


Buffalo Chicken • \$14
hand - breaded tenders fried crispy & tossed in buffalo sauce with ranch

SALADS

SMALL SALADS

add grilled chicken \$5, grilled shrimp \$7, grilled hanger steak \$12, or grilled salmon \$12


Classic Caesar • \$14
baby romaine, parmesan & toasted breadcrumbs

Wedge • \$15 
tomatoes, bacon, green onion, candied pecans, blue cheese dressing

Shaved Brussels Salad • \$14 
brussels, kale, smoked almonds, dried cherries, honey mustard

ENTRÉE SALADS

Crispy Chicken Ranch • \$18
tomatoes, shredded carrots, bacon, charred corn, banana peppers, egg, cheddar, avocado, green onions, ranch

Honey Mustard Crispy Chicken • \$18 
brussels, kale, smoked almonds, dried cherries, honey mustard

Tuna Poke* • \$22
avocado, cucumber, sushi rice, seaweed salad, spicy chile mayo, crushed wasabi peas

Grilled Chicken Veggie Chopped • \$19 
riced broccoli & cauliflower, roasted beets, cucumber, tomatoes, grapes, goat cheese, crispy brown rice, candied pecans, dried cranberries, tx honey-sherry vinaigrette

LIVING HG • BUILD YOUR OWN BOWL

1 Pick 1 Protein

Grilled Chicken Breast • \$18
Wagyu Burger* • \$18
The Impossible Burger • \$20
Grilled Salmon* • \$26
Grilled Hanger Steak* • \$25
Grilled Shrimp • \$18

2 Pick 2 Bases

Honey-Garlic Brussels Sprouts
Sweet Potato Hash
Chile-Garlic Broccoli
Grilled Avocado
Ranchero Beans
Brown Rice
Roasted Redskin Potatoes
Green Beans

3 Pick 1 Sauce

Salsa
Spicy Chile Mayo
Chimichurri
Valentina Aioli
Ranch
Avocado Mayo

MEAT & BREAD

served with your choice of fries, tots, ranch salad or fresh fruit +1

BURGERS all - natural american wagyu beef

The Remedy* • \$16

american cheese, creamy mustard, dill pickles, sweet onion, shredded lettuce, tomato

The Deluxe* • \$16

american cheese, crispy bacon, caramelized onion, dill pickles, 1000 island, shredded lettuce

The Western* • \$16

sharp white cheddar, bbq sauce, dill pickles, pickled jalapeños, crispy fried onions

The Ranchito* • \$16

white queso, valentina aioli, pico, pickled jalapeños, avocado, shredded lettuce

CRISPY CHICKEN

The Buffalo • \$15

spicy buffalo sauce, blue cheese slaw

The Californian • \$15

brussels - kale slaw, honey mustard, dill pickles

The Dirty South • \$15

honey - butter, dill pickles

Farmhouse Chicken • \$15

grilled chicken, green goddess, arugula, tomato, pickled red onion, smashed avocado

SUB THE IMPOSSIBLE BURGER ON ANY SANDWICH + \$2

FAJITA TACOS

Chicken • \$15 | Shrimp • \$15 | Steak* • \$16

peppers & onions, cheese, shredded lettuce, sour cream, avocado, pico

FAN FAVORITES

Chicken Fried Chicken • \$20

mashed potatoes, green beans, chicken gravy

Steak Frites* • \$26

topped with chimichurri & served with pecorino – herbed fries

KIDS MENU

all options below served with choice of fries, fruit or salad

Fajita Tacos • Steak \$8 or Chicken \$6

cheese, lettuce, sour cream & pico on the side on flour tortillas

Cheeseburger • \$8

kansas city kobe beef burger, american cheese, dill pickles & ketchup

Grilled Cheese • \$6

american cheese on griddled bread

Chicken Tenders • \$6

hand - breaded tenders fried crispy

+ \$8 if over the age of 13



N CONTAINS NUTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

BRUNNEN

APPETIZERS

Smoky Carrot Hummus • \$14 **N**
fresh veggies & grilled pita bread

Cheese Sticks • \$14
served with red sauce & ranch

Chips & Salsa • \$8
warm roasted red salsa

Crab Rangoon Dip • \$14
served with wonton chips

Parmesan Kale Dip • \$14
just like your favorite spinach dip (only better)

Cheese Fries • \$14
white queso, sour cream, bacon, green onion

Buffalo Chicken • \$14
hand - breaded tenders fried crispy & tossed in buffalo sauce with ranch

Pulled Pork Nachos • \$16
mexican pulled pork, white queso, salsa, pico, avocado, sour cream, cilantro, green onions, pickled jalapeños

