


HBG Salads & Starters

- Greek Chop Salad** Cucumber, Tomato, Red Onion, Artichokes, Pepperoncini, Kalamata Olives & Feta..... **\$15.00**
- Chinese Chicken Salad** 5 Spice Peanuts, Cilantro, Soy-Mustard Dressing, Sesame Rice Crisps **\$17.50**
- Caesar Salad** House Made Dressing & Croutons, Shaved Grana Padano & Pecorino..... **\$12.00**
- Pickle Basket** Sonoma Brinery Bread & Butter Slices, Kosher Dill Spears, Assorted Pepper Pickles **\$7.00**
- 6 Crispy Breaded Wings** Spicy Buffalo or BBQ, Blue Cheese, Celery Sticks..... **\$13.50**
- Beer Battered Onion Rings** & House Made Herb Ranch Dressing. Need We Say More? **\$8.50**

HBG Burgers

All Natural Freshly Ground Angus Beef Patty, **Medium** Very Juicy and served on garlic toasted Costeaux seeded bun

Substitute: **Garden Burger** - No Cost **Impossible Meat** - \$5.00 Addition

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- Classic Burger** - Tomato, Lettuce, Red Onion, Sonoma Brinery Pickles & Roasted Garlic Aioli on the side
With Your Choice of Cheese: Fiscalini **White Cheddar**, **Pepper Jack**, **American**, **Blue** or **Swiss** **\$15.50**
- Creamy Blue Bacon Burger** Caramelized Onions, Blue Crumbles; Crowned with Bacon **\$18.50**
- Burger, Swiss & 'Shrooms**, Sautéed Button Mushrooms, Blanket of Melted Swiss Cheese **\$17.50**
- Avocado Burger** Topped with Grilled Onions and Creamy Hass Avocado..... **\$17.50**
- The Bacon Burger** Add Thick Smoked Bacon Strips to the Classic Cheeseburger **\$18.00**

Baskets of Fries (enough to share)- **\$6.00** **Garlic** or **Chipotle**-**\$6.50** **Truffle-Parmesan**-**\$9.00**

Soft Pita Wrap or Salad (your choice)

- Vegetarian Falafel**, Feta, Tzatziki, Pepperoncini, Kalamatas, Hummus, Cucumber & Tomato..... **\$17.00**
- Sesame Crusted Salmon** Asian Slaw, Pickled Ginger, Wasabi Aioli, Sprouts, Won-Ton Crips..... **\$20.00**
- Gyro**, Blend of Spiced Lamb & Beef, Tzatziki, Pepperoncini, Kalamata Olives, Hummus, Cucumber & Tomato ... **\$18.00**

- Crisp Spicy Chicken Sandwich** Brined Breast, Creamy Avocado, Pepper Jack, Pepperoncini..... **\$18.00**
- BBQ Pulled Pork Sandwich** House Smoked, Cole Slaw, Crispy Onions, Our Barbecue Sauce **\$17.50**
- N.Y. Steak Frites** Grilled 8 oz USDA Choice New York, Herbed Garlic Butter, Fries and Caesar Salad..... **\$25.00**

Dinner Plates (served 4:30pm to close)

- Buttermilk Fried Chicken**, Mashed Potatoes & Gravy, Roasted Vegetables **\$20.50**
- Smoked Baby Back Ribs**, Half Rack, Our Barbecue Sauce, Baked Chili Beans, Cole Slaw **\$21.50**
- Fish n' Chips**, Beer Battered Local Rock Cod, French Fries, House Made Tartar Sauce..... **\$20.00**

Kid's Menu..... **\$8** (Kids 10 and under)

Pasta with Butter & Parm, **Mini Corn Dogs** or **Grilled Cheese** with Fries, Carrot Sticks & Fruit

Milk Shakes: Vanilla, Chocolate, Orange, Strawberry Swirl or Root Beer..... **Small \$6.00 / Large \$8.50**

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

Draft Beers:

Guinness on Nitro	\$4
Plow, Sonoma Coast Pils	\$7
Santa Rosa, CA. Light, crisp and clean. A classic European Pils w/ a Cali Vibe. ABV 5.1%	
Barrel Brothers, Por Que No?	\$7
Santa Rosa, CA. Mexican Amber Lager ABV 5.2%	
Barrel Brothers, Blonde Voyage	\$7
Santa Rosa, CA. Belgian style Blonde Ale. ABV 5.2%	
Seismic Brewing Co. Liquifaction Kolsch	\$8
Santa Rosa, CA, lightly hopped, easy drinking ABV 4.8%	
Fogbelt, Hazy IPA	\$8
Santa Rosa, CA. A rotation of their Hazy series. Ask you server for details ABV 7ish %	
Henhouse Conspiracy Theory Series IPA	\$8
Santa Rosa, CA. A rotation of their Conspiracy series. Ask you server for details ABV 7 %	
Lagunitas, Super Cluster	\$8
Petaluma, CA. Smooth and Hoppy ABV 8.0%	
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	
Golden State Mighty Dry Cider	\$8
Sebastopol, CA. Dry hard apple Cider ABV 6.9% 12oz	

