

HH BAR FOOD

All ingredients are not listed; notify your Server

Pani Puri (2) / 5

Lentil stir fry in pastry shell, cilantro & tamarind chutneys

Lobster Shooters (2) / 8

Lobster dumpling, lemongrass red coconut curry

Spicy Tuna Crispy Rice* (2) / 9

Spicy aioli, sweet soy, sesame seeds, scallions

Thai Pancakes (2) / 8

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

Crab Sushi Roll (4pcs) / 13

Jumbo lump crab, avocado, spicy aioli / tempura flakes, sweet soy, sesame seeds

Labneh Spread / 12

Yogurt dip, seasonal vegetables, salsa macha (peanuts) naan

Goat Cheese Dip / 14

Spicy tomato, grilled garlic sourdough

Chile Relleno Tacos* (2) / 12

Homemade flour tortilla, cheese, Anaheim peppers, zucchini, corn, avocado habanero crema, pickled onions

Carne Asada Tacos* (2) / 12

Tenderloin, caramelized onions, guac, salsa, crispy potatoes, white cheddar crusted tortilla

Chimichurri Lamb Lollies (2) / 18

Balsamic, pomegranates

Salsa Verde Crab Cakes (2) / 12

Colossal crab, panko, escabeche, guacamole, spicy salsa verde

Chicken Kebabs* / 20

Toum (garlic paste), naan
[Add potato wedges +2]

Filet Mignon Kebabs* (3oz) / 22

Toum (garlic paste), naan
[Add potato wedges +2]

ALL NIGHT HH ON MONDAYS

Bar / Lounge / Patio
ONLY

TRY OUR DELICIOUS HAPPY HOUR COCKTAILS ON MONDAYS FOR \$9

WINES

WHITE (6oz / 9oz)

Vueve de Vernay
(sparkling Rosé)
12 / 18

Clos du Bois Sauv Blanc
11 / 16

Donini Pinot Grigio
10 / 15

RED (6oz / 9oz)

MacMurry Ranch
Pinot Noir
14 / 21

Achaval Ferrer Malbec
14 / 21

Prisoner Red Blend
18 / 27

HH \$11 COCKTAILS

*[Mon 3-9pm;
Tues - Fri 3-6pm;
Sat 5 - 6pm]*

ROSE SANGRIA

Still & Sparkling Rosé, St Germain, fresh raspberry juice, lemon

MANDARIN SOUR MARG-TINI

Gran Centario Repo, Cointreau Noir, lemon, mandarin, lime, yusu
*[can be Spicy/
Tajin or Salt rim]*

SPICY MARG

Jalapeno pineapple infused Milagro Reposado, Magdala, lime

LAVENDER 75

Titos, lavender simple, lemon, lime

LYCHEE MARTINI

Fords Gin, fresh lychee, lime, Aperol

SPICY CUCUMBER GIMLET

Cucumber, lemon, lime
[Titos or Fords Gin]

CLASSIC MANHATTAN

Old Forester Rye, Cocchi vermouth

** 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.*