

## STEAKS *Choice or Higher*

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

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

### CHOICE OF TWO SIDES TO ACCOMPANY YOUR STEAK

twice baked smashed potato w/avocado crema, scallions  
steamed jasmine rice, roasted carrots, grilled zucchini,  
steamed broccoli, roasted cauliflower, 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

by adding one of these seafood sides simmered in tarragon citrus butter

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

PATAGONIA SHRIMP five wild caught sauteed shrimp 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 chef's discretion due to seasonal quality) 19.95

Add extra ahi 7 | Sub Chicken 15.95

## ENTREE

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

### RISOTTO

Arborio rice, butternut squash puree, delicata squash, mascarpone cheese, parmesan  
crisps, sage 15.95 add chicken or shrimp 6

### LAMB SHANK

Braise in tomatoes, carrots, peas and potatoes, creamy polenta, olive tapenade 25.95

### BRAISED SHORT RIB

Chuck short rib braised in a pomegranate-molasses sauce, mashed potatoes, kale,  
mushrooms, carrots, pomegranates 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, cauliflower 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

### SAGE CHICKEN

Draper Valley Farms chicken breast, sweet mashed potatoes, butternut squash, sundried  
tomatoes, mushrooms, peas, brown butter cream sauce 21.95

### CILANTRO LIME CHICKEN

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

ADOBO BOWL | PORK BUTT or CHICKEN THIGH FILIPINO STYLE braised in lite soy and garlic  
with steamed jasmine rice, grilled zucchini 15.95

An Auto Kitchen Gratuity of **6%** will be added to all guest checks and distributed towards the Kitchen teams wages. It is our intention to have transparency as labor costs rise. If your experience was not up to your standards, please ask for a manager. At HG Bistro we are striving to deliver an exceptional food with a friendly, professional serving experience for our guests. **We thank you and sincerely applaud 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*

**HH Is For HAPPY HOUR**  
NO TAKE OUT OR DISCOUNTS ON 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 veganaise, 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 pretzel 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

<b>FRENCH FRIES</b>	<b>Large</b>	<b>Reg. Side</b>
<b>SWEET POTATO</b>	8	5
<b>TWICE BATTERED POTATO</b>	7	4
<b>w/GARLIC PARSLEY</b>	8	5
<b>w/WASABI TOGARASHI</b>	8	5
<b>w/WHITE TRUFFLE OIL &amp; HERBS</b>	9	6

*Executive Chef Arnel Gaitan*

HAPPY HOUR 3-6 pm Tuesday-Saturday  
3-8PM Thursdays (promotions may alter times)

**APPETIZERS & SHAREABLES**

**HH Is For HAPPY HOUR**

*SORRY NO TAKEOUT*

**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 CAVATAPPI MAC n CHEESE** creamy Beechers flagship cheddar, aged gruyere, fontina and local "Steve's" hot smoked cheddar, topped with toasted bread crumbs, shaved parmesan and chives 13.95 | 10.95 HH

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

**select your taco -**

black beans & vegetarian impossible chorizo

Mahi Mahi - salt, pepper, lemon

Coconut Prawns - citrus soy sauce

Tenderloin Steak\* - blackened

Braised Pork Shoulder - chipotle aioli

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# WINE & BEER

## W H I T E

HOUSE WHITE (selection may vary)	7
BLACK STALLION CHARDONNAY, CA	8
CONUNDRUM BLEND, CA	11
COUGAR CREST VIOGNER, WA	9
FINI, PINOT GRIS, IT	8
GOLDEN DELICIOUS RIESLING, WA	7
CHLOE ROSE, CA	8
STARBOROUGH SAUV BLANC, NZ	8

## R E D

CANYON ROAD CABERNET, CA	7
CHATEAU ST. MICHELLE CABERNET, WA	7
STORYPOINT CABERNET, CA	9
POWERS MALBEC, WA	8
NORTHSTAR MERLOT, WA	13
CONUNDRUM BLEND, CA	12
COOPER HILL ORGANIC PINOT NOIR, OR	12
HYATT BLEND, WA	10
ANTINORI PEPPOLI CHIANTI, IT	15

