

SHAREABLES & SMALL PLATES

WINGS YOUR WAY

Choose classic Buffalo (910-1,820 Cal), whiskey-soy BBQ (720-1,440 Cal) or sweet chili-sesame (760-1,520 Cal)

6pc • 7.0 | 9pc • 10.0 | 12pc • 12.0

CRISPY GREEN BEANS (520 Cal)

Flash fried green beans with sweet chili-sesame sauce on the side • 7.0

SOFT PRETZELS WITH HOUSE-MADE

PIMENTO CHEESE (1,060 Cal)

Bavarian-style pretzels with house-made pimento cheese and whole-grain mustard • 8.0

PORK BELLY TACOS (1,160 Cal)

Crispy ginger soy-glazed pork belly, Napa cabbage, quick pickled radish and cilantro folded into flour tortillas • 11.0

HUMMUS PLATTER (640 Cal)

Roasted red pepper hummus, seasonal raw vegetable crudité and grilled naan • 11.0

ARTISAN CHEESE TASTING BOARD (840 Cal)

Gruyère, mature Cheddar, ripe Brie and garlic Boursin with rosemary crostini, fig jam and local honey • 13.0

ON-A-CRUST SHAREABLES

BBQ CHICKEN FLATBREAD (650 Cal)

Grilled chicken covered in whiskey-soy BBQ sauce and topped with smoked Gouda cheese, red onion and scallions • 11.0

CHEESEBURGER FLATBREAD (790 Cal)

100% fresh chuck, Applewood bacon, chipotle red sauce, Cheddar, lettuce, tomato, onion, and artisan sauce • 11.0

CHIPOTLE BLT FLATBREAD (570 Cal)

Applewood bacon, chipotle red sauce, melted Parmesan and fontina, and fresh tomato topped with zesty ranch dressed romaine • 11.0

MARGHERITA FLATBREAD (710 Cal)

Mozzarella, roasted garlic pesto, Roma tomato and basil • 10.0

SOUPS & SALADS

CHILI CON CARNE (690 Cal)

Beef and beans with bold chilies topped with Cheddar, onions and jalapeños. Served with flour tortillas • 8.0

CAESAR SALAD (410 Cal)

Shaved Parmesan, herb croutons, romaine, and Caesar dressing • 8.0

Add chicken (160 Cal) • 5.0 | steak* (320 Cal) • 6.0 | salmon* (360 Cal) • 6.0

APPLE-CHEDDAR SALAD (540 Cal)

Apple, Cheddar, walnuts, and baby arugula finished with apple cider vinaigrette • 7.0

ASIAN SWEET CHILI CHICKEN SALAD (690 Cal)

Sriracha sweet chili-glazed chicken, almonds, mixed greens, cilantro, sesame vinaigrette • 10.0

SANDWICHES

Burgers and sandwiches served with choice of fries or fruit.

CLASSIC MOBLEY BURGER* (880-1,100 Cal)

Our signature 100% chuck steak burger, lettuce, pickle, red onion, tomato and artisan sauce on a sesame seed bun • 11.0

Add aged Cheddar, Gruyère, smoked Gouda or garlic Boursin (80-90 Cal) • 1.0 each | Applewood bacon (80 Cal) • 1.0

DOUBLE OINK BURGER* (1,250-1,480 Cal)

100% chuck steak burger with smoked pork, Applewood bacon, whiskey-soy BBQ sauce, Cheddar, chipotle mayo, crispy onions, lettuce and tomato • 12.0

GARDEN BURGER (570-790 Cal)

Veggie burger, avocado, arugula, tomato and onion on a sesame seed bun • 12.0

BISTRO CHICKEN SANDWICH (880-1,100 Cal)

Balsamic-glazed chicken breast, Canadian bacon, mozzarella, arugula and Parmesan aioli • 10.0

OPEN-FACED CAPRESE (610-830 Cal)

Fresh mozzarella, roasted cherry tomato, basil, balsamic glaze and olive oil on an artisan roll • 10.0

STEAK SANDWICH* (890-1,110 Cal)

Grilled and sliced sirloin steak with garlic Boursin cheese, fire-roasted peppers, grilled onion, and chipotle aioli on an artisan roll • 12.0

ENTRÉES

Add chicken (160 Cal) • 5.0 | steak* (320 Cal) • 6.0 | salmon* (360 Cal) • 6.0 to any pasta entrée.

10 OZ. NY STRIP STEAK (660-1,270 Cal)

Served with choice of add-ons • 20.0

GRILLED VEGETABLE PASTA PRIMAVERA (560 Cal)

Cavatappi, Alfredo, grilled vegetables, tomatoes, Parmesan and fresh basil • 16.0

CITRUS SALMON BOWL* (1,050 Cal)

Cumin-scented Greek yogurt-topped grilled salmon over sautéed Tuscan kale, a hearty blend of quinoa, grains and exotic rice, fire-roasted peppers and grilled lemon • 19.0

HOISIN GLAZED PORK BELLY (1,480 Cal)

Pan-crisped sous-vide pork belly with hoisin glaze accompanied by veggies and mixed grains • 24.0

FUSILLI CARBONARA (1,180 Cal)

Our version of the Italian classic with pork belly and Applewood bacon lardons, Parmesan cream and garden peas • 17.0

STICKY-FINGER RIBS (1,130-1,740 Cal)

Roasted low-and-slow, baby back ribs basted with whiskey-soy BBQ sauce and topped with crispy onions and scallions served with choice of two add-ons • 20.0

16" PEPPERONI PIZZA

(260 Cal Slice-3,060 Cal Whole)

Mozzarella, provolone, Parmesan and Romano cheeses, pepperoni, and San Marzano tomato sauce • 16.0

Vegetarian

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutrition information available upon request.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

*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/or the USDA Nutrient Database for Standard Reference. Find additional nutritional information at hginutrition.com.

