

STEAKS *Choice or Higher*

FLAT IRON * 5oz cut 21.95 | 10oz cut 38.50

FEATURED CUT(S) * Ask Your Server For Current Selection(s) | Market Price

CHOICE OF TWO SIDES TO ACCOMPANY YOUR STEAK

twice baked smashed potato w/avocado crema, scallions, steamed jasmine rice, mashed potatoes, roasted carrots, grilled zucchini, steamed broccoli, grilled asparagus, roasted brussels sprouts, sauteed mushrooms

ADD STEAK TOPPING 1.50

gorgonzola rosemary butter, peppercorn shallot bourbon sauce, chimichurri butter, garlic herb pan sauce, tarragon citrus butter

SURF YOUR STEAK

DUNGENESS - JONAH CRAB BLEND 3oz of leg & claw meat in herb butter MP

PATAGONIA SHRIMP five wild caught sauteed shrimp, tarragon citrus butter 6

SALAD

add chicken 5 | add shrimp 6 | add ahi tuna 8

MIXED GREENS

tomatoes, pickled red onions, croutons, balsamic vinaigrette, parmesan Reg. Lg.
7.95 | 12.95

CAESAR *

romaine, toasted croutons, shaved parmesan, lemon Reg. Lg.
7.95 | 12.95

BLEU

romaine, grape tomatoes, pickled red onions, gorgonzola, candied pecans Reg. Lg.
8.95 | 13.95

GORGONZOLA STEAK SALAD *

grilled choice flat iron steak sliced and layered over chopped romaine, wild greens, balsamic herb vinaigrette, bacon, gorgonzola crumbles, croutons, grape tomatoes, pickled red wine onions 23.95

TOGARASHI AHI SALAD *

seared togarashi ahi over mixed greens tossed with cabbage, carrots, red bell peppers, cucumbers, honey ginger dressing, citrus soy, wasabi aioli, crisp wontons and avocado (avocado may be substituted at chefs discretion due to seasonal quality) 19.95

Add extra ahi 7 | *Sub* Chicken 15.95

MAINEENTREE Please inform your server of any food allergies

PICANTE DE ROJO PASTA

Semolina Linguine, Impossible chorizo, cremini, garlic, roasted peppers, cipollini onion, charred tomato, cilantro, queso fresco, rojo chimichurri, chipotle sauce 19.95

TARRAGON CHICKEN

Draper Valley Farms chicken breast, smashed potato, roasted tomatoes, carrots, broccoli, tarragon citrus butter 21.95

CILANTRO LIME CHICKEN

chicken thighs marinated in Southwest rub, grilled corn shaved off the cob and tossed with sauteed poblano peppers, jasmine rice, avocado crema, rojo sauce, cotija 19.95

1/4 LAMB RACK

herb seasoned and pan seared split four bone rack of lamb, caramelized parsnip puree, roasted carrots, fried shallots, finished with blueberry gastrique 25.95

BRAISED SHORT RIB STROGANOFF

boneless chuck short rib braised in a red wine sauce, mashed potatoes, mushrooms, carrots, sour cream and goat cheese 26.95

SURF N TURF

5oz flat iron, crab roll, two coconut shrimp, jasmine rice, scallions, citrus soy sauce 28.95

SEAFOOD LOUIE PASTA Semolina linguini, patagonia prawns, Mahi Mahi, cremini

mushrooms, sun-dried tomatoes, Louie sauce, fried capers, fresh chopped parsley 26.95

PANCIT BIHON w/SHRIMP FILIPINO STYLE RICE NOODLE BOWL

onion, cabbage, bell peppers, celery, garlic, carrots, snow peas 19.95

CAVATAPPI CRAB MAC

creamy Beachers, local "Steve's" hot smoked cheddar, gruyere and fontina, Dungeness-Jonah crab blend, shaved parmesan, toasted bread crumbs and minced chives 25.95

ADOBO BOWL | PORK BUTT or CHICKEN THIGH FILIPINO STYLE brasied in lite soy

and garlic with steamed jasmine rice, grilled zucchini 15.95

A Kitchen Gratuity of **6%** will be added to all guest checks.

