

Appetizers

TABLE BREAD & SPREAD 7

Artisan sourdough, herbs, oil, balsamic, whipped roasted garlic

HG FRITES batter dipped sm 6 lg 11

add seasoning 1.00 sub sweet potato 1.00
gorgonzola rosemary ♦ togorashi + cucumber wasabi
white truffle oil+herbs ♦ garlic+parsley

AMERICAN WAGYU SLIDER*

wagyu beef patty, applewood smoked bacon, cheese, pickled red onions, garlic aioli, smoky pepper mustard, pretzel bun 7

BAKED MAC SKILLET

Cavatappi pasta, Beechers cheddar, Shindles smoked cheddar, aged gruyere, shaved parmesan, bread crumbs, chives 14
add truffle oil +1

NEGRO POLLO served with warm bread

blackened pulled chicken breast, negro sauce, shaved almonds, chili peppers, chives, bread 14
sub five blackened shrimp +3

CRAB ROLLS (2)

wonton filled and rolled with Dungeness + Jonah crab meat, red pepper, chive, gruyere, cream cheese, plated with a cucumber, carrot, togorashi-sesame slaw, Kevala dipping sauce 15

AHI POKE NACHOS*

wonton chips, ahi tuna, cucumber wasabi aioli, scallions, garlic chili crisp 15

CALAMARI STEAK

masa battered calamari tots, sundried tomato dipping sauce 14

Flatbread add small house salad 6

spicy CAPICOLA GOAT CHEESE

arrabbiata sauce, mozzarella, capicola ham, fresh jalapeno slices, goat cheese, hot honey 15

CHICKEN MASCARPONE

mascarpone, chicken breast sweet red peppers, caramelized onion, sundried tomato aioli, toasted walnut crumble 16

GORGONZOLA PEAR

sliced pears, chopped bacon, pickled red wine onions, gorgonzola crumbles, candied pecans, fresh arugula 14

POMODORO

tomato jam, shallot, calabrian chili, mozzarella, roasted garlic oil, basil emulsion 14



LUNCH MENU

11:00 am - 3:00 pm Tuesday- Friday
12:00-3:00 pm Saturday

JOIN US FOR **HAPPY HOUR**
3:00 - 6:00 pm Tuesday- Saturday



S U P P O R T L O C A L

PURCHASE **e-GIFT CARDS**

with your server or online at www.hgbistro.com

Bistro Street Tacos

flour tortilla, verde+rojo chimichurri,
tequila lime crema, onion + cilantro-lime relish, cotija
"seasoned with our carne adobo rub"
Chicken Thigh 4 ♦ Steak* 5 ♦ Prawns 5
Pulled Pork 4 ♦ Black Bean 3

Salads + Bowls

- CAESAR WEDGE
romaine wedge, caesar dressing, herb croutons
Blackened Chicken 21 or Blackened Prawns 22
- GORGONZOLA WEDGE
romaine wedge, balsamic dressing, bacon, gorgonzola
candied pecans, grape tomaotes, pickled red wine onions
New York Steak* 26 or Blackened Chicken 21
- TOGARASHI SALAD
mixed greens, shaved cabbage, cucumbers, carrot shred,
red bell peppers, honey ginger dressing, kevala sauce,
creamy wasabi, crisp wonton strips, togarashi seasoning
Chicken Breast 22 | Ahi* 26 | Prawns 23
- BRAZILIAN RICE BOWL
rice, garlic, onion, red pepper, black beans, tomato,
zucchini, queso, chipotle & tequila lime crema,
chimichurri, cotija 15
chicken thigh +5 ♦ chicken breast +7 ♦ steak* +9
(5) prawns +8 ♦ pulled pork +5
- AHI POKE RICE BOWL*
steamed jasmine rice, carrot shred, red bell pepper,
cucumber, scallions, honey ginger + cucumber
wasabi sauce, garlic chili crisp, wonton strips 23

Soup + Salad

FEATURED SOUP
Inquire about our scratch fresh soup

TOMATO & RED PEPPER BISQUE cup 6 bowl 10
tomatoes, roasted red peppers, shallots, garlic, heavy cream

SIDE SALAD	House	7.00
	Caesar	8.00
	Bleu	8.00

GM|Head Chef Arnel Gaitan

* These items are served raw or cooked to order.
Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs might increase your risk of foodborne illness.

Hot Sandwiches + Burgers

Served with HG batter dipped frites or sweet potato frites
Sub cup of soup or small house salad +2

AMERICAN WAGYU SLIDERS* (2) 18
wagyu beef patties, applewood smoked bacon, havarti cheese,
pickled red onions, garlic aioli, smoky pepper mustard, pretzel bun
Single Slider with cup of soup or small house salad 14

BIRRIA HONEY CHICKEN
crispy chicken breast, birria honey sauce, bianco bun,
garlic aioli, crunchy jalapeno-cilantro slaw 18

CUBAN MOJO 18
grilled Cuban roll, pulled pork, capicola, dill pickles,
mojo aioli, havarti cheese, adobo honey mustard

BLT' MOZZARELLA 18
bacon, mozzarella, tomato, caramelized onions, arugula, basil
emulsion, sundried tomato aioli, grilled sourdough baguette
1/2 sandwich with cup of soup or small house salad 14

BISTRO FILET STEAK DIP* 20
steak cuts, caramelized onions, havarti cheese,
garlic aioli, grilled sourdough baguette, bourbon demi-jus
1/2 sandwich with cup of soup or small house salad 16

JALA`TUNA 17
wild caught Albacore tuna, mayo, lemon, lime, black pepper,
cilantro, minced jalapeno & red bell pepper, celery, onion,
micro greens, local Artisan loaf
1/2 sandwich with cup of soup or small house salad 13

DILL CHICKEN SALAD 17
Draper valley, dill, sour cream, mayo, toasted almonds,
scallions, micro greens, local Artisan loaf
1/2 sandwich with cup of soup or small house salad 13

HG + 253 Substitution options
sub Plant Based Patty vegan cheese, gf bun,
smoky pepper mustard or roasted garlic veganaise +2
sub Burger Bowl no bun, extra chopped lettuce N/C

HG BURGER* 6oz brisket + short rib steak blend
havarti cheese, bianco bun, roasted garlic aioli,
tomato, red onion, butter lettuce, dill pickle 19

253 BURGER* 6oz brisket + short rib steak blend
havarti, bianco bun, smoky pepper mustard, caramelized
onions, tomato, butter lettuce, thick cut bacon 21

Aditional Dressings + Dips .50 each
ranch, bleu cheese, caesar, balsamic, cucumber wasabi,
honey ginger, smoky pepper mustard, chipotle aioli,
tequila lime crema, roasted garlic aioli, spiced maple aioli

Please inform us of any food allergies, the menu may not declare all
ingredients in a particular dish. We use ingredients that contain all
major food allergens, there is the possibility of cross contamination.
Some dishes can be prepared to meet allergy needs.