## D O M E S T I C & I M P O R T

BEER on TAP ask server for selections	MP
BUD LT. , COORS LT.	4
MICHELOB ULTRA	4
SPIRE DARK DRY CIDER	5
DESCHUTES BLACK BUTTE PORTER	6 Now \$3 Off!
STELLA ARTOIS	6
HEINEKEN	5
DOS'EQUIS LAGER	5
STRONGBOW CIDER	6
GHOSTFISH GRAPEFRUIT IPA (GF)	6.5

## S P A R K L I N G & C H A M P A G N E

PROSECCO (175ML)	7
SARACCO MOSACATO D'ASTI (btl)	21
MIA MOSCATO (175ML)	8
WYCLIFF CHAMPAGNE	7
(BTL)	25

## P O R T

GRAHAM'S 20 YR	8
R L BULLER TAWNY	7

## G O O D F R I E N D D R I N K S

NON BEER ( please ask your server )	5
CRAN-GINGER PINEAPPLE FIZZ	4
GUAVA ORANGE FIZZ	4
POM-APPLE GRAPEFRUIT FIZZ	4

# WINE BY THE BOTTLE

## CABERNET

<b>Amavi, WA</b>	<b>73</b>
<b>Borne Of Fire, WA</b>	<b>40</b>
<b>Bonanza, CA</b>	<b>52</b>
<b>Kenwood 6 Ridges, CA</b>	<b>58</b>
<b>Storypoint, CA</b>	<b>40</b>
<b>Caymus, CA</b>	<b>169</b>

## MERLOT

<b>SkyFall Merlot, WA</b>	<b>36</b>
<b>NorthStar Merlot, WA</b>	<b>55</b>

## BLEND

<b>Sterling Meritage, CA</b>	<b>28</b>
<b>Hyatt Blend, WA</b>	<b>40</b>
<b>T3 Townsend, WA</b>	<b>61</b>
<b>Conundrum, CA</b>	<b>48</b>
<b>Rodney Strong Symmetry, CA</b>	<b>94</b>
<b>Orin Swift Abstract, CA</b>	<b>70</b>
<b>Dunham Cellars Trutina</b>	<b>74</b>
<b>Fidelitas Red Mtn. 40/40</b>	<b>73</b>

## MALBEC

<b>Powers, WA</b>	<b>35</b>
<b>Trapiche Broquel, Arg</b>	<b>45</b>

## SYRAH | ZINFANDEL

<b>Writers Block Petite Syrah, CA</b>	<b>36</b>
<b>Molly Dooker Boxer, AUS</b>	<b>58</b>
<b>Stags Leap Petite Sirah, CA</b>	<b>65</b>
<b>Steele Zin, CA</b>	<b>45</b>
<b>Predator Zin, CA</b>	<b>48</b>

## PINOT NOIR | SANGIOVESE

<b>Cooper Hill Organic Pinot, CA</b>	<b>48</b>
<b>Diora Pinot, CA</b>	<b>53</b>
<b>Argyle Reserve Pinot, WA</b>	<b>79</b>
<b>Belle Glos Dairyman Pinot, CA</b>	<b>80</b>
<b>Tenuta Sassoregale Sangiovese, IT</b>	<b>43</b>

## CHARDONNAY | RIESLING

<b>Black Stallion Chardonnay, CA</b>	<b>32</b>
<b>Stags Leap Chardonnay, CA</b>	<b>47</b>
<b>Argyle Nuthouse Reserve, WA</b>	<b>86</b>
<b>Conundrum Blend, CA</b>	<b>44</b>
<b>Golden Delicious Reisling, WA</b>	<b>28</b>

