

HQ



*Headquarters*  
RESTAURANT

# Lunch

## BEGIN

### Daily Market Soup 6

#### Chef's Inspiration Salad (V) (GA)

our daily offering inspired by regionally farmed or seasonally harvested products, priced daily

#### Skillet-Seared Pot stickers 12 (V)

vegetable gyoza, minted edamame and soy-ginger dipping sauces

#### Crispy Firecracker Calamari 13

kalamata olive and roasted garlic dip

#### HQ Beet Salad 8|13 (V) (GF) (DF)

roasted golden & red beets, garden herbs, tender greens, lemon-honey vinaigrette

#### Hearts of Romaine Caesar Salad 8|12 (V) (GA)

shaved parmesan, crunchy focaccia croutons

Add freshly-grilled Shrimp 6

Add Chicken 4

## MAIN

#### Grilled Chicken Quesadilla 14

pepper jack cheese, onions,  
peppers, sour cream, salsa

#### Margarita Pizza 13 (V)

tomatoes, sweet basil, Buffalo mozzarella

#### BBQ Chicken Pizza 14

sweet molasses bbq sauce, roasted chicken,  
red onion, mozzarella

#### Sautéed Cilantro Lime Shrimp Salad 15 (GA)

market greens, roasted peppers, tomato,  
pepper jack cheese, tortilla crisps,  
avocado dressing

#### Wood Grilled Chicken Sandwich 14

jerk seasoned, meyer lemon aioli,  
mango salsa, choice of french fries,  
potato wedge or salad

#### Ponzu Asian Vegetable Super Bowl 14 (V) (GF) (DF)

asian vegetable, brown rice, ponzu sauce

Add Shrimp 6

Add Chicken 4

#### Corned Beef Reuben 14

crisp griddled corned beef on caraway rye with  
mustard, sauerkraut, swiss cheese, pickle gherkins  
choice of french fries, potato wedge or salad

#### Homemade Grain Fed Alberta

#### Beef Burger on a Kaiser Bun 14

ground chuck with cheddar, aged white cheddar  
or swiss, onion, tomato and lettuce, choice  
of sea-salted french fries, potato wedge or salad

Add Smoked Bacon 3

Add Wild Mushrooms 3

#### Giant Ricotta Spinach Ravioli 14 (V)

warm ricotta filling sage and mint butter sauce.

Please let Server know of any Allergies or Dietary Restrictions

(V) Vegetarian (GA) Gluten Aware (GF) Gluten Free (DF) Dairy Free

While no products containing gluten are used in the preparation of these items, please be aware that our kitchen is not completely gluten-free.

# Dinner

## BEGIN

### Daily Market Soup 6

#### Chef's Inspiration Salad (V) (GA)

our daily offering inspired by regionally farmed or seasonally harvested products, priced daily