If your experience was not up to our high standards, please ask for a manager or email us via our website. At HG Bistro we are striving to deliver exceptional food along with a friendly, professional experience for our guests. **We thank you for supporting small local businesses!**

*Look for the * when ordering raw or undercooked meats, seafood or eggs as they may increase the risk of food borne illness*

HAPPY HOUR 4-6 pm Tuesday-Saturday
NO TAKE OUT OR DISCOUNTS ON HAPPY HOUR

HH = Happy Hour

BURGERS & HOT SANDWICHES

Served w/Fries or Metro Deli Chips

sub house salad or upgrade your fries for a charge | Gluten Free buns available

Gluten Free & Vegan options are available on certain selections.

Please inform your server of any allergies.

IMPOSSIBLE CHORIZO BURGER

Impossible burger seasoned with our own chorizo spices, chipotle vegenaïse, chao cheese, lettuce, tomato, pickled red onions, on a brioche bun 16.95 | 13.95 HH

BLT' MOZZARELLA

applewood bacon, mozzarella, tomatoes, caramelized onions, arugula, sundried tomato aioli, basil emulsion, on a grilled sourdough baguette 14.95 | 11.95 HH

BACON CHEESE WAGYU SLIDERS * two sliders

wagyu beef, cheese, applewood bacon, lettuce, pickled red onions, bistro mayo on a soft pretzel bun 14.95 | 11.95 HH

BODHIZAF A BBQ PORK

IPA braised pork, pulled and tossed in our Bodhizafa infused smokey BBQ sauce, poppyseed coleslaw and pickled red onions on a brioche bun 14.95 | 11.95 HH

FRENCH DIP *

roasted sliced wagyu sirloin, caramelized onions, cheese, on a grilled baguette, served with side of peppercorn bourbon demi 15.95 | 12.95 HH

STEAK-CHOP BISTRO BURGER *

fresh chuck/short rib steak blend with cheese, bistro mayo, lettuce, tomato, pickled red onions, on a brioche bun 15.95 | 12.95 HH

add Mama Lil's peppers & bourbon bacon jam 2.95

FRENCH FRIES

Large Reg. Side

SWEET POTATO	8	5
TWICE BATTERED POTATO	7	4
w/GARLIC PARSLEY	8	5
w/WASABI TOGARASHI	8	5
w/WHITE TRUFFLE OIL & HERBS	9	6

Executive Chef Arnel Gaitan

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APPETIZERS & SHAREABLES

LUMPIA hand rolled and fried **vegetarian** or **shanghai beef 6pc** 9.95 | **12pc** 16.95

COCONUT PRAWNS (4) coconut prawns, citrus soy sauce 10.50 | 7.50 HH

TOGARASHI BLACKENED AHI * sriracha honey drizzle, wasabi aioli, plated with crispy wontons, cucumbers, cabbage and chili soy sauce 12.50 | 9.50 HH

CALAMARI FRITES cornmeal battered calamari steak frites, sundried tomato dipping sauce, pickled red wine onions 14.50 | 11.50 HH

FIRE STEAK * sauteed tenderloin steak, garlic, mushrooms, shallots, spicy curry sauce, red pepper emulsion, chives, crema, flat bread 18.50 | 15.50 HH **extra flat bread 1.50**

POLLO NEGRO pulled blackened chicken breast, creamy cajun sauce, chives, Mama Lil's red peppers and almonds 14.95 | 11.95 HH

CRAB ROLLS (3) dungeness/jonah crab meat, minced red peppers, chives, aged gruyere, cream cheese and garlic, citrus soy sauce 15.50 | 12.50 HH

MANILLA CLAMS 1lb coconut cream, lemongrass, basil, bell peppers 16.50 | 13.50 HH

GORGONZOLA PEAR FLATBREAD bacon, pickled red wine onions, gorgonzola crumbles, pear slices, candied pecans, fresh arugula 11.50 | 8.50 HH

IRON SKILLET BAKED MAC n CHEESE creamy Beechers flagship cheddar, aged gruyere, fontina and local "Steve's" hot smoked cheddar, cavatappi pasta topped with toasted bread crumbs, shaved parmesan and minced chives 13.95 | 10.95 HH

BISTRO TACO corn tortilla, cabbage slaw, avocado crema, cotija, lime 6.50 | 5.50 HH

select your taco -

Chicken - rojo chimichurri

Mahi Mahi - salt, pepper, lemon

Coconut Prawns - citrus soy sauce

Tenderloin Steak* - blackened

Braised Pork Shoulder - chipotle aioli

Impossible Meat - chorizo seasoned w/ black beans

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