SALADS

SMALL SALADS

add grilled chicken \$5, grilled shrimp \$7 or grilled salmon \$12

Classic Caesar • \$14
baby romaine, parmesan & toasted breadcrumbs

Wedge • \$15 **N**
tomatoes, bacon, green onion, candied pecans, blue cheese dressing

ENTRÉE SALADS

Crispy Chicken Ranch • \$18
tomatoes, shredded carrots, bacon, charred corn, banana peppers, egg, cheddar, avocado, green onions, ranch

Honey Mustard Crispy Chicken • \$18 **N**
brussels, kale, smoked almonds, dried cherries, honey mustard

Shaved Brussels Salad • \$14 **N**
brussels, kale, smoked almonds, dried cherries, honey mustard

Tuna Poke* • \$22
avocado, cucumber, sushi rice, seaweed salad, spicy chile mayo, crushed wasabi peas

Grilled Chicken Veggie Chopped • \$19 **N**
riced broccoli & cauliflower, roasted beets, cucumber, tomatoes, grapes, goat cheese, crispy brown rice, candied pecans, dried cranberries, tx honey-sherry vinaigrette

MEAT & BREAD

served with your choice of fries, tots, ranch salad or fresh fruit +1

BURGERS all - natural american wagyu beef

The Remedy* • \$16
american cheese, creamy mustard, dill pickles, sweet onion, shredded lettuce, tomato

The Deluxe* • \$16
american cheese, crispy bacon, caramelized onion, dill pickles, 1000 island, shredded lettuce

The Western* • \$16
sharp white cheddar, bbq sauce, dill pickles, pickled jalapeños, crispy fried onions

The Ranchito* • \$16
white queso, valentina aioli, pico, pickled jalapeños, avocado, shredded lettuce

CRISPY CHICKEN

The Buffalo • \$15
spicy buffalo sauce, blue cheese slaw

The Californian • \$15
brussels - kale slaw, honey mustard, dill pickles

The Dirty South • \$15
honey - butter, dill pickles

Farmhouse Chicken • \$15
grilled chicken, green goddess, arugula, tomato, pickled red onion, smashed avocado

SUB THE IMPOSSIBLE BURGER ON ANY SANDWICH + \$2

N CONTAINS NUTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



BRUNCH SPECIALTIES

HG Breakfast of Champions • \$15
scrambled eggs, bacon, sliced tomatoes & avocado with olive oil & sea salt, fresh fruit, green salad

Shrimp & Grits • \$19
white cheddar – stone ground grits, charred tomato butter, bacon, fresnos, pickled peppers, greens

Chorizo Gravy Skillet* • \$16
herb roasted redskins, tx chorizo gravy, two sunny side eggs, chimichurri, green salad, multi – grain toast

Chicken Fried Chicken • \$20
herb roasted redskins, tx chorizo gravy, scrambled eggs, multi - grain toast

Huevos Rancheros* • \$15
tx chorizo, rancho beans, cheddar, peppers & onions, pico, mexican hot sauce, two sunny side eggs, avocado, sour cream

Classic Waffles • \$12 N
two buttermilk - pecan waffles, salted butter, vermont maple syrup

Banana - Butter Pecan Waffles • \$14 N
two buttermilk – pecan waffles, brûléed bananas, candied pecans, salted butter, bananas foster sauce

Berries & Cream Waffles • \$14 N
two buttermilk – pecan waffles, whipped cream, strawberries, blackberries & raspberries, salted butter, vermont maple syrup

CLASSIC BREAKFASTS

served with choice of herb roasted redskins, white cheddar –stone ground grits or fresh fruit +1

Standard Breakfast* • \$15
scrambled eggs & multi – grain toast with choice of bacon or blueberry – maple sausage links

Breakfast Tacos • \$15
bacon, scrambled eggs, cheddar, herb roasted redskins, sour cream, pico

OMELETS

Chorizo • \$16
tx chorizo, sautéed peppers & onions & sharp white cheddar, multi-grain toast, green salad

Egg White • \$16
roasted mushrooms, caramelized onion, spinach, herbed havarti, chimichurri, sliced tomatoes with olive oil & sea salt, green salad

Mom's • \$16
heritage pork breakfast sausage, caramelized onions, american cheese, multi – grain toast, green salad

SIDES

White Cheddar - Stone Ground Grits • \$4
sharp white cheddar & chives

Multi – Grain Toast • \$3
two slices with salted butter, strawberry preserves

Herb Roasted Redskins • \$4
chimichurri - butter, fresh herbs

TX Eggs • \$3
two eggs any style

Fresh Fruit • \$4
watermelon, pineapple, grapes, berries

Buttermilk – Pecan Waffle • \$5
salted butter, vermont maple syrup

Bacon • \$4
two thick cut slices, cooked crispy

TX Blueberry – Maple Sausage • \$4
two links from miiller's smokehouse, llano, tx