## SAUV BLANC | VIOGNIER | PINOT GRIS

<b>Starborough, Sauv Blanc, NZ</b>	<b>36</b>
<b>Cougar Crest, Viognier, WA</b>	<b>36</b>
<b>Barone Fini Pinot Grigio, IT</b>	<b>32</b>
<b>A to Z, Pinot Gris, OR</b>	<b>35</b>
<b>Kettmeir, Pinot Bianco, IT</b>	<b>53</b>
<b>Santa Margherita, Pinot Grigio, IT</b>	<b>57</b>

SIGNATURE **HG** MARTINIS  
(SHAKEN WITH 2.5 OZ OF LIQUOR)

- QUEEN OF DRAGONS** dragon fruit, guava, Heritage vodka, lemonade, splash sour, club soda 12
- BEACH ACCESS** Malibu rum, pineapple juice, blue curacao, cream of coconut 13
- POM POM** vodka, grapefruit, X-rated passion liqueur, pomegranate juice, orange twist 11
- LIME`COCONUT** muddled lime, coconut rum, simple syrup, cream, pineapple juice, triple sec 11
- DIABLO** Heritage ghost pepper vodka, grenadine, guava, pineapple juice, soda 11
- JUCY PEAR** Absolut pear vodka, apple pucker, pineapple juice, cherry garnish 12

ALL DAY & EVERY DAY  
MIMOSA'S AND BLOODY MARY'S  
5.00

CRAFT **HG** COCKTAILS

- PALOMA TAJIN** Cas Amigos Blanco, grapefruit juice, lime, thyme sprig, club soda, tajin rim 12
- YUZU SOUR** Pendleton, organic yuzu puree, lemonade, shaken, orange twist 12
- HG`RITA** Hornitos, muddled orange, lime, lemon 11 add Grand Marnier Float 3
- FULL THROTTLE MULE** Easy Rider bourbon, pineapple juice, mint, Fentimans ginger beer 12
- JALARITA** Agave Loco Tequila, HG's Jalapeno tincture, blackberry puree, soda, jalapeno lime salted rim 12
- HUCKLEBERRY SOUR** Heritage Huckleberry vodka, lemonade, Meyer's sour 11
- OLD FASHIONED** Makers 46, bitters, sweet vermouth, maraschino liquor, brandied cherries, orange twist 15
- EXOTIC MASCARADE** Malibu rum, pineapple juice, Absolut peach vodka, Heritage raspberry vodka 11

SCOTCH | WHISKEY | BOURBON | BRANDY | TEQUILA

OBAN  
LAPHROAIG  
MACALLAN 12YR  
GLENFIDDICH 14YR  
GLENLIVET 12YR  
BASIL HAYDEN  
MAKERS MARK

MAKERS 46  
BULLEIT (Available in Rye)  
KNOB CREEK (small batch 100)  
JAMESON  
PENDLETON  
CANADIAN CLUB (100% rye)  
HENNESSEY  
COURVOISIER  
CHRISTIAN BROTHERS

DON JULIO  
PATRON SILVER  
HORNITOS  
DON LOCO BLANCO  
CAS AMIGOS BLANCO  
SAUZA BLUE

D E S S E R T

FLOURLESS CAKE	<b>rich dark chocolate flourless cake, pirouette cookie crumble with caramel drizzle and whipped cream</b> <i>(try it with a scoop of your favorite ice cream!)</i>	8
CREME BRULE	<b>a rich vanilla bean custard base with a caramelized sugar crust</b>	7
SEASONAL CHEESE CAKE	<b>“ask your server for the seasonal preparation”</b>	8
BISTRO 151 S'MORE (HG's Signature Dessert) <i>perfect for two</i>	<b>marshmallow/flourless dark chocolate cake stuffed into puff pastry and baked, brown butter graham cracker crumbs, vanilla bean ice cream or salted caramel cinnamon sugar sparks over a cedar plank resting over 151 liquor and fired at your table</b>	12
OLYMPIC MOUNTAIN ICE CREAM (served with a pirouette cookie)	<b>Vanilla Bean   Salted Caramel   Shaved Coconut   Seasonal Sorbet</b>	
	<b>(single)</b>	5
	<b>(dbl)</b>	8