

Happy *Hour* Drinks

2.00 OFF

WINE

All Glass Pour

BEER

Tap + Domestic

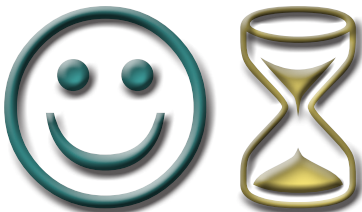
SPIRITS

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

ROASTED ZUCCHINI

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

GORGONZOLA FLATBREAD

chopped bacon, pickled red wine onions,
gorgonzola crumbles, candied pecans, fresh arugula 12 | **9**

POMODORO FLATBREAD

tomato jam, shallot, calabrian chili, mozzarella,
roasted garlic oil, basil emulsion 13 | **10**

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 filled & rolled with 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

cavatappi, local smoked cheddar, gruyere & fontina
cheese sauce, parmesan, herb bread crumbs 14 | **10.5**
add truffle oil +1

CLAMS GAITAN

1lb Manilla clams, Chefs family recipe of coconut milk,
lemongrass, ginger, garlic, peppers, basil 21 | **17.50**
add bread +4

GM|Head Chef *Arnel Gaitan*

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

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

Sandwiches + Burgers

Served With Batter Dipped Frites or Sweet Potato Frites

BIRRIA HONEY CHICKEN 17.5 | **14**

fried 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

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

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

BISTRO FILET STEAK DIP* 20 | **16.5**

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

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

havarti cheese, bianco bun, roasted garlic aioli,
tomato, 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

HG + 253 Burger Substitutions

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

sub **Burger Bowl** bunless, extra chopped lettuce N/C

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

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.