

BAR

SAINT GEORGE

SNACKS & STARTERS

MARINATED OLIVES, FETA, PICKLED VEGETABLES	6
PARMESAN FRIES caramelized onion dip	6
BLISTERED SHISHITO PEPPERS	7
TEMPURA CAULIFLOWER cumin cilantro yogurt, chili ponzu	7
CHARCUTERIE AND CHEESE BOARD seasonal accompaniments	18

SALADS & SMALL PLATES

FIELD GREEN SALAD lemon sherry vinaigrette, toasted walnuts, bleu cheese, shaved apples	11
<u>ADD ON:</u>	
+ grilled chicken breast	7
+ grilled salmon	10
SMOKED & CRISPED JUMBO CHICKEN WINGS 10 wings, carrots, celery, ranch dipping sauce	12
SMOKED & SLOW-ROASTED ST. LOUIS STYLE RIBS 1/2 of the slab with bbq sauce	15
SMOKED BRISKET MAC AND CHEESE cavatappi pasta, applewood smoked bacon, roasted green chiles	12
TEXAS-STYLE CHILI texas-style red chili, jalapeño cornbread muffin	10
PAN-SEARED LUMP CRAB CAKES apple fennel radish slaw, creole remoulade	16
SEARED AHI TUNA cucumber ribbon, ponzu drizzle, lemon, wasabi	14

BAR ENTREES

HSG BURGER 10 oz. texas beef, smoked bacon, tillamook cheddar, garlic aioli, green chile relish, crispy onion strings choice of side salad or parmesan fries	17
9 OZ. SKIRT STEAK FRITES	25
PEPPERONI PIZZA pepperoni, tomato sauce, mozzarella, shaved parmesan, black olives, cherry tomatoes, roasted garlic, oregano	13
SAUSAGE PIZZA fennel sausage, tomato sauce, mozzarella, sautéed mushrooms and onions, shaved parmesan, oregano	13
BLEU CHEESE AND ROASTED BRUSSELS SPROUTS PIZZA bleu cheese, brussels sprouts, ricotta, shaved parmesan, shallot, bleu cheese dressing, balsamic reduction, thyme, oregano	14