

Happy *Hour* Drinks

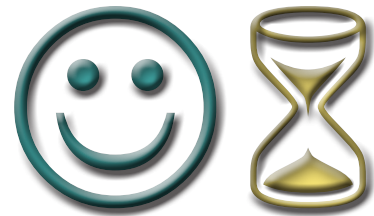
2.00 OFF

WINE
All Glass Pour

BEER
Tap + Bottled

SPIRITS
neat + rocks

local
D9 Mocktails
10mg **THC** | 5mg **CBD**



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

Tuesday - Saturday

3pm  6pm

Appetizers

HG FRITES batter dipped *sm* 6 | 4 • *lg* 11 | 8
add flavored 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 | 5

FIRE STEAK* served with warm bread

steak tips, mushrooms, shallots, sriracha, demi, curry, calabrian pepper, scallions, roasted garlic aioli 15 | 11.5

NEGRO POLLO served with warm bread

blackened pulled chicken breast, negro sauce, chili peppers, shaved almonds, chives 14 | 10 *sub* (5) blackened prawns +3

CRAB ROLLS (2)

wonton stuffed Dungeness+Jonah crab meat, red pepper, chive, gruyere, cream cheese, plated with a cucumber, carrot, togorashi-sesame slaw, Kevala dipping sauce 15 | 10.5

AHI POKE NACHOS*

wonton chips, ahi tuna, scallions
cucumber wasabi aioli, garlic chili crisp 15 | 11.5

CALAMARI STEAK

masa battered calamari tots, pickled red onion,
sundried tomato dipping sauce 14 | 10.5

BAKED MAC SKILLET *add* truffle oil +1

Cavatappi pasta, Beechers cheddar, Shindles smoked cheddar,
aged gruyere, shaved parmesan, bread crumbs, chives 14 | 10.5

ROASTED ZUCCHINI

vegan cheese, grape tomato, calabrian chili,
fresh basil, garlic bread crostini 10 | 7

CLAMS GAITAN *add* bread +4

1lb Manilla clams, Chefs family recipe of coconut milk,
lemongrass, ginger, garlic, peppers, basil 21 | 17.50

Bistro Street Tacos

flour tortilla, rojo + verde chimichurri,
tequila lime crema, onion, cilantro, cotija, lime

"seasoned with our carne adobo rub"

5.00

Steak*
Shrimp

4.00

Pulled Pork
Chicken Thigh

3.00

Black Bean

Need extra condiments?

smoky pepper mustard, ranch, blue cheese, balsamic,
honey ginger, cucumber wasabi, garlic aioli, chipotle aioli
additional options available - please ask your server .50 each

FLATBREAD *add side house salad 7 | 5*

spicy CAPICOLA GOAT CHEESE

arrabbiata sauce, mozzarella, capicola ham,
fresh jalapeno slices, goat cheese, hot honey 15 | 12

CHICKEN MASCARPONE

mascarpone, chicken breast sweet red peppers, caramelized
onion, sundried tomato aioli, toasted walnut crumble 16 | 13

GORGONZOLA PEAR

sliced pears, chopped bacon, pickled red wine onions,
gorgonzola crumbles, candied pecans, fresh arugula 14 | 11

POMODORO

tomato jam, shallot, calabrian chili, mozzarella,
roasted garlic oil, basil emulsion 14 | 11

Hot Sandwiches + Burgers

Served With Batter Dipped Frites or Sweet Potato Frites

BIRRIA HONEY CHICKEN 18 | 14.5

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

BLT' MOZZARELLA 18 | 14.5

bacon, mozzarella, tomato, caramelized onion, arugula,
basil emulsion, sundried tomato aioli, grilled sourdough baguette

AMERICAN WAGYU SLIDERS* (2) 18 | 14.5 *add slider +5*

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

BISTRO FILET STEAK DIP* 20 | 16.5

filet steak cuts, caramelized onions, havarti,
roasted garlic aioli, sourdough baguette, bourbon demi-jus

HG + 253 Burger Substitutions

sub plant based patty, vegan cheese, gf bun,
smoky pepper mustard or roasted garlic veganaise +2

sub Burger Bowl bunless, extra chopped lettuce N/C

HG BURGER* 6oz brisket + short rib steak blend 19 | 15.5

havarti cheese, bianco bun, roasted garlic aioli,
tomato, red onion, butter lettuce, dill pickle

253 BURGER* 6oz brisket + short rib steak blend 21 | 17.5

havarti, bianco bun, smoky pepper mustard, tomato,
caramelized onions, butter lettuce, thick cut bacon

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.

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.