

HH BAR FOOD

All ingredients are not listed; notify your Server

Pani Puri (*Lentil Stir Fry*) (4) / 10

Cilantro and tamarind chutneys

Fries Trio & Dips / 12

Potato wedges, sweet potato, onion

Lobster Shooters (2) / 8

Lobster dumpling, lemongrass red coconut curry

Spicy Tuna Crispy Rice* (2) / 9

Spicy aioli, sweet soy, sesame seeds, scallions

Ahi Tuna Crudo* (*sashimi*) / 12

Kiwi, strawberry, avocado, mango, citrus juice

Mediterranean Dip Duo / 15

Labneh, pistachio pesto, hummus, naan

Thai Croquettes (3) / 10

Sweet potato, corn, sambal aioli, sweet chili relish

Masala Polenta (3) / 10

Savory Indian spiced, cilantro, tamarind chutneys

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

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

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 - Sat: 4 - 6pm] - Bar & Lounge Only

\$11 HH COCKTAILS

LYCHEE

LEMONGRASS

Lychee, lemon, lime, lemongrass simple, ginger ale

[Titos or Fords Gin]

SPICY MARG

Jalapeno pineapple infused Milagro Repo

BLACKBERRY MOJITO

Don Q, blackberry

CRANNY LEMON DROP

Ketel One, house cranberry, lemon

CLASSIC MANHATTAN

Old Forester Rye, Cocchi vermouth

WINES

WHITE (*6oz / 9oz*)

Vueve de Vernay Rosé

12 / 18

Donini Pinot Grigio

12 / 18

RED (*6oz / 9oz*)

MacMurray Pinot Noir

14 / 21

Masciarelli
Montepulciano

12 / 18

MUSSELS MON

\$18 - 1 lb

MUSSELS*

Coconut Curry or Saffron PEI Mussels & Fries

TUES \$8

TACO DUO

1 Ribeye & 1 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