Bottled Beers:

Cider/Specialties:

Stella Artois, Apple Cider	\$6
2Towns, Made Marion Blackberry Cider	\$9.5
White Claw Hard Seltzer	\$6
Black Cherry, Mango, Raspberry or Lime	

IPA, Double IPA & American Ales:

Barrel Bros., Naughty Hops IPA 16oz	\$12
Bear Republic Hazy	\$7
Deschutes, Fresh Squeezed IPA	\$7
Deschutes, Fresh Haze IPA	\$7
Dogfish Head, 60 Minute IPA	\$7
Seismic, Shatter Cone IPA	\$7
Rogue, Dead Guy Ale	\$7
Deschutes Mirror Pond Pale	\$7
Omission, Pale Ale Gluten Free	\$7
Sierra Nevada, Pale Ale	\$6
Oscar Blues, Dales Pale Ale 19oz	\$6
Anchor Steam	\$6

Lager:

Seismic, Alluvium Pils	\$7
Moonlight, "Death & Taxes" Dark Lager 16oz Can	\$8
Oscar Blues, Mama's Lil Yella Pils 19oz Can	\$6
Sam Adams Boston Lager	\$6
Miller High Life	\$6
Bud Light	\$6
Coors Light	\$6
Michelob Ultra	\$5
Bud	\$6
Pabst Blue Ribbon 16oz	\$6
Corona	\$6

Belgian/Saison/Farmhouse/Wit/Sour:

Victory, Golden Monkey Belgian Tripel	\$6
Blue Moon	\$6
North Coast, Blue Star Wheat	\$6
Modern Times, Sour Tropical Fruit Gose	\$9.5
10 Barrel, Cucumber Crush Sour	\$8.5
Weihenstephaner, Hefeweissbier 330 ml	\$12

Stout/Porter/Brown:

Deschutes Black Butte Porter	\$7
Eel River, Porter	\$7
Einstock, Toasted Porter	\$7
Founders, Breakfast Stout	\$7
North Coast, Old #38	\$7
Hen House Oyster Stout 16 oz	\$9.5

Wine by the Glass:5oz Glass / BTL.

Pinot Grigio, Ferrari Carano '18	\$9.5 / 38
Rosé, Copain '18	\$14 / 58
Sauvignon Blanc, Matanzas '18	\$13 / 53
Sauvignon Blanc, J. Cage '18	\$12 / 48
Chardonnay, La Crema '18	\$15.5 / 62
Riesling, Rancho Sisquoc '16	\$8.5 / 34
Prosecco NV	\$11 / 43
Sparkling, J Cuvee	\$17 / 67
Pinot Noir, Davis Bynum '17	\$14.5 / 54
Pinot Noir, Jackson Estate, '17 Petaluma Gap	\$15.5 / 62
Zinfandel, Dry Creek Vineyards '17	\$13 / 53
Merlot, Toad Hollow '16	\$9.5 / 38
Cabernet Sauvignon, Katherine Goldschmidt '18	\$14.5 / 58

Wine by the Bottle:

Sparkling, Iron Horse Wedding Cuvée	\$82
Sparkling Brut Rosé, La Crema Russian River	\$108
Chardonnay, Coppola Directors Cut, '18	\$43
Zinfandel, A. Rafanelli, '16	\$90
Cabernet Sauvignon, Stonestreet, '16 Alex. Valley	\$90

HBG's House Cocktails

A Good Bloody Mary	\$12
Award winning house Bloody mix, bacon, jalepenos, seasoned-salted rim.	
Moscow Mule	\$9.5
Tito's Vodka , lime juice & Q ginger beer.	
The Healdsburg Awesome Drink	\$9.5
Absolut Pear Vodka , St Germain elderflower, fresh lime and grapefruit juice	
Hopped Up On Goofballs	\$9.5
Tito's Vodka , lime, Lagunitas Hop Water and Hopped Grapefruit Bitters	
The Pink Drink	\$9.5
Vodka , fresh Pomegranate lemonade.	
Paper Airplane	\$12
Knob Creek Whiskey , Amaro Nonino, Aperol and lemon	
Manhattan	\$12
Citrus zest/Vanilla Bean Weller Bourbon , Carpano Antica, Bitters	
Margarita on the Rocks	\$9.5
El Jimador Tequila , agave nectar & fresh lime juice, with a salted rim.	

Non-Alcoholic Beverages:

Coke, Diet, Sprite, Rootbeer, Ginger Ale	\$3.5
Iced Tea, Lemonade	\$3.5
Cranberry, Orange, Pineapple or Grapefruit Juice	\$5
Coffee, Hot Tea	\$3.5
Crystal Geyser Sparkling 12oz	\$5
Lagunitas Sparkling Hop Water 12oz	\$5