

APPETIZERS & SMALL PLATES

WINGS YOUR WAY

Classic buffalo (910-1,820 cal), whiskey-soy bbq (720-1,440 cal) or sweet chili-sesame (760-1,520 cal) • 6pc • 8.0 | 9pc • 12.0 | 12pc • 16.0

CRISPY GREEN BEANS

Flash-fried green beans, artisan sauce, sweet chili-sesame sauce or ranch (480-590 cal) • 9.0

FIRECRACKER SHRIMP

Quinoa-crusting shrimp, sriracha-sweet chili drizzle (440 cal) • 14.0

PRETZELS & PIMENTO CHEESE

Bavarian-style pretzels, house pimento cheese, whole-grain mustard (1060 cal) • 9.0

MEATBALLS & MOZZARELLA

House meatballs, fresh herbs, 5-cheese blend, san Marzano tomatoes, crostini, fresh mozzarella (740 cal) • 16.0

ARTISAN CHEESE BOARD

Gruyère, cheddar, brie, garlic boursin, rosemary crostini, fig jam, local honey (840 cal) • 18.0

FLATBREADS

BBQ CHICKEN FLATBREAD

Grilled chicken, whiskey-soy bbq sauce, smoked gouda cheese, red onion, scallions (650 cal) • 15.0

BEYOND BURGER FLATBREAD

Beyond burger crumbles, chipotle red sauce, cheddar, mozzarella, provolone, lettuce, tomato, onion, artisan sauce (750 cal) • 16.0

MARGHERITA FLATBREAD

Fresh mozzarella, basil pesto, roma tomato (710 cal) • 15.0

CHEESEBURGER FLATBREAD

100% fresh chuck, bacon, chipotle red sauce, cheddar, lettuce, tomato, onion, artisan sauce (790 cal) • 16.0

SOUP & SALAD

TOMATO AND BASIL BISQUE

Roasted garlic oil, chives, parmesan-garlic cheese crisp (480 cal) • 8.0

CAESAR SALAD

Hearts of romaine, parmesan, multigrain croutons, cardini's original caesar (410 cal) • 10.0

Add chicken* (160 cal) • 8.0 | steak* (320 cal) • 12.0 | salmon* (360 cal) • 12.0

BBQ CHICKEN SALAD

Southern-fried chicken, bacon, egg, cheddar-jack, mixed greens, tomato, red onion, bbq & buffalo sauces (530-760 cal) • 18.0

CRISPY CHICKEN COBB

Southern-fried chicken, bacon, bleu cheese, egg, avocado, mixed greens, tomato, cucumber (570-800 cal) • 18.0

SANDWICHES

Burgers and sandwiches served with choice of fries or fruit.

CLASSIC BURGER*

Hand-pressed 100% chuck steak, lettuce, pickle, red onion, tomato, artisan sauce, sesame seed bun (880-1,100 cal) • 16.0

Cheese (70-90 cal) • 1.5 | bacon (80 cal) • 2.5

Make it a plant-based beyond burger (280 cal) • 3.0

OPEN-FACED CAPRESE

Fresh mozzarella, roasted cherry tomato, basil, balsamic glaze, olive oil, la brea telera roll (610-830 cal) • 14.0

BISTRO CHICKEN SANDWICH

Balsamic-glazed chicken breast, canadian bacon, mozzarella, arugula, parmesan aioli, la brea telera roll (880-1,100 cal) • 14.0

SIGNATURE CRISPY CHICKEN SANDWICH

Antibiotic-free breast filet, half-sour pickles, mayonnaise, butter-grilled brioche (890-1110 cal) • 16.0

STEAK SANDWICH*

Sliced sirloin, boursin cheese, roasted peppers, grilled onion, chipotle aioli, la brea telera roll (890-1,110 cal) • 18.0

ENTRÉES

Add to any pasta entrée, chicken* (160 cal) • 8.0 | steak* (320 cal) • 12.0 | salmon* (360 cal) • 12.0

10 OZ. NY STRIP STEAK*

Served with choice of two add-ons (660-1,270 cal) • 20.0

SIMPLY GRILLED SALMON*

North atlantic salmon, house herb butter, mixed grains, vegetable medley (690 cal) • 20.0

GRILLED VEGGIE PRIMAVERA

Cavatappi pasta, alfredo, grilled vegetables, tomatoes, parmesan, fresh basil (560 cal) • 18.0

SIMPLY GRILLED CHICKEN

Char-broiled chicken breast, house herb butter, mixed grains, vegetable medley (490 cal) • 18.0

CHICKEN TENDERLOINS 'N FRIES

Antibiotic-free tenderloins, homestyle breeding, natural-cut fries (880 cal) • 16.0

WILD MUSHROOM RAVIOLI

Egg pasta, roasted cremini and portabella mushrooms, mozzarella, parmesan, genovese pesto (640 cal) • 17.0

16" PEPPERONI PIZZA

Mozzarella, provolone, parmesan, romano, pepperoni, san marzano tomato sauce (260 cal slice-3,060 cal whole) • 20.0

ADD-ONS

SEASONAL VEGETABLE MEDLEY (30 cal) • 6.0

KOREAN BBQ MIXED GRAINS (230 cal) • 6.0

REDSKIN MASHED POTATOES (170 cal) • 5.0

FRENCH FRIES (220 cal) • 4.0

HOUSE SALAD (150-380 cal) • 8.0

DESSERTS

MASON JAR CHOCOLATE FUDGE CAKE

Chocolate mousse, fudge cake, whipped cream, caramel sauce (750 cal) • 10.0

NEW YORK-STYLE CHEESECAKE

Philadelphia cream cheese, graham cracker crust, triple-berry compote (540 cal) • 12.0

SALTED CARAMEL CRUNCH CAKE

Vanilla sponge cake, custard, salted caramel crunch (690 cal) • 12.0

CARAMEL APPLE GRANNY

Granny smith apples, caramel, toffee, shortbread crust (650 cal) • 10.00

KIDS

All meals come with choice of orange or apple juice, or 2% milk.

