

APPETIZERS & SMALL PLATES

WINGS YOUR WAY

Buffalo (910-1,820 cal), whiskey-soy bbq (720-1,440 cal) or sweet chili-sesame (760-1,520 cal) • 6pc • 12.0 | 9pc • 14.0 | 12pc • 16.0

STREET TACOS

Smoked pulled pork, avocado, pico de gallo, chipotle mayo, flour tortillas, fresh lime (860 cal) • 12.0

CLASSIC PEPPERONI FLATBREAD

Pepperoni, fresh mozzarella, parmesan, san marzano tomatoes (640 cal) • 10.0

CRISPY CHICKEN COBB

Southern-fried chicken, bacon, bleu cheese, egg, avocado, mixed greens, tomato, cucumber (570-800 cal) • 16.0

CAESAR SALAD

Hearts of romaine, parmesan, multigrain croutons, cardini's original caesar (410 cal) • 7.0

Add chicken* (160 cal) • 15.0 | steak* (320 cal) • 20.0 | salmon* (360 cal) • 20.0

SANDWICHES & ENTRÉES

Burgers and sandwiches served with choice of fries or fruit. Add to any pasta entrée, chicken* (160 cal) • 8.0 | steak* (320 cal) • 15.0 | salmon* (360 cal) • 15.0

CLASSIC BURGER*

Hand-pressed 100% chuck steak, lettuce, pickle, red onion, tomato, artisan sauce, sesame seed bun (880-1,100 cal) • 13.0

Cheese (70-90 cal) • 1.0 | bacon (80 cal) • 2.0

Make it a plant based beyond burger (280 cal) • 2.0

BISTRO CHICKEN SANDWICH

Balsamic-glazed chicken breast, canadian bacon, mozzarella, arugula, parmesan aioli, la brea telera roll (880-1,100 cal) • 16.0

SIGNATURE CRISPY CHICKEN SANDWICH

Antibiotic-free breast filet, half-sour pickles, mayonnaise, butter-grilled brioche (890-1110 cal) • 13.0

GRILLED VEGGIE PRIMAVERA

Cavatappi pasta, alfredo, grilled vegetables, tomatoes, parmesan, fresh basil (560 cal) • 14.0

STEAK SANDWICH*

Sliced sirloin, boursin cheese, roasted peppers, grilled onion, chipotle aioli, la brea telera roll (890-1,110 cal) • 16.0

DESSERTS

ROCKSLIDE BROWNIE

Chocolate-chunk brownie, vanilla bean ice cream, kettle-cooked caramel, chocolate sauce (830 cal) • 7.0

KIDS

CHICKEN TENDERS 'N FRIES (620 cal) • 10.0

BEVERAGES

PEPSI (200 cal) • 3.0

ICED TEA (5 cal) • 3.0

DIET PEPSI (0 cal) • 3.0

UNSWEET (5 cal) • 3.0

COFFEE (0-5 cal) • 3.0

MILK, 2% (120 cal) • 3.0

HOT TEA (5 cal) • 3.0

Vegetarian

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 hginutrition.com.

HAND-CRAFTED COCKTAILS

MODERN MULE

Tito's handmade vodka, ginger beer, pineapple juice, simple syrup, fresh lime (210 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 nectar, fresh lime (270 cal) • 12.0

TROPICAL TEQUILA

Hornitos plata tequila, red bull yellow, orange juice, fresh lime (140-230 cal) • 12.0

PALOMA

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

WHITE WINES

By the glass / by the bottle.

SUTTER HOME, WHITE ZINFANDEL

(G 110 cal / B 550 cal) • 6.0 / 20.0

CHATEAU STE. MICHELLE, RIESLING

(G 120 cal / B 600 cal) • 7.0 / 24.0

TRINITY OAKS, PINOT GRIGIO

(G 120 cal / B 600 cal) • 6.0 / 20.0

MURPHY-GOODE, SAUVIGNON BLANC

(G 120 cal / B 600 cal) • 9.0 / 32.0

TRINITY OAKS, CHARDONNAY

(G 120 cal / B 600 cal) • 6.0 / 20.0

KENDALL-JACKSON, CHARDONNAY

(G 130 cal / B 650 cal) • 10.0 / 36.0

RED WINES

By the glass / by the bottle.

SEA GLASS, PINOT NOIR

(G 120 cal / B 600 cal) • 10.0 / 36.0

MURPHY-GOODE, PINOT NOIR

(G 120 cal / B 600 cal) • 9.0 / 32.0

COLUMBIA CREST GRAND ESTATES, MERLOT

(G 160 cal / B 800 cal) • 8.0 / 28.0

14 HANDS WINERY, CABERNET SAUVIGNON

(G 130 cal / B 660 cal) • 8.0 / 28.0

TRINITY OAKS, CABERNET SAUVIGNON

(G 130 cal / B 650 cal) • 6.0 / 20.0

MÉNAGE À TROIS, RED BLEND

(G 130 cal / B 650 cal) • 8.0 / 28.0

BOTTLED BEERS

BUD LIGHT (110 cal) • 5.0

BUDWEISER (150 cal) • 5.0

MICHELOB ULTRA (100 cal) • 6.0

COORS LIGHT (100 cal) • 5.0

MILLER LITE (100 cal) • 5.0

SAMUEL ADAMS (180 cal) • 6.0

STELLA ARTOIS (150 cal) • 6.0

BLUE MOON BELGIAN WHITE (170 cal) • 6.0

CORONA EXTRA (150 cal) • 6.0

HEINEKEN (150 cal) • 6.0

HEINEKEN 0.0 (70 cal) • 6.0

THE *garden*
GRILLE & BAR 