

SPARKLING

PRIMA PERLA Prosecco Treviso, Italy	9 / 35
DOMAINE STE. MICHELLE Brut Columbia Valley	10 / 39
MUMM NAPA Brut Rosé Napa Valley	- / 45

CHARDONNAY

SONOMA CUTRER Russian River Valley	12 / 47
LEVIT8 Sonoma Coast	10 / 39
BENZIGER Sonoma	8 / 31
ROMBAUER Carneros	- / 63

MORE WHITES

FOUR GRACES Pinot Gris Willamette Valley	10 / 39
HONIG Sauvignon Blanc Napa Valley	10 / 39
THE NED Sauvignon Blanc Marlborough	8 / 31
HEINZ EIFEL 'AUSLESE' Riesling Mosel	8 / 31
QUADY ELECTRA Moscato California	9 / 35
FILLABOA Albariño Rías Baixas	10 / 39
KING ESTATE 'ACROBAT' Rosé of Pinot Noir Oregon	9 / 35

PINOT NOIR

LOUIS LATOUR Bourgogne	12 / 47
FRANCIS COPPOLA 'DIRECTORS' Sonoma Coast	10 / 39
SEAGLASS Santa Barbara County	8 / 31
ARGYLE Willamette Valley	- / 61

CABERNET SAUVIGNON

OBERON Napa Valley	12 / 47
LEVIT8 Sonoma County	10 / 39
CIGAR BOX 'OLD VINE' Chile	8 / 31
HONIG Napa Valley	- / 67
PRIDE MOUNTAIN Napa Valley	- / 119

MORE REDS

POIZIN Zinfandel Sonoma	10 / 39
LA POSTA FAZZIO Malbec Mendoza	11 / 43
JOEL GOTT Merlot California	11 / 43
FROGS LEAP Merlot Rutherford	- / 79
CAMPO VIEJO RIOJA RESERVA Tempranillo Spain	10 / 39
CECCHI CHIANTI CLASSICO Sangiovese Tuscany	9 / 35
CHATEAU ST. ANDRE CORBIN Bordeaux St. Emilion	- / 57

WEEKEND BRUNCH

SATURDAY 11:00AM - 2:00PM • SUNDAY 10:30AM - 2:00PM

THREE EGG OMELET your choice of one omelet, baked herb hash browns, house made biscuit | 10

- WESTERN smoked ham, onions, peppers, cheddar
- SPINACH & ARTICHOKE spinach, artichoke, parmesan
- TOMATO, HERB & SWISS fresh tomato, mixed herbs, swiss

BUTTERMILK PANCAKES three pancakes, Texas smoked bacon, Griffin's maple syrup, whipped butter | 11

QUICHE LORRAINE baked egg custard, Texas smoked bacon, caramelized onions, mixed cheese, fresh fruit | 14

THE GRILL BREAKFAST three scrambled eggs, Texas smoked bacon or link sausage, house made biscuit, baked herb hash browns | 11

SOUTHERN BENEDICT two poached eggs, smoked ham, fried green tomatoes, corn cakes, hollandaise, guacamole, baked herb hash browns | 13

EGGS BENEDICT two poached eggs, smoked ham, house made biscuits, hollandaise, baked herb hash browns | 13

FRENCH TOAST ciabatta bread, cinnamon, Texas smoked bacon or link sausage, Griffin's maple syrup, baked herb hash browns | 11

EGGS BALTIMORE two poached eggs, crab cakes, hollandaise, baked herb hash browns | 14

HG SIGNATURE BENNY two poached eggs, buttermilk biscuits, cheddar, onion, sausage gravy, baked herb hash browns | 12

BRUNCH SIDES | 4 each

BAKED HERB HASH BROWNS

CORNMEAL CRUSTED CHEESE GRITS

FRESH FRUIT

TEXAS SMOKED BACON

LINK SAUSAGE

FRIED GREEN TOMATOES

BISCUIT & SAUSAGE GRAVY

BRUNCH COCKTAILS

PEACH BELLINI rum, peach schnapps, peach nectar, champagne, served frozen | 7

PERFECT BLOODY MARY Absolut Peppar, house made bloody mary mix, splash of tabasco, olive-lime-olive garnish, pepper rim | 7.5

SUNRISE SCREWDRIVER Belvedere Vodka, fresh squeezed orange juice | 9

MIMOSA COCKTAIL CARAFE sparkling wine, fresh squeezed orange juice | 15

CLASSIC & SIGNATURE COCKTAILS

HEFNER GRILL MARGARITA* Patron Silver, Cointreau, fresh squeezed lime juice, demerara anise simple syrup | 10

THE VINE Grey Goose Vodka, red grapes, fresh basil | 9

CLASSIC OLD FASHIONED Knob Creek Bourbon, angostura bitters, demerara anise simple syrup, orange | 10

CRISP MARTINI Bombay Dry Gin, Dolin Dry Vermouth, olive or a twist | 9

SIGNATURE MANHATTAN Templeton Rye, Dolin Rouge Vermouth, angostura bitters, amarena cherry | 10

LOBBY GIN (PVR) Beefeater Gin, fresh squeezed lime juice, cucumber, basil, lemon, demerara anise simple syrup | 9

AMARETTO SOUR* Amaretto Disaronno, Templeton Rye, demerara anise simple syrup, fresh squeezed lime juice | 9

SALTY DOG Tanqueray Gin, fresh squeezed grapefruit juice, fresh squeezed lime juice, salted rim | 9

MOSCOW MULE Tito's Vodka, Gosling's Ginger Beer, fresh squeezed lime juice, mint | 9

*Contains farm fresh raw egg whites