CHICKEN TENDERS 'N FRIES (620 cal) • 8.0

JR. CLASSIC BURGER* (420-570 cal) • 8.0

GRILLED CHEESE SANDWICH (430-580 cal) • 8.0

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Menu items may contain, or come into contact with CRUSTACEAN SHELLFISH, EGGS, FISH, MILK, PEANUTS, SOYBEANS, TREE NUTS AND WHEAT. For guests with special dietary requirements, or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.

Nutrition information is derived and calculated with information provided by manufacturers, vendors, published resources and the U.S. Department of Agriculture, Agricultural Research Service, FoodData Central. Find additional nutritional information at hgnutrition.com.

Vegetarian



HAND-CRAFTED COCKTAILS

BLOODY MARY

Tito's handmade vodka, tomato juice, lemon juice, worcestershire, hot sauce, fresh lime, olives (130 Cal) • 14.0

MODERN MULE

Tito's handmade vodka, ginger beer, pineapple juice, simple syrup, fresh lime (210 Cal) • 12.0

CANDIED APPLE

Fireball cinnamon whisky, cranberry and apple juices, club soda, salted caramel (190 Cal) • 12.0

CARAMEL MANHATTAN

Maker's mark bourbon, pineapple juice, sweet vermouth, caramel (190 Cal) • 12.0

OLD FASHIONED

Wild turkey 101 rye whiskey, club soda, bitters, cane sugar, maraschino cherry, fresh orange (170 Cal) • 12.0

MARGARITA

Hornitos plata tequila, triple sec, agave, lime (270 Cal) • 12.0

PALOMA

Milagro silver, grapefruit soda, lime, salt (150 Cal) • 12.0

TROPICAL TEQUILA

Hornitos plata tequila, red bull yellow, orange juice, fresh lime (140-230 Cal) • 14.0

FRESH STRAWBERRY DAIQUIRI

Bacardi superior rum, strawberries, fresh lime, simple syrup (140 Cal) • 14.0

CUCUMBER GIN & TONIC

Hendrick's gin, tonic water, cucumber, lime (150 Cal) • 14.0

BOTTLED BEERS & HARD SELTZERS

BUD LIGHT (110 cal) • 5.0

BUDWEISER (150 cal) • 5.0

MICHELOB ULTRA (100 cal) • 5.0

STELLA ARTOIS (150 cal) • 7.0

COORS LIGHT (100 cal) • 5.0

CORONA EXTRA (150 cal) • 6.0

MODELO (140 cal) • 6.0

HEINEKEN (150 cal) • 7.0

SAMUEL ADAMS BOSTON LAGER (180 cal) • 6.0

SAMUEL ADAMS SEASONAL (170-230 cal) • 6.0

HEINEKEN 0.0* (70 cal) • 4.0

(100 cal) • 7.0

WHITE CLAW HARD SELTZER (100 cal) • 6.0

*Non-alcoholic

WHITE WINES By the glass / by the bottle.

LA MARCA PROSECCO (187ML)

(130 cal) • 10.0

TRINITY OAKS PINOT GRIGIO

(G 120 cal / B 600 cal) • 7.0 / 28.0

MURPHY-GOODE SAUVIGNON BLANC

(G 120 cal / B 600 cal) • 10.0 / 40.0

CHATEAU STE. MICHELLE RIESLING

(G 120 cal / B 600 cal) • 8.0 / 32.0

KENDALL-JACKSON CHARDONNAY

(G 130 cal / B 650 cal) • 10.0 / 40.0

CARMEL ROAD CHARDONNAY

(G 110 cal / B 570 cal) • 10.0 / 40.0

ERATH ROSÉ

(G 110 cal / B 550 cal) • 8.0 / 32.0

RED WINES By the glass / by the bottle.

A TO Z PINOT NOIR

(G 130 cal / B 630 cal) • 10.0 / 40.0

CARMEL ROAD PINOT NOIR

(G 120 cal / B 590 cal) • 10.0 / 40.0

HORSE HEAVEN HILLS CABERNET SAUVIGNON

(G 130 cal / B 650 cal) • 8.0 / 32.0

SEAGLASS CABERNET SAUVIGNON

(G 120 cal / B 590 cal) • 10.0 / 40.0

APOTHIC RED BLEND

(G 130 cal / B 630 cal) • 7.0 / 28.0

(G 160 cal / B 800 cal) • 8.0 / 32.0

BEVERAGES

COCA-COLA (200 cal) • 4.0

DIET COKE (0 cal) • 4.0

SPRITE (190 cal) • 4.0

COFFEE (0-5 cal) • 3.0

HOT TEA (5 cal) • 3.0

ICED TEA, UNSWEET (5 cal) • 3.0

MILK, 2% (120 cal) • 4.0

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