

HH BAR FOOD

All ingredients are not listed; notify your server

Fries Trio & Dips / 12

Zucchini, potato and sweet potato

Lobster Shooters (2) / 8

Lobster dumpling, lemongrass red coconut curry

Spicy Tuna Crispy Rice* (2) / 9

Spicy aioli, sweet soy, sesame seeds, scallions

Greek Style Ahi Tuna Tostadas* (2) / 16

Olive tapenade, avocado, capers, aioli, pickled onions

Thai Croquettes (3) / 8

Sweet potato, corn, sriracha crema, sweet chili, basil

Jumbo Lump Crab Sushi Roll (4pcs) / 14

Avocado, spicy aioli / sweet soy, sesame seeds

Beets & Burrata / 14

Avocado, orange, green apple, pecans, balsamic

Tomato Bisque Crab Cake / 14

Creamy tomato bisque, corn, pepitas, quinoa, capers

Fully Loaded Nachos (4) / 14

Choice of Chicken or Steak, refried beans, avocado, wh cheddar, pickled veggies

Chile Relleno Tacos (2) / 12

Flour tortilla, cheese, Anaheim, zucchini, corn, avocado habanero crema, pickled onions

Carne Asada Tacos* (2) / 12

Ribeye, caramelized onions, guacamole, salsa, crispy potatoes, wh cheddar crusted tortilla

Birria Tacos (2) / 12

Braised, cheese crusted, pickled onions

Chimichurri Lamb Lollies* (2) / 20

Balsamic, pomegranates

Prime Cheeseburger Sliders* (2) / 18

Onion jalapeno marmalade, avocado, LT, wedges

Chicken or Steak Kebab* 20 / 22

Masala rice, toum (garlic paste), naan, wedges

[GF Naan +3]

** These menu items may be served raw or undercooked. Colorado State Food Code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illnesses.*

[Mon -Fri. 3 - 6pm; Sat 5-6pm]

Bar & Lounge Only

\$11 HH

COCKTAILS

Lychee Lemongrass

Lychee, lemon, lime, lemongrass simple, ginger ale

[Titos or Fords Gin]

Spanish Citrus GT

Tanqueray, squeezed orange, lemon, lime, tonic

Spicy Marg

Jalapeno pineapple infused Milagro Repo

Cranny Lemon Drop

Ketel One, house cranberry, lemon

Classic Manhattan

Old Forester Rye, Cocchi vermouth

Everyday Martini

Choice of Ketel One, Titos or Fords Gin

WINES

WHITE (6oz / 9oz)

Vueve de Vernay (sparkling Rosé)

12 / 18

Donini Pinot Grigio

10 / 15

Clos du Bois Sauv Blanc

11 / 16

RED (6oz / 9oz)

MacMurry Pinot Noir

14 / 21

Achaval Ferrer Malbec

14 / 21

Prisoner Red Blend

18 / 27

MUSSELS MON

\$18 - 1 lb

MUSSELS*

Coconut Curry or Saffron PEI Mussels & Fries

TUES \$15

TACO TRIO

1 of each: Ribeye, Birria, Relleno

\$8 MARGS

Traditional or Spicy

WINE DOWN

WED

Enjoy Austin Hope Cab or Prisoner or Frank Family Chard for \$15/GL

[By the Glass price only]

THUR LADIES

SOCIAL HOUR

\$8 Cranny Cosmo or Cranny Lemon Drop (Ketel One)

FRIDAY

FUNDAY

Try Any of our Dinner Menu Cocktails for \$15