

lunch

HOTEL SAINT GEORGE

SALADS & STARTERS

DAILY SOUP	cup 8 bowl 12
KALE & ROMAINE CAESAR	10
roasted garlic vinaigrette, shaved parmesan, focaccia croutons	
+ grilled chicken	8
+ grilled shrimp	10
+ grilled salmon	14
FIELD GREEN SALAD	10
lemon sherry vinaigrette, toasted walnuts, bleu cheese, shaved apples	
GRILLED FLATBREAD PIZZA	10
burrata cheese, basil pesto, wild arugula, roasted garlic	
CRAB CAKES	16
tequila orange butter, shaved fennel salad	

SANDWICHES AND ENTREES

HSG BURGER	16
texas wagyu beef, tillamook cheddar, parmesan fries	
HAND CUT LINGUINE CARBONARA	16
parmesan cream, english peas, pancetta, poached egg	
SMOKED BRISKET SANDWICH	15
dr. pepper mop sauce, pickles & onions, yukon gold potato salad	
ITALIAN PANINI	14
genoa salami, mortadella, provolone, olive and pickle relish, ciabatta bun	
JUMBO FRIED SHRIMP	18
seasoned fries	

COCKTAILS

MARGARITA CLASSIC	10
blanco or hot pepper tequila, triple sec, agave sap, lime, salt	
BLOODY MARIA/MARY	9
tequila/vodka, HSG bloody mary mix	
HSG MICHELADA	9
house michelada mix + Mexican beer	
COCCHI CLASSICO	9
cocchi rosa, topo chico, grapefruit twist	

*consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk for foodborne illness*

FULL BAR + WINE LIST AVAILABLE