ADD-ONS

SEASONAL VEGETABLE MEDLEY (30 Cal) • 5.0

KOREAN BBQ MIXED GRAINS (230 Cal) • 5.0

REDSKIN MASHED POTATOES (170 Cal) • 5.0

FRENCH FRIES (220 Cal) • 5.0

HOUSE SALAD (150-380 Cal) • 5.0

DESSERTS

MASON JAR CHOCOLATE FUDGE CAKE (750 Cal)

Chocolate mousse, fudge cake and whipped cream drizzled with caramel sauce • 9.0

CARAMEL APPLE GRANNY (650 Cal)

Granny Smith apples, buttery caramel and toffee slow-baked in a delightful shortbread crust • 8.0

NEW YORK-STYLE CHEESECAKE (540 Cal)

PHILADELPHIA Cream Cheese cheesecake topped with triple-berry compote • 8.0

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THE *garden* GRILLE & BAR

HAND-CRAFTED COCKTAILS

MINTY-FRESH MULE (150 Cal)

Absolut vodka, lime juice and muddled mint leaves topped with a splash of ginger ale • 10.0

THE COLADA SHIVER (200 Cal)

Bacardi Superior rum, lime juice, pineapple-coconut crème and a splash of club soda over ice • 10.0

CHERRY BLOSSOM (140 Cal)

1800 Silver tequila, lime and grapefruit juices, grenadine and a maraschino cherry over ice • 10.0

COSMOPOLITAN (120 Cal)

Tito's vodka, triple sec, simple syrup and tart cranberry juice shaken together with ice, served up • 11.0

MOJITO (200 Cal)

Bacardi Superior rum, lime juice, simple syrup and crushed mint with a splash of soda poured over ice • 10.0

HARD SHANDY (120 Cal)

Absolut Citron vodka, lemon juice, simple syrup and light beer served ice-cold • 11.0

DARK 'N' STORMY (110 Cal)

Myers's Dark Rum, ginger beer and lime juice over ice with a squeeze of fresh lime • 10.0

DAIQUIRI (180 Cal)

Bacardi Superior rum, lime juice and simple syrup served frozen or hand shaken on the rocks • 10.0

WHITE RUSSIAN (270 Cal)

Grey Goose vodka, Kahlua and half & half over ice • 9.0

MANHATTAN (190 Cal)

Jack Daniel's bourbon, sweet vermouth, maraschino and bitters served up or on the rocks • 11.0

NEGRONI (240 Cal)

Hendrick's gin, Campari and sweet vermouth shaken with ice and served up with a lemon twist • 11.0

OLD FASHIONED (190 Cal)

Maker's Mark bourbon, simple syrup, maraschino, fresh orange and bitters over ice • 11.0

WHITE WINES By the glass or by the bottle.

SUTTER HOME, WHITE ZINFANDEL (G 110 Cal / B 550 Cal) • 7.5 / 26.0

CHATEAU STE. MICHELLE, RIESLING (G 120 Cal / B 600 Cal) • 8.0 / 30.0

TRINITY OAKS, PINOT GRIGIO (G 120 Cal / B 600 Cal) • 7.5 / 26.0

MURPHY-GOODE, SAUVIGNON BLANC (G 120 Cal / B 600 Cal) • 8.0 / 30.0

TRINITY OAKS, CHARDONNAY (G 120 Cal / B 600 Cal) • 7.5 / 26.0

KENDALL-JACKSON, CHARDONNAY (G 130 Cal / B 650 Cal) • 8.5 / 32.0

RED WINES By the glass or by the bottle.

SEA GLASS, PINOT NOIR (G 120 Cal / B 600 Cal) • 9.0 / 34.0

MURPHY-GOODE, PINOT NOIR (G 120 Cal / B 600 Cal) • 8.5 / 31.0

COLUMBIA CREST GRAND ESTATES, MERLOT (G 160 Cal / B 800 Cal) • 9.5 / 36.0

14 HANDS WINERY, CABERNET SAUVIGNON (G 130 Cal / B 660 Cal) • 8.0 / 30.0

TRINITY OAKS, CABERNET SAUVIGNON (G 130 Cal / B 650 Cal) • 7.5 / 26.0

MÉNAGE À TROIS, RED BLEND (G 130 Cal / B 650 Cal) • 9.0 / 34.0

SPARKLING By the glass or by the bottle.

DOMAINE STE. MICHELLE (G 100 Cal / B 500 Cal) • /

BEVERAGES

COCA-COLA (200 Cal) • 2.5

DIET COKE (0 Cal) • 2.5

SPRITE (190 Cal) • 2.5

COFFEE (0 Cal) • 2.5

HOT TEA (0 Cal) • 2.5

ICED TEA, UNSWEET (0 Cal) • 2.5

MILK, 2% (120 Cal) • 3.0

BOTTLED BEERS

BUD LIGHT (110 Cal) • 4.0

BUDWEISER (150 Cal) • 4.0

MICHELOB ULTRA (100 Cal) • 4.0

COORS LIGHT (100 Cal) • 4.0

MILLER LITE (100 Cal) • 4.0

SAMUEL ADAMS BOSTON LAGER (180 Cal) • 5.0

STELLA ARTOIS (150 Cal) • 4.0

CORONA EXTRA (150 Cal) • 4.0

BLUE MOON BELGIAN WHITE (170 Cal) • 5.0

HEINEKEN (150 Cal) • 4.0

HEINEKEN 0.0 (70 Cal) • 5.0

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