N CONTAINS NUTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

DRAFT PICK VODKA SODAS

Orange & Soda • \$13

orange infused 42 below vodka, fresh squeezed lemon juice, turbinado, topo chico

Strawberry & Soda • \$13

strawberry infused 42 below vodka, fresh squeezed lemon juice, turbinado, topo chico

Grapefruit & Soda • \$13

grapefruit infused 42 below vodka, fresh squeezed lemon juice, turbinado, topo chico

Cucumber & Soda • \$13

cucumber infused 42 below vodka, fresh squeezed lemon juice, turbinado, topo chico

FAN FAVORITES

Slapshot • \$13

pineapple infused lunazul tequila, midori, blue curacao, apple, frozen claw, black lava salt

Rangers Frozen Margarita • \$13

lunazul tequila, strawberry cordial, lime, hero tajin

Fastbreak • \$13

cruzan white rum, blue curacao, lemongrass, lemon, mandarin juice

Cowboys Mule • \$12

42 below vodka, ginger kombucha, simple, lime

FROZENS

Frozen Claw • \$12

42 below vodka, rotating white claw, simple

Frozen Mule • \$12

42 below vodka, simple, lime, buddha's brew ginger kombucha

BEER

DRAFT BEER

Bud Light • \$6.5 | \$8.5

Michelob Ultra • \$6.5 | \$8.5

Modelo • \$7 | \$9

Dos XX • \$7 | \$9

Karbach Love Street • \$7.5 | \$9.5

Wild Acre Billy Jenkins • \$7.5 | \$9.5

Lakewood IPA • \$7.5 | \$9.5

CANNED BEER

Budweiser • \$6

Coors Light • \$6

Bell's Two Hearted IPA • \$7

Community Mosaic IPA • \$7

Revolver Blood and Honey • \$7

Guinness • \$8

White Claw Seasonal Rotator • \$8

Austin Eastciders Dry Cider • \$7

Austin Eastciders Seasonal Rotator • \$7

WINE

RED

Lange Twins Pinot Noir

California 2018 • \$12 | \$46

Barossa Valley Estate Red Blend

New Zealand 2015 • \$12 | \$46

Bogle Cabernet Sauvignon

Clarksburg, California 2017 • \$12 | \$46

Beringer 'Knight's Valley' Cabernet Sauvignon

Napa, California 2016 • \$17 | \$66

WHITE

Matua Sauvignon Blanc

Marlborough, New Zealand 2017 • \$12 | 46

Raptor Ridge Rudolpho Vineyard Pinot Gris

Willamette Valley, Oregon 2017 • \$13 | 50

Long Meadow Ranch 'Farmstead' Chardonnay

Napa Valley, California 2016 • \$12 | 46

Stag's Leap Chardonnay

Napa Valley, California 2017 • \$15 | 60

Forty Ounce Rosé

Loire, France 2018 • \$12 | 40oz \$56

SPARKLING

Amore di Amanti Prosecco NV

Veneto, Italy • \$12 | 46

Veuve Ambal Cremant de Bourgogne NV

Burgundy, France • \$13 | 50

JP Chenet Brut Rosé NV

France • \$12 | 46

LARGE FORMAT COCKTAILS

Mega-Mosa • \$60

42 below vodka, st. germaine elderflower liqueur, sparkling wine, club soda

Mega-Mule • \$60

42 below vodka, ginger kombucha, lime

BRUNCH

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

Mimosa • \$4

sparkling wine, fresh orange juice

Elderberry Spritz • \$8

st. germaine elderflower liqueur, sparkling wine, house strawberry cordial, club soda

Peach Bellini • \$7

sparkling wine, house peach cordial

Cold Brew Irish Coffee • \$12

jameson, coconut cream, averta & cold brew

Julio's Bloody Mary • \$10

42 below vodka, julio's homemade bloody mary mix

HAPPY HOUR

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

DRAFT PICK VODKA SODAS

Orange & Soda • \$5

orange infused 42 below vodka, fresh squeezed lemon juice, turbinado, topo chico

Strawberry & Soda • \$5

strawberry infused 42 below vodka, fresh squeezed lemon juice, turbinado, topo chico

Grapefruit & Soda • \$5

grapefruit infused 42 below vodka, fresh squeezed lemon juice, turbinado, topo chico

Cucumber & Soda • \$5

cucumber infused 42 below vodka, fresh squeezed lemon juice, turbinado, topo chico

FROZENS

Rangers Frozen Margarita • \$7

lunazul tequila, strawberry cordial, lime, hero tajin

Frozen Claw • \$7

42 below vodka, rotating white claw, simple

Frozen Mule • \$7

42 below vodka, simple, lime, buddha's brew ginger kombucha

BEER

16 oz Domestic Drafts • \$3.5

16 oz Import Drafts • \$4

16 oz Craft Drafts • \$4.5

W H I E R O