#### Skillet-Seared Pot stickers 12 (V)

vegetable gyoza, minted edamame and soy-ginger dipping sauces

#### Crispy Firecracker Calamari 13

kalamata olive and roasted garlic dip

#### Beefsteak Tomato Caprese Salad 15 (V) (GF)

fresh mozzarella, arugula, extra virgin olive oil

#### HQ Beet Salad 8 | 13 (V) (GF) (DF)

roasted golden & red beets, garden herbs, tender greens, lemon-honey vinaigrette

#### Hearts of Romaine Caesar Salad 8 | 12 (V) (GA)

shaved parmesan, crunchy focaccia croutons

Add freshly-grilled Shrimp 6

Add Chicken 4

## MAIN

#### HQ Cedar Salmon 28 (GA)

shiitake essence, pan-roasted sweet potatoes and spinach

#### Pan Seared Black Cod 30 (GA)

black trumpet mushrooms, fingerling potatoes, meyer lemon

#### Blackened Chicken 25 (GA)

artichoke hearts, shiitake mushrooms, cured tomatoes, market vegetables

#### Ponzu Asian Vegetable Super Bowl 16 (V) (GA) (DF)

asian vegetable, brown rice, ponzu sauce

Add Shrimp 6

Add Chicken 4

#### Pepper Crusted Beef Tenderloin with a Roasted Shallot Demi-Glace 34

horseradish mashed potatoes, fresh asparagus and yellow squash

#### Sherry Glazed Lamb Chops 38 (GA)

toasted Israeli couscous, eggplant, apricot, violet mustard sauce

#### Mediterranean Penne 23 (V) (GA)

artichoke, sundried tomato, baby spinach, pesto

#### Braised Alberta Short Ribs 30 (GA)

roasted baby potatoes & roasted tomato

#### Foie de veau 23

calf liver, caramelized onion & mashed potato and sage butter

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# Happy Hour

Daily 3:00pm – 6:30pm

**Domestic Bottle 5**

**HQ Hi Balls 5**

**House Red or White Wine 6**

**Rotating Happy Hour Cocktail 7**

*Ask your server/bartender*

# Happy Hour

Daily 3:00pm – 6:30pm

**HQ Wings 12** (DF)

*buffalo, honey garlic, salt n pepper*

**Macho Nacho 10** (V)

*crispy corn chips, fresh mexican salsa,  
guacamole, sour cream*

**Poutine 10**

*fresh cuts fries, quebec cheese curds,  
house made demi glace*

**Pita & Humus Dip 8** (V) (DF)

*homemade humus & stuffed olives*

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# Sunday Brunch

Join us every Sunday from 11 am to 3 pm

## **Sunday Brunch**

*From simple and classic to decadent and innovative, HQ offers brunch. It all tastes great on a lazy Sunday accompanied by, sangrias or mimosas.*

*You can enjoy both gourmet and comfort breakfast foods, including Belgium waffle bar, cooked to order omelettes and much more.*

# Special Features

## **Monday Night Game Night**

*- Enjoy our special game night menu in the lounge Mondays from 6:30 pm to close.*

## **Tuesday Night Date Night**

*- Chef's choice of two entrees and a shared dessert for \$60.*

## **Wine Wednesday**

*- 50% off select bottles of wine, paired with chef's choice of pasta (\$12 - \$15 per dish).*

## **Throwback Thursday**

*- Selected 2oz specialty cocktails for \$9*

## **Chef's Feature**

*- Friday & Saturday*

# Lounge Menu

**HQ Wings 15** (DF)

*buffalo, honey garlic, salt n pepper*

**Macho Nacho 12** (V)

*crispy corn chips, fresh mexican salsa, guacamole, sour cream*

**Wild Mushroom Arancini 12** (V)

*garlic aioli*

**Prosciutto Wrapped Grilled Asparagus 12** (DF) (GF)

*balsamic drizzle*

**Spicy Saucy Bison Meatballs 16**

*tangy spicy tomato sauce*

**Ginger Soy Spare Dry Ribs 16**

*marinated in teriyaki sauce*

**Hot Spinach & Artichoke Fondue 14** (V)

*pita chips, toasted crostini, cornichons & pearl onions*

**Poutine 12**

*fresh cuts fries, quebec cheese curds, house made demi glace*

**Pita & Humus Dip 10** (V) (DF)

*homemade humus & stuffed olives*

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# Dessert

## **Molten Chocolate Lava Cake 8**

*Soft centered, served warm*

## **Berry Martini 8** (GA)

*seasonal berries with sorbet*

## **Apple-Berries Crisp 8**

*vanilla bean ice cream*

## **New York Cheese Cake 8**

*Mix fruit salsa*

## **Tartufo 8**

*chocolate ice cream, zabione cream center, hazelnut*

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# Aperitifs Digestifs

1 OZ

**Aperol 7**

**Campari 7**

**Pernod 7**

**Ricard 7**

## SPECIALTY COFFEE & TEA

### **HQ Coffee 9**

*Bailey's (1oz) Amaretto (1oz) and fresh brewed coffee*

### **Blueberry Tea 9**

*Grand Marnier (1oz) Amaretto (1oz) and fresh steeped tea*

### **Monte Cristo 9**

*Grand Marnier (1oz) Kalhua (1oz) and fresh brewed coffee*

## VERMOUTH

**Martini Rosso 7**

**Martini Bianco 7**

*Each served with side of tonic or sparkling water.*