

HH BAR FOOD

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

BITES / DIPS

Tajin Potato Wedges / 5

Spaghetti Squash Fritters (2) / 6

Gram flour batter, spinach, potatoes,
creamy cilantro dipping sauce

Lobster Shooters (2) / 8

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 / 10

Humus, toum, olive tapenade, naan *[Add veggies +2]*

Tempura Cauliflower Roll (4pcs) / 8

Chile de arbol aioli

Wedge Salad / 12

Iceberg, pickled red onions, heirloom tomatoes,
pork belly bacon, blue cheese ranch dressing

SEAFOOD

Ahi Tuna Sashimi / 12

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

Salsa Verde Crab Cake Croquettes / 12

2 panko jumbo lump crab croquettes filled with
veggies, guacamole, mango, salsa verde

Smoked Salmon Spread / 14

Jalapeno cream cheese, capers, pickled onions, bread

Portuguese Garlic Prawns (2) / 12

U-10 shrimp sautéed in tomato, garlic, spices, bread

MEATS

Filet Mignon Kebab (3oz) / 15

Chimichurri Lamb Lollipops (2) / 14

Ribeye French Dip Sliders (2) / 14

Caramelized onions, dijonnaise, jalapenos, manchego

Carne Asada Tacos (2) / 12

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

WEEKLY SPECIALS

MONDAY FUN-DAY

HH ALL NIGHT

(Bar & Lounge)

TAPAS TUESDAY

**Great Flavors & \$36 BT
of Paired White & Red**

Wine. Louis Jadot

**Chard or E Guigal GSM
(\$50-\$60 value)**

WED DATE NIGHT

Tasting Menus

**\$130/couple with a
complimentary Glass**

of Sommelier paired

Red Wine

(Dining Room only)

TACO & MARG THUR

3 Tacos-2 for \$10 &

**\$8 Trad or Spicy Margs
(Bar & Lounge. 4-6pm)**

WINES

WHITE (6oz / 9oz)

Vueve de Vernay 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

** 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.*

HH COCKTAILS

*[Mon 4-9pm; Tues - Fri
4-6pm; Sat 4 - 6pm]*

SPANISH CITRUS

GT / 11

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

TRAD MARG / 11

Cenote Blanco,
Magdala, lime

SPICY MARG / 11

Jalapeno pineapple
infused Milagro
Reposado, Magdala, lime

CRANBERRY

LEMONDROP / 11

Titos, house made
cranberry, lemon

LYCHEE

MARTINI / 12

Fords Gin, fresh lychee,
lime, Aperol

CLASSIC

MANHATTAN / 12

Old Forester Rye,
Cocchi vermouth

ROSE SANGRIA / 13

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

BLACKBERRY

GINGER MOJITO / 13

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