

LUNCH/DINNER

all items may be prepared
gluten & dairy free

APPETIZERS

CRAB TOAST // 15

blue crab, heirloom tomato, shaved fennel, charred herb salsa & green olive aioli on toasted sourdough

TUNA TOSTADAS // 17

ahi tuna, jalapeño – cilantro pesto, lime, smashed avocado, shaved radish & fresno chiles on crispy corn tostada

CHARRED PORK SKEWERS **N** // 14

lemongrass marinated pork, lettuce wraps, green papaya salad, cashew crema, thai basil, cilantro, mint & lime

BISON CHILI FRITO PIE // 13

bison chili, over fritos with shredded cheddar, sour cream, pickled jalapeños & green onion

SNACKS

CHIPS & SALSA // 4
warm roasted red salsa

CHIPS & GUACAMOLE // 6
avocado, cilantro, tomato, red onion, jalapeño, lime

HUMMUS & VEGGIES // 7
snap peas, baby cucumber, rainbow carrots & tomato

COCHINITA NACHOS // 16

mexican pulled pork, pepper jack, salsa, avocado, cilantro & green onion

HG CHIPS & QUESO **N** // 13

spicy vegan queso topped with avocado & green onion // CONTAINS NUTS

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

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

ARUGULA SALAD **N** // 12

arugula, walnut – shallot vinaigrette, paula's goat cheese // CONTAINS NUTS

BEET & STRAWBERRY SALAD **N** // 14

golden beets, fresh strawberries, jalapeño – lavender vinaigrette, mixed greens, blue cheese, walnut crumble // CONTAINS NUTS

AHI TUNA POKE * // 22

avocado, cucumber, sushi rice, seaweed salad, spicy chile mayo, crushed wasabi peas

STEAK & BLUE **W** // 23

avocado, egg, bacon, tomatoes, green onions, blue cheese dressing

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

TACOS

served with your choice of fries or shaved brussels salad **N**, fresh fruit +1, kale caesar +1, cup bison chili +2
corn tortillas available upon request

FAJITA TACOS

steak // 16 chicken // 14 shrimp // 15
peppers & onions, pepper jack, shredded lettuce, sour cream, avocado & pico

PULLED PORK // 14

mexican pulled pork, bbq sauce, smoked corn slaw, dill pickles

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 REMEDY BURGER **W** // 15

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

BUFFALO CHICKEN **W** // 15

crispy chicken breast, spicy buffalo sauce, blue cheese slaw

HONEY - MUSTARD CHICKEN // 15

crispy chicken breast, brussels & kale slaw, honey mustard & dill pickles

SUB IMPOSSIBLE BURGER ON ANY SANDWICH **W** +2

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

the impossible burger **W** // 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**

SWEETS

PLANT BASED GELATO

mini \$4 | regular \$6

Ask your server about our rotating flavors!

all gelato flavors are made dairy free, **N** some flavors may contain nuts

BRUNCH

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

APPETIZERS

CRAB TOAST // 15

blue crab, heirloom tomato, shaved fennel, charred herb salsa & green olive aioli on toasted sourdough

TUNA TOSTADAS // 17

ahi tuna, jalapeño – cilantro pesto, lime, smashed avocado, shaved radish & fresno chiles on crispy corn tostada

CHARRED PORK SKEWERS **N** // 14

lemongrass marinated pork, lettuce wraps, green papaya salad, cashew crema, thai basil, cilantro, mint & lime

BISON CHILI FRITO PIE // 13

bison chili, over fritos with shredded cheddar, sour cream, pickled jalapeños & green onion

AVOCADO TOAST // 10

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

SNACKS

CHIPS & SALSA // 4

warm roasted red salsa

CHIPS & GUACAMOLE // 6

avocado, cilantro, tomato, red onion, jalapeño, lime

HUMMUS & VEGGIES // 7

snap peas, baby cucumber, rainbow carrots & tomato

COCHINITA NACHOS // 16

mexican pulled pork, pepper jack, salsa, avocado, cilantro & green onion

HG CHIPS & QUESO **N** // 13

spicy vegan queso topped with avocado & green onion // *CONTAINS NUTS*

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

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

ARUGULA SALAD **N** // 12

arugula, walnut – shallot vinaigrette, paula's goat cheese // *CONTAINS NUTS*

BEET & STRAWBERRY SALAD **N** // 14

golden beets, fresh strawberries, jalapeño – lavender vinaigrette, mixed greens, blue cheese, walnut crumble // *CONTAINS NUTS*

AHI TUNA POKE * // 22

avocado, cucumber, sushi rice, seaweed salad, spicy chile mayo, crushed wasabi peas

STEAK & BLUE **W** // 23

avocado, egg, bacon, tomatoes, green onions, blue cheese dressing

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 REMEDY BURGER **W** // 15

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

HONEY - MUSTARD CHICKEN // 15

crispy chicken breast, brussels & kale slaw, honey mustard & dill pickles

BUFFALO CHICKEN **W** // 15

crispy chicken breast, spicy buffalo sauce, blue cheese slaw

SUB IMPOSSIBLE BURGER ON ANY SANDWICH **W** +2

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

BREAKFAST SPECIALTIES

HG BREAKFAST OF CHAMPIONS // 14
scrambled eggs, bacon, sliced tomatoes & avocado with olive oil & sea salt, fresh fruit, green salad

STEAK & EGGS * // 19
grilled hanger steak, two sunny side eggs, herb roasted redskins, green salad, sliced tomatoes with olive oil & sea salt


HUEVOS RANCHEROS * // 13
TX chorizo, black beans, cheddar, peppers & onions, pico, mexican hot sauce, two sunny side eggs, avocado, sour cream

CLASSIC BREAKFAST

served with choice of herb roasted redskins or fresh fruit +1

STANDARD BREAKFAST // 13
two eggs any style & multi-grain toast with choice of bacon or heritage pork breakfast sausage patties

BACON BREAKFAST ON A BUN * // 14
bacon, egg, sharp white cheddar, garlic aioli & tomato on brioche

BREAKFAST TACOS  // 13
bacon, scrambled eggs, cheddar, herb roasted redskins, sour cream & pico
corn tortillas available upon request

BOWLS

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

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 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

HUNTED

meatless // 13
the impossible burger  // 15
grilled TX chicken breast // 17
grilled scottish salmon* // 23
grilled TX gulf shrimp // 19
KC kobe beef burger* // 15
mexican pulled pork // 15
grilled hanger steak* // 24

SIDES

MULTI-GRAIN TOAST // 3
two slices with salted butter and strawberry preserves

FRESH FRUIT // 4
watermelon, pineapple, grapes, berries

HERB ROASTED REDSKINS  // 4
chimichurri-butter, fresh herbs

BACON // 4
two thick cut slices, cooked crispy


TX EGGS // 3
two eggs any style

SWEETS

PLANT BASED GELATO

mini \$4 | regular \$6

Ask your server about our rotating flavors!

all gelato flavors are made dairy free
some flavors may contain nuts 

SIGNATURE COCKTAILS

HG MULE 11

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

DOUBLE UNDER 11

beet infused lunazul tequila, rosemary turbinado, lime

TROPHY CLUB OLD FASHIONED 13

grapevine distilled tahwahkaro four grain bourbon, cinnamon turbo, housmade chocolate coffee bitters & a vault ice cube

FARMARITA 13

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

FROZENS

FROZEN DOUBLE UNDER 11

beet infused lunazul tequila, rosemary turbinado, lime

FROZEN MULE 11

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

FROZÉ 11

42 below vodka, rosé, turbinado, strawberries, white peach puree, grapefruit, lemon

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

BEER

DRAFT

HAZY LITTLE THING IPA 7
Sierra Nevada Brewing Co

MICHELOB ULTRA 6

DALLAS BLONDE 7
Deep Ellum Brewing Co

GOLDEN OPPORTUNITY 7
Peticolas Brewing Co

EL CAPITAN IPA 7
3 Nations Brewing Co

DOS EQUIS 6

COMMUNITY ROTATOR mkt

SEASONAL ROTATOR mkt

BOTTLES & CANS

Miller Lite 5

Michelob Ultra 5

Shiner Bock 6

Modelo 6

Coors Light 5

Coors Banquet 5

Bud Light 5

805 Cerveza 6

Mosaic IPA 6

Jai Alai IPA 6

Austin Eastciders Original 6

Bishop Cider TX Strawberry 7

Founders Breakfast Stout 8

Real Ale Rotator 6

White Claw 6

Topo Chico Hard Seltzer 6

NON - SPIRITED

MEXICAN COKE 4
MEXICAN SPRITE 4
DIET COKE 4

TOPO CHICO 4
GINGER KOMBUCHA 4
LEMONADE 4

BLACK TEA 3
COFFEE 3.5

WINE

WHITE

GLASS | BOTTLE

MOHUA SAUVIGNON BLANC Marlborough, New Zealand	11 40
LONG MEADOW RANCH 'FARMSTEAD' CHARDONNAY Napa Valley, CA	13 50
STAGS' LEAP CHARDONNAY Napa Valley, CA	14 52
J VINEYARDS PINOT GRIS Napa Valley, CA	13 50
COPAIN LES VOISINS ROSÉ Anderson Valley, CA	11 42

SPARKLING

GLASS | BOTTLE

JP CHENET BRUT ROSÉ France	10 38
ADAMI 'GARBEL' BRUT PROSECCO Veneto, Italy	12 46
PERRIER-JOUET GRAND BRUT Champagne, France	- 78

RED

GLASS | BOTTLE

BENTON LANE PINOT NOIR Willamette Valley, OR	13 50
DRUMHELLER CABERNET Paterson, WA	10 38
JOEL GOTT PALISADES RED BLEND Napa Valley, CA	14 54
BERINGER 'KNIGHT'S VALLEY' CABERNET Napa Valley, CA	17 66
STOLPMAN PARA MARIA RED BLEND Santa Barbara, CA	- 50
TINTO NEGRO FINCA LA ESCUELA LA PIEDRA MALBEC Mendoza, Argentina	- 50
RIDGE 'EAST BENCH' ZINFANDEL Dry Creek Valley, CA	- 69
AUSTIN HOPE CABERNET Paso Robles, CA	- 80

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

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

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

SMASHES 5
strawberry, cucumber, blackberry
or lime in the coconut

DRAFT BEER 3

HOUSE WINE 6
red, white or rosé

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 esspresso 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