

HH BAR FOOD

*If you have Allergies, please notify your Server.
All ingredients are not listed.*

BITES / DIPS

Veggie 3 Ways / 12

Tempura Cauliflower, Tajin Potato Wedges,
Brussels Sprouts

Lobster Shooters (2) / 9

Lemongrass red coconut curry

Spicy Tuna Crispy Rice* (2) / 9

Spicy aioli, sweet soy, sesame seeds, scallions

Mediterranean Labneh / 10

Roasted veggies, yogurt, house made naan

Mezze Dips / 13

Hummus, toum, olive tapenade, naan

[Add Veggies +2]

SEAFOOD

Portuguese Garlic Prawns (2) / 12

U-10 shrimp sautéed in tomato, garlic, spices

Tuna Sashimi / 10

Cucumber, avocado, cashews, diced jalapenos,
spicy aioli, tamarind chili oil ponzu

Tempura Lobster Roll (4pcs) / 14

Chile de arbol aioli

Octopus Carpaccio / 10

Fully cooked Octopus, zucchini, butter garlic
sauce, Parmigiano Reggiano, sourdough

Crab Cake Salad / 10

Panko jumbo lump crab cake filled with veggies,
mixed greens, mango citrus salad

MARINATED MEATS

Filet Mignon Kebab (3oz) / 15

Chicken Kebab (6oz) / 10

Chimichurri Lamb Lollipops (2) / 14

SANDWICHES & MORE

Ribeye French Dip / 20

Caramelized onions, dijonaise, fried jalapenos,
manchego, brioche, wedges

Birria Tacos (2) / 10

Braised brisket, cheese crusted tortilla

\$6 TITO'S MARTINI MONDAYS

*These are well balanced with
fresh juices and fresh citrus*

RASPBERRY LIMEADE

COSMO

LAVENDER 75

BLACKBERRY SOUR

LEMONDROP

SPICY CUCUMBER GIMLET

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

\$11 COCKTAILS

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

ROSE SANGRIA

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

BLACKBERRY GINGER MOJITO

Don Q Rum, fresh
blackberry juice, ginger
& mint simple, lime

CRAN LEMONDROP

Titos, house made
cranberry, lemon

LYCHEE MARTINI

Fords Gin, fresh lychee,
lime, Aperol
[can be NA]

SPANISH CITRUS GT

Fords Gin, squeezed
orange, lemon, lime,
grapefruit, tonic

TRAD MARG

Cenote Blanco,
Magdala, lime

SPICY MARG

Jalapeno pineapple
infused Milagro
Reposado,
Magdala